

## RESTAURANT REVIEW

## Raving about Rise

*Japanese Fare Above the Norm*

BY CHARLES MARGANETTI

**C**an the horrible and devastating tragedy in Japan, where an earthquake, tsunami and nuclear reactor malfunction crippled an entire country, killed thousands of people and left a nation in mourning, have an impact on the American economy? Given the obvious, tourism and imports, and the less obvious, balance of trade and Asian ally support, the answer is yes.

But, on a more immediate level and entirely wrong, is the fact that some (likely, not many) Americans have stopped eating fish, especially sushi, and, more especially, have stopped eating at Japanese restaurants. Remember that Japanese restaurants serve Japanese style foods or offer traditional Japanese cooking and food preparation. They DO NOT import fish from Japan any more than Chinese restaurants import food from China.

The fish at American eateries comes from the northern hemisphere, such as the Atlantic Ocean and Arctic Ocean. The vegetables are usually locally grown and the canned and bottled goods, while perhaps imported, have been on U.S. soil for months, even many months before the earthquake.

I discovered a wonderful three-year-old sushi restaurant serving unusually delicious modern Asian fusion food. I encourage my loyal readers to thoroughly enjoy its atmosphere, which is upbeat, bright, friendly and young. Not since Osaka Sushi in Boca Raton became Fuji Asian Fusion, also

in Boca Raton, has any Asian restaurant appealed to me on my organoleptic side as much as Rise Modern Sushi and Asian Cuisine Restaurant located in south Boca Raton, in the Boca Del Mar and Boca Point neighborhoods, between Military Trail and Powerline Road at 6060 SW 18th St., # 108 (561-392-8808).

While Fuji is gone, Rise has risen to new heights. The owner and head sushi chef, Mike Tsang, and the real boss, Vivian Tsang, who expertly runs the floor, have created two things too often lacking in neighborhood eateries – a creative menu and a happy environment. There are many new cooked dishes, plus the daily fresh fish specials and the over-sized (big fish, small rice) portions of the standard sushi fare.

If you're looking for a quiet, relaxed evening, I recommend dining on weekday evenings, when Rise is slightly less busy than on weekends. We were there on a Sunday evening. The place was packed and all the patrons enjoyed fun food and a fun time.

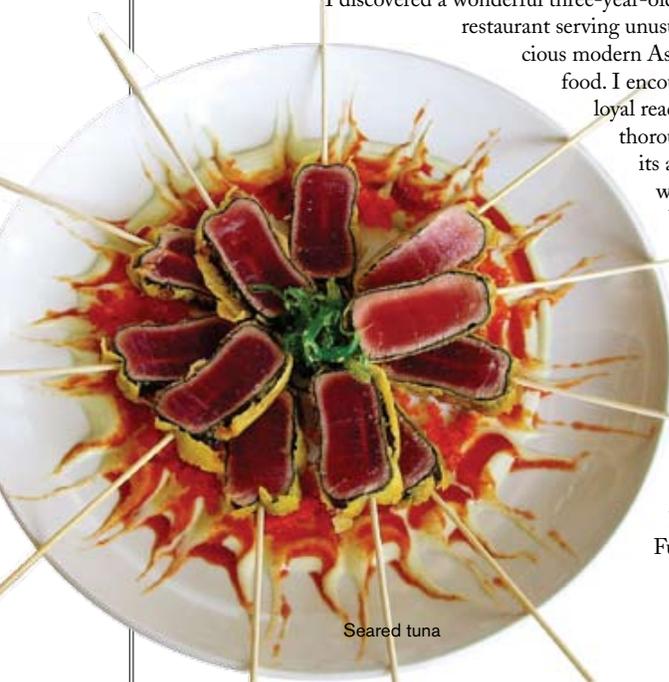
Grade A salmon and tuna are fresh, fresh, fresh and large, large, large at Rise. We had salmon sushi, tuna sushi, eel sushi, ikura sushi (with large half pea size fish eggs), soft shell crab appetizer, salmon roll (seaweed outside) and rainbow roll. We also sampled the very lightly fried, moist and tender tofu and my silly favorite edamame (salted, warm immature soybeans in the pod).

In addition, we had Mongolian beef (spicy beef with scallions and vegetables). Mike had the cook-chef prepare and serve us several types of wonderful duck, Chilean sea bass in miso and we (each) had several carafes of very premium sake.

The prices are very reasonable at this restaurant, which is open for lunch. Rise Modern Sushi and Asian Cuisine Restaurant has become my go-to place. It will be yours, as well. ◦



Salmon, eel and tuna sushi with fish eggs



Seared tuna