

CALL SIGN DECEMBER 2008

PAGE 12



**David Kupler (Y74), David Ballard (N28) and Alex Constantinou (N05) are Call Sign's restaurant reviewers. These DaC drivers and their guests will visit restaurants periodically and give their honest opinions. This month David Kupler went to Melovesushi in NW3...**

## EATING OUT WITH CALL SIGN

Situated at 100 Avenue Road opposite the Swiss Cottage Pub, is located a wonderful Japanese Sushi restaurant called **MELOVESUSHI**. This more casual, less formal style of dining is a first for the chain of established North London *Sushi to Go* home delivery establishments. It also boasts a very smart bar upstairs for those wishing to partake of a cocktail before or after their meal.

On entering the warm, woody eating area, you are directed to a table or bench depending on your party size, to peruse an extensive and well-explained menu.

With dishes starting from as little as £2, this need not be an expensive outing. Having made your selection from the 100+ dishes offered, you trot along to the counter to order and pay and servers swiftly begin bringing the freshly prepared dishes to your table.

We spoke to manager Kin, a most friendly and helpful individual who offered Jan and I suggestions. I explained that Jan preferred hot cooked food.

Each dish is described on the menu, so there can be no doubts as to what you are ordering and the very friendly staff are happy to assist in your selection. For those who might be 'sushi curious', this would be an ideal opportunity to experiment!

As a seasoned Japanese food lover, I tend to go for *Sashimi* (thin slices of raw fish) to start and the platter at £7.50 was absolutely first class. The *salmon, tuna* and *sea bass* were presented with the usual *wasabi, sliced ginger* and a small bottle of *soy sauce*.

Jan had the shallow fried *fish cakes*, some *King Prawn dumplings* and an ample salad that we shared between us.

There are quite a few specialities on the menu including *black cod with miso donburi*, *soft shell crab temaki (hand roll)* and the *phenix futomaki*, which consists of a large roll with *sliced salmon, tuna, sea bass, cucumber* and *flying fish roe fried in tempura batter*.

Kin brought out our drinks. He had suggested the *Nigori Saki* at £11 as the perfect rice

wine for our food and he was right! The servers then filled our table with a dish of *Chicken Teriyaki* served on a big bowl of *steamed white rice, shredded duck with noodles and fried vegetables*, some fabulous *King Prawn Tempura*, (deep fried in a golden light batter) and two excellent skewers of *grilled beef*.

To finish off our wonderful meal, I had the *mango sorbet* whilst Jan tried the *organic chocolate ice cream* and neither disappointed. Kin then invited us to enjoy a cocktail at the sophisticated champagne and sake bar upstairs, but we declined promising to return another time - and we certainly will together with friends who are sushi virgins!

At around £35 per head - including the Saki - it represented very good value for very good Japanese food and I will certainly be recommending it to my passengers...

You can find out more at: [www.melovesushi.com](http://www.melovesushi.com) or call 0207 483 0888.

**David Kupler (Y74)**