

# Food & Drink

Time Out visits restaurants anonymously and pays for meals. Edited by **Matthew Lee** matthew.lee@itp.com  
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## Sumo Sushi & Bento

### New opening

As George A. Romero would appreciate, there's something eerily unsettling about a completely empty shopping mall after dark. But the acclaimed director of the 1970s zombie classic *Dawn Of The Dead* – in which gormless reanimated corpses stumble around a deserted retail space in search of human flesh and competitive store credit – had surely never imagined anything as sinister as Town Centre Jumeirah on a Monday evening.

Occupying a significant patch at the heart of this cemeterial shopping centre, the latest branch of Sumo offers an oasis for pallid shoppers who are tired of lumbering around like the undead looking for somewhere fashionable to squander their money. With comfy beige benches, sturdy oak tables and softly glowing lanterns like

squashed pineapple slices, it's enough to put the colour back into the cheeks of any walking stiff. So, feeling almost human again after a fruity Hawaiian punch, I savoured the fluffily battered tempura prawns, which crackled then softened in a light soy sauce. And my reinvigorated friend's miso soup, while slightly too salty and lacking in seaweed, was a warming and pleasant prelude to the sushi.

Glistening like packages of tiny orange Christmas baubles, the tobiko nigiri offered flying fish roe that popped and burst in the mouth like fireworks. My unagi nigiri presented neatly arranged strips of grilled eel on bricks of sticky rice, and tasted satisfyingly smoky and surprisingly meaty. Then came the maguro sashimi, five cold, fresh slices of dense raw tuna on a bed of shredded radish and carrot. And in a

rack reminiscent of laboratory apparatus rested the cone-shaped hand roll of salmon skin temaki, which was deliciously packed with a contrasting assortment of crispy-sticky textures and smoky-sweet flavours.

Still with errant fish eggs popping in our mouths, we shared a hearty bowl of curried udon noodles as thick as jump leads, coiled around juicy chicken shreds, crisp vegetables and velvety slices of shitake mushroom. Leaving no room for dessert, it was sufficient proof that this is the kind of restaurant you can get carried away in. It may not be as much fun as self-service sushi joints, or as sophisticated as the top-end Japanese options, but here you get excellent table service in a relaxed and informal environment. And you don't have to worry about picking up an ancient plate of

decomposing flesh from a conveyor belt. Which, bringing us back to the zombie theme, is another reason why Sumo Sushi might wish it had a better location than the mall of the living dead. *Sumo Sushi & Bento, Town Centre Jumeirah (04 800 7866). Open 10am-11pm daily. All major credit cards accepted.*

**The bill** (for two)  
2x mineral water Dhs10  
Hawaiian punch Dhs12  
Miso soup Dhs7  
Prawn tempura Dhs22  
Unagi nigiri Dhs26  
Tobiko nigiri Dhs20  
Maguro sashimi Dhs28  
Salmon skin temaki Dhs12  
Curry udon Dhs26  
**Total (excluding service) Dhs163**