## Sushi Tokami THE TUNA GODS APPROVE

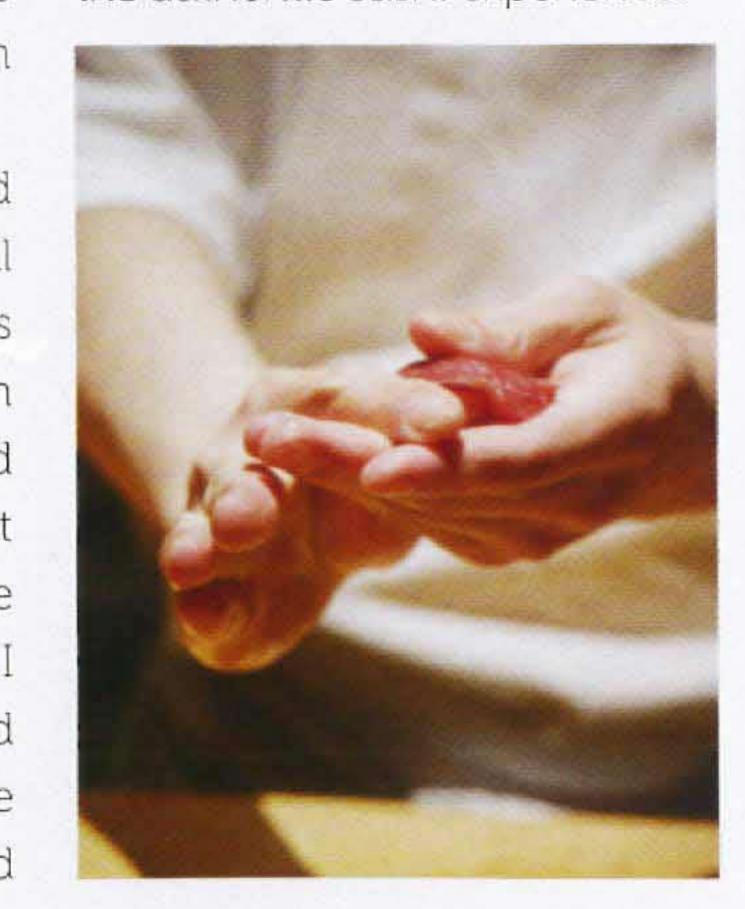
chef Taga-san at Sushi Tokami lean cut of tuna melted away is en pointe! Being the token with no tendons interfering Japanese dude at BOOM gave thanks to the perfect slicing me the privilege of being invited, courtesy of Taga-san. (I convinced them I knew good The feast continued with sushi and my review would be nigiris ranging from Amberjack, 很專業的評價),我很榮幸地被邀 拿魚供應商Yukitaka Yamaguchi所 professional) and it was hands Mackerel to Eel until I was hit 請參加了是次試菜,並體驗了人生 創立的餐廳。多賀師傅將完美刀功 down the best sushi experience with the trio of red tuna, fatty 最美好的一頓壽司,但這完全不足 展現,以斜切方式處理的吞拿魚,完 I've ever had. Unlike many tuna, and supreme fatty tuna. 為奇。與其他日本百年老壽司店不 美地將所有筋位去掉,而這道菜亦 traditional sushi joints in Japan It was simply a stairway to 同,Sushi Tokami可是一家在13年 馬上成為我這次試菜的亮點。 with years of history, Tokami sushi heaven; the flavour was 才於東京立足,但翌年便榮獲米芝 由鱆紅魚、鯖魚到海鰻等等的 started in Tokyo in 2013 and balanced, the vibrance of the 蓮星級評價的餐廳,當然以上的餐 手握壽司,令這場神之盛宴能夠繼 immediately grabbed a Michelin fish screamed #sushiporn. As if 廳資料你都可以在Google中找到。 續進行,直到我被赤身、中拖羅和大 star in 2014 - but you can read all Taga-san didn't already outdo 站在那有著300年之齡的華麗 拖羅的三重奏完美擊中。入口細嘗,

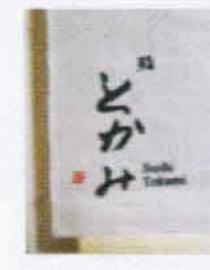
accentuate the sushi chefs' a bowl of uni-ikura don (sea 乍看就如日本的天神降臨。然後我 的味道既不會過份油膩,而吞拿魚 meticulous mastery behind the urchin and salmon roe rice) 被帶到兩家飯廳的其中一間與多賀 的鮮味更令人不禁呻吟起來。然而 counter combined with the which was so good it should've 智史師傅見面。多賀師傅是江戶前 多賀師傅貌似並不滿足於在一餐晚 beautiful 300-year old Japanese been illegal. The meal came to 傳統壽司達人,他的工作履歷表中 飯中超越自己12次,最後他奉上美 Cypress wood made me feel an end with tuna collagen soup, 寫滿了一家家顯赫的壽司店,而他 味得犯規的一碗海膽三文魚子丼, like Japanese Jesus walking in. slowly simmered and nicely 的專業都印證了他所下的每一刀每 並以一碗用慢火煮成的鮪骨膠原燉 Mr. Satoshi Taga, a sushi samurai intense food high. 就如藝術品的巔峰。 specialising in the old-school was precise, every move was the authentic sushi experience! 潟米去平衡整個味道,並從中帶出 宗的日本壽司料理! calculated - his work was an artform at the highest level.

Taga-san quickly presented me with the Tuna Tossaki Roll which I noticed the rice was a different colour; Taga-san explained that he only uses red vinegar with one of the best Niigata-produced rice to balance out the taste and give it depth. I then noticed I wanted a second one ASAP. The tuna was divine because Tokami was founded

Omakase" in Japanese by one of the renowned tuna means "I'll let you suppliers of legendary Tsukiji handle it", and sushi market, Yukitaka Yamaguchi. The 吞拿魚腩の極樂世界

about that on Google. himself twelve times throughout 柏木櫃檯後,明亮的燈光映照著掌 每一口都比上一口更加美味,一步 The bright lights to the meal, he presented me with 握廚房的大師們一絲不苟的面貌, 一步把我引領到壽司的極樂。均勻 I was escorted and greeted by settling the stomach after my 一步,都是計算過的精準,他的作品 湯作結,將我剛才持續的美味衝擊







## SUSHI TOKAMI

Shop 216A, Level 2, Ocean Centre, Harbour City, Tsim Sha Tsui, Kowloon, Hong Kong 尖沙咀海港城海洋中心2樓216A號舖 T: +852 2771 3938 W: www.tokami.com.hk

著交由料理長為你拍板。作為被 BOOM選中的日本通(我說服了他 們說我很了解壽司而且我會寫出

「Omakase」日文的意思為「由層次感。當我吃了第一口以後想到 你處理」,而在Sushi Tokami就意味 的第一件事就是我只想儘快吃第二 件。這吞拿魚無疑是最頂級的貨色, 而這也歸功於Sushi Tokami是由著 名的築地市場其中一家最頂級的吞

優美地沉澱至我的胃裡。

The verdict from a Japanese 當我還沉醉在餐廳優雅的環境 要是你問我作為日本人,會對 Edo-mae tradition. Taga-san guy? It truly felt like a meal 時,多賀師傅已經很快為我預備好 這頓料理有什麼意見,那我可以告 has a resume stacked with at one of the high-end sushi 所有食客都可享有的頭盤——吞拿 訴你,這就仿如回到了築地最高級 the most prestigious places in spots in Tsukiji market. Special 魚突先手卷。這手卷的壽司飯與別 的壽司店裡吃了一頓一小時的飯。 sushi which was evident in his shoutout to Taga-san at Tokami 不同的顏色第一眼便吸引了我,而 在此特別鳴謝多賀師傅如此好客, professionalism - every slice for being so hospitable and for 多賀師傅說他只用了紅醋混合新 並讓我在香港都可以體驗到如此正



