

Sushi Shop marks its 20th anniversary with 165 locations to choose from

MtlRestoRap

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For so many years now I have walked or driven by Sushi Shop (www.sushishop.com) locations, but never stepped inside to order.

With our family focusing exclusively on take-out and delivery options during the COVID-19 pandemic, we agreed to finally give this place a whirl. What a pleasant surprise the entire experience was.

It is hard to believe but 2020 marked Sushi Shop's 20th anniversary. Owned by the MTY Group, there are now 165 locations across Canada. The menu is full of innovative, original creations that excite the most devoted sushi fanatics and appeal to sushi newbies.

Prepared fresh with care by their chefs, Sushi Shop products offer great flavour and superior freshness. Their popular poke bowls, sushi tacos and blossom and temari collections are just among a wide selection of unique creations available.

I called in my order at 5:10 pm on a Saturday and they told me it would be ready in 30 minutes. When I arrived, everything was packaged and ready to go.

We started off with the Umami poke bowl with crispy sticky rice. Beautifully presented like a tartare, their poke bowls come with the choice of white

rice, brown rice and Sushi Shop's unique crispy sticky rice or lettuce. We shared this three ways and each agreed that we did not want it to end. Every morsel was so delicious.

The delicious sushi pizza recipes come with crispy rice and cheese crust, served with your choice of spicy light mayo, soy, sesame or Yin Yang sauce. We had the one topped with lobster, crab, shrimp, spicy light mayo, mango, red masago, green onion and sesame.

I must say that the menu is overwhelming: so many amazing choices. We studied the selections closely and settled on a nice variety. In the temari section, we went for the bomb. Now each temari is prepared with distinctive ingredients, inside and out, giving them a unique character and personality, with spicy light mayo, soy, sesame or yin yang sauce. The bomb has Japanese mayo, teriyaki sauce, sesame and Japanese spices, crab, shrimp, mozzarella, spicy light mayo, Japanese mayo, teriyaki sauce



One of the delicious Poke bowls.

We loved the blossom volcano mini (eight pieces). The top mimics the beautiful Japanese flower. This one had torch-seared salmon, avocado, tempura, red masago, light and spicy light mayo, sesame and soy sheet.

Still on the blossom section, we tried the phoenix. There were six pieces, containing popcorn shrimp, kanikama, avocado, crispy sweet potato strings, tempura, red masago, sesame sauce, spicy light mayo, Japanese spices, sesame, and rice paper

The tartare maki tuna is slightly spicy, tasty and crispy. It represents your ultimate choice of fresh fish or seafood wrapped in lettuce and rice paper. The four pieces contained tuna, tempura, lettuce, cucumber, carrot, green onion, spicy light mayo, spicy sauce, orange masago and sesame, rice paper.

There were no sushi tacos available that night, so something for us to try next time as well as a number of other items being rolled out; a new maki green crush, combo bamboo and two new poke bowls, all made with their new bamboo rice. The taste is described as light, delicate and packed with nutrients like vitamin B and antioxidants. In fact all of their rolls, poke bowls and combos can be made with this new rice.

Delivery orders can be made via Skip the Dishes, Uber Eats and Door Dash while for pickup you can call it in yourself or use bon app or ritual. Check each location first for which of these services is available.

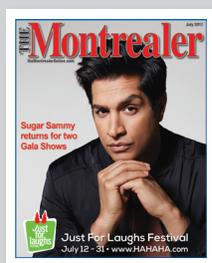
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Sushi Shop has an extensive selection on its menus.

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