

Published June 24th, 2009

Kirin Sushi Opens in Moraga

By Rosylyn Aragonés Stenzel



Sushi Sam uses a torch to demonstrate Tataki, meaning grilled on the surface. This brings out the flavor in the fish being cooked on the outside and raw on the inside Photo Rosylyn Aragonés Stenzel

Fusion Sushi is featured, blending new and traditional ideas in making and creating sushi.

Sushi Sam insists on the best quality and takes freshness very seriously. He buys only top grade; the best, freshest fish and seafood. It is delivered almost every day to his restaurant. In addition he goes to San Francisco to shop the markets and to find inspiration. He looks at what is fresh and decides on what the daily special will be. One way for customers to be sure to get the best of the day, advises Sushi Sam, is to try an Omakase meal. Omakase means trust or more specifically, to put the dining experience in the hands of the sushi chef who personally selects everything from the appetizer to the entree to the dessert.

When asked if he enjoys making sushi, Sushi Sam speaks as an artist, "Making sushi is where my ideas can find life, and I can be creative."

Kirin Sushi is located at 356 Park Street in the Rheem Valley Shopping Center in Moraga. They're open for lunch, Tuesday - Saturday, 11:30 a.m. - 2:30 p.m. and for dinner, Tuesday - Sunday, 4:30 p.m. - 9:30 p.m. For more information call 925/376-2872 or visit www.kirinsushi.us.

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