



Gary Vincent
9:00am - 1:00pm

PRESS PLAY

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Me Love Sushi

From the elite of Japanese cuisine at celebrity hangout Nobu to the carousel cascade of sushi at high street staple Yo Sushi, the delicacy of sushi has become a well adored favourite amongst Londoners. While those who feasted on fast fix sandwiches at lunch, many now prefer to indulge in a slice of the orient by ditching BLTs for bento boxes. I for one am a sushi devotee and was elated when one of my local sushi take out opened a flagship restaurant in Swiss Cottage.

Whizzing down the Finchley Road since the age of dot, I have always past Swiss Cottage with intrigue. Finally, after years of wonderment I have now found reason to stop and snack! Whether you're dropping in for a nori nibble or more substantial sashimi feast, the menu at Me Love Sushi is vast.

With favour we ordered a melee of dishes - seared beef, offset with a peppery kick from the *siso* oress the beef was a rare treat; edamame, a failsafe favourite; calamari chunks, crisp and utterly moorish; and gorgeous gyoza - and that was just to start! For sushi lovers, Me Love definitely lives up to it's name - from gem like hosomaki rolls to hand crafted conical tamaki, we were spoilt for choice. After much deliberation we settled on a sashimi platter (tuna, salmon, yellow tail and sea bass), King Prawn tempura, Salmon and Avacado Temaki, Salmon Nigiri, Duck Roll and California Roll Uramaki. The sashimi was sensationally sea fresh and the cuts were lean and luscious, from ravishing raw fish to deep fried fabulosity the King Prawn Tempura were undeniably good. The light batter didn't overwhelm to hunky meatiness of the prawn and the rich mayonnaise dipping sauce was pure indulgence. Ideal for a lunchtime bite, I adored the Temaki - not only are they a veritable vision but great to bite into with vigor. While I always order California Rolls, my boyfriend persuaded me to sample the Duck Roll Uramaki and boy he wasn't wrong. Think Chinese Peking duck sandwiched between rice and nori - a genial translation.

Our eyes lit up when we came across the 'Exclusive' range of Me Love Sushi dishes and couldn't resist the Black Cod with Miso and Sesame Seared Tuna. Juicy morsels of miso flavoured black cod were cooked with finesse, juxtaposing the delicacy of the cod with the moorish sweet miso sauce which added heady sugary hit. Juxtaposing the flavours of the black cod, the sesame seared tuna provided a refreshing mouthfeel to the meal. Still beautifully tender and perfectly pink in the middle, the tuna was a credit to the skilled Me Love Sushi chef.

With knowledgeable and friendly staff on hand to tend to your every whim, plus for those who can't resist a cocktail or two - don't miss the upstairs bar. Oozing zen chi, a barscape Mondrian would be proud of is a holistic mix of red, black and cream. While the bijoux bar will welcome, the sakethis and shoshu cocktails will wow! From sushi to sake, if you're looking to dine out in style pledge your passion for perfection at Me Love Sushi - the ultimate sushi emporium.

Me Love Sushi
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