



TSUKIJI UOICHI



Arcade Independence Square, Clock Tower 1st Floor | **0112670707**

Tsukiji Uoichi offers pretty much any quintessential Japanese dish you can think of, and for the most part they do it quite well, falling in the mid range of pricing between the likes of Nihonbashi at the higher-end and Sakura at the lower.

The Arcade Independence Square is a melting pot of new and ambitious projects. One such establishment that's got people talking is the new Japanese restaurant, Tsukiji Uoichi.

FOOD

Japanese cuisine is known for simple sophistication with an emphasis on the quality of the ingredients used. When it comes to sushi - often made up of 3-4 ingredients - even the slightest shortcomings are glaringly noticeable. A sushi chef generally requires years of training before they are even allowed to cook for service. So when we walked into Tsukiji Uoichi, we were surprised to see a mostly

young crew of chefs. The food isn't particularly cheap at around Rs. 2000 per head, but all things considered it's difficult to find high quality Japanese cuisine at much lower. The menu was very extensive, almost comparable to that of Nihonbashi, with all the classic Japanese dishes as well as some interesting fusion dishes. We appreciated the fact that they had broken down the pricing from Rs. 200 for smaller individual dishes, all the way up to Rs. 4000 for the dishes which came with imported cuts of meat.

We ordered the assorted 9 piece Nigiri (Rs.1580), Classic Karaage

(Rs.580), Seafood Chahan (Rs.680) and Ebi Tempura (Rs.980), all of which was sufficient for three. The 9 piece Nigiri came with 2 Maguro (tuna), 1 Tamagoyaki (egg), 1 Ika (squid), 2 Shiromi (white fish), 1 Ebi (Prawn) and 2 Salmon Nigiri, served with a relatively mild Wasabi. All of the seafood was fresh and showed skilled knifemanship, and the rice had just the right amount of vinegar. We did find ourselves adding a lot more Wasabi than usual. The only one we weren't particularly happy with was the Tamagoyaki which lacked a bit of flavour, but all in all we were quite happy with the sushi.

The Karaage was fried well, not at all soggy and had the right amount seasoning and spice on the batter. The seafood Chahan which is the Japanese fried rice, came in a generous portion which was more than enough for 3. While it had a good amount seafood mixed in, it lacked a bit of flavour and wasn't as sticky as we would have liked, which made it a bit of challenge to eat with chopsticks.

The prawns in the Ebi Tempura were fresh and cooked well. The batter had a good thickness and crunch to it, although we felt the batter itself could have used a bit more seasoning, but nothing a bit of soy sauce couldn't mitigate. It was served with some Karapincha fried in Tempura batter as well which was a nice addition.

AMBIENCE AND SERVICE

When you think of a Japanese restaurant you're likely to see tatami mats and other traditional decor, but if you were to walk into Tsukiji Uoichi without knowing what type of restaurant it is, then you probably



wouldn't guess Japanese because most of the interior has contemporary decor. As you walk in the door the first thing you'll see is the sushi bar which also doubles as the waiting area when other tables are occu-

ried. They've got an open kitchen as well, so you can see everything that goes on.

For a place that's only been operational for little over a week, the staff was surprisingly efficient. Our orders were ready in less than 15 minutes, at a time when the restaurant was filled to capacity. The employees were friendly and knowledgeable, and the 2 managers were actively speaking to customers to get feedback.

CONCLUSION

Japanese cuisine has been gaining popularity over the past 2 years, with a bunch of new eateries popping up. Tsukiji Uoichi doesn't look to change the status quo, but what it does do is offer a wide range of Japanese dishes, with fresh ingredients, at a decent price. In many ways they're still finding their feet, but from what we experienced we'd say they're on the right track.