

## SUSHI HOUSE

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smells of authentic Japanese cooking also introduce themselves. Once inside, they are welcomed by colorful decorations, and neatly placed tables. A large fabric fish hangs above the sushi bar which seats 16 people, who can watch the beautiful art of sushi preparation.

The visual appeal of Sushi House's food can't be overstated.

"You have to see it," Yi said. "This is why a full color menu displaying a number of favorites is given to diners, along with the regular menu. A smaller sample of their artful food can be seen at [www.sushi-house.com](http://www.sushi-house.com).

Fresh ingredients and conscientious presentations also characterize the Sushi House. For example, when creating the Rainbow Roll, Yi explained his dedication to authenticity. "A rainbow has seven different colors, so I put seven different fishes on top." Tuna, salmon, fluke, yellow tail, unagi (fresh water eel), shrimp, and white tuna are used to prepare this one dish.

Sushi House offers more than 33 delicately prepared rolls. Many of these are original designs, like the Caterpillar Roll (that looks like a caterpillar), made of unagi, cucumber and avocado. The Snail Roll, which does not include snail, looks like a snail complete with tiny carrot antennae.

Sushi can be made of both raw or cooked fish.

"We do have some dishes made with uncooked fish," Yi said, "but, 80 percent of our dishes are from cooked fish." One thing that does seem to be universal is that sushi is made of cold cooked rice made into small cakes, with a variety of food combinations in their center, and often wrapped in yet another food, like cooked seaweed, or thin slices of fish.

Simon Yi happily demonstrated the recommended way to eat a slice from one of his sushi rolls. First, he recommended mixing a small amount of Wasabi (pronounced "wah-sah-be") together with soy sauce in the delicate porcelain bowl provided with the sushi roll. (Wasabi is a thick green paste made with potent horseradish.) Next, a slice of sushi is dipped into the soy mixture, then eaten whole. "That's important to get the proper flavor," he explained.

Sushi House offers a variety of other entrees - such as Chicken over Rice and Beef Teriyaki - in addition to its signature food. Twenty-six appetizers are offered, including edamame (steamed soy beans) and nigirimi (green onion wrapped with grilled beef). Perhaps the most popular lunch choice is the House Special lunch box, which includes three pieces of the California Roll, Chicken Teriyaki, Tempura Gyoza, three pieces of Nigiri Sushi, and two pieces of Sashimi. The lunch box is a shiny black box about four inches high, sectioned off, with each section filled with a different food choice.

The Saturday Dollar Sushi Special is also popular. At a dollar per slice (before 4 p.m.), it's a good time to sample a variety of rolls.

## SUSHI HOUSE

Where: 22030 Farmington Rd, at Nine Mile  
Hours: 11 a.m. - 9:30 p.m.  
Monday-Saturday:  
4 p.m. - 9 p.m. Sunday  
Menu: Wide Variety of Japanese and Korean foods, including 33 varieties of Sushi.  
Cost: Moderate.  
Lunch Special \$4.95; dinners average \$9; Saturday before 4 p.m. Dollar Sushi (per slice)  
Forks: On request. Chopsticks are served with meals.  
Credit cards: All major cards accepted  
Carryout orders: Available  
Reservations: Accepted  
Catering: Available  
Telephone: (248) 426-0203  
Fax: (248) 426-0208  
Web site: [www.sushi-house.com](http://www.sushi-house.com)  
Seats: 50,  
including 16 at sushi bar

## Enjoy casual Italian eats at Papa Vino's

BY ELEANOR HEALD  
CORRESPONDENT

Featuring the ambience of a traditional Italian trattoria with stone walls and archways, oak barrels and wine racks lining the walls, Papa Vino's offers a casual dining atmosphere with quality food, generous portions and moderate prices.

Owned by Quality Dining Inc., a NASDAQ-traded (QDIN) corporation based in Mishawaka, Ind., Papa Vino's opened its first location in Sterling Heights in 1996. In succeeding years, one opened in Pontiac, then Northville and in late summer, the newest in Troy.

White tablecloths covered with butcher block paper and white napkins give Papa Vino's an upscale touch. A separate takeout entrance reduces traffic in the main eating areas.

During bar happy hour, 3-6 p.m., Monday through Friday, a free appetizer from the menu is offered with each drink.

"A fundamental component of the Papa Vino's concept," said the Troy location general manager Michael Hymenewich, "is to offer diners a wide variety of quality, value-priced Italian food. We believe we're a very good fit in our new Troy location. Although the city is a business community,

its residents are food-knowledgeable and expect the best in food and wine at affordable prices. Troy residents eat out a lot and know value."

## MENU FEATURES

A special touch for bread lovers is the 12-inch freshly-baked loaf of Italian bread to rip and dip in "Papa's butter," a mixture of extra virgin olive oil, roasted garlic and Italian spices. A server brings this to the table before any order is taken.

The Papa Vino's menus, different at lunch and dinner, are the same at each location. Lunch includes a choice from among three "Primi" or appetizers. Among "Zuppa and Insalata" offerings are a soup of the day along with minestrone and Papa's House Salad, crisp mixed greens, bacon, blue cheese and a sweet basil dressing. Salads come dressed unless you ask for dressing on the side. If you do not like a sweet dressing, the standard Caesar may be a better choice.

Appetizer offerings expand at dinner, the number of pastas reduces but an array of "Pollo, Carni and Pesce" selections offer a wide choice. Pastas, chicken, meat and most fish dishes can be ordered as a regular or large portion.

Pizza Bianca with grilled chicken, garlic, Asiago cheese and a creamy Alfredo sauce is a popular dinner appetizer, which can easily be shared among four people. Also popular is the Calamari Fritti with spicy Dillio Sauce.

Wild Mushroom Fettuccine, Chicken Scaloppini, Bistecca Madeira and Shrimp and Scallop Scampi are nightly favorites. If you like both shrimp and pasta, the Shrimp Ravioli with roasted red pepper sauce, Romano cheese and fresh basil is highly recommended.

Seven desserts round out the "Dolci" course. One order of Tiramisu will send a table of four home happy but not stuffed.

## NEW IN TROY

Papa Vino's wine list is the same at each location, but a new concept is operative in Troy. It's apparent the moment you enter the restaurant and are offered a small taste of an affordably-priced white and red wine of the day.

If you're a wine aficionado, in addition to the standard wine list, ask the server to show you the expanded cellar selections. Area wine consultant Ed Bosse

has created a list with value-priced, delicious wines from around the globe. Here are a few values from the list that includes 45 wines at \$20 or less: 2000 Vega Sindoa Chardonnay \$19.75, 2001 Tommasi Le Rosse Pinot Grigio \$20 and the flavorful red 2001 Campo Borsao \$16 from Spain. If you've complained that area restaurant wine prices are too high, this is your kind of restaurant wine list.

Any wine enjoyed with dinner is available at a special "to go" price.

Also check out Papa Vino's Wine Club (which will hopefully be expanded to all locations). An annual membership of \$29 includes, among other advantages, two admissions to wine tasting events, advanced notice of limited wine offerings, preferred reservations for wine dinners and VIP reservation status for lunch or dinner, which could come in handy any Friday or Saturday evening for prime-time seating.

Eleanor Heald is a Troy resident who writes about dining, food, wine and spirits for the Observer & Eccentric Newspapers. To leave her a voice mail message, dial (734) 953-2047 on a touch-tone phone, mailbox 18644.

PAPA VINO'S  
ITALIAN KITCHEN

## Where:

Four Detroit-metro locations  
■ 1317 Coolidge Road, Troy (248) 458-0642  
■ 3900 Center Point Parkway, Pontiac (248) 333-3606  
■ 33577 Van Dyke Road, Sterling Heights (586) 978-8820  
■ 17107 Haggerty Road, Northville (248) 449-4664

## Open: Lunch 11 a.m.-3 p.m.

Monday-Saturday; dinner 3-10 p.m. Monday-Thursday, until 11 p.m. Friday and Saturday; 11 a.m.-10 p.m. Sunday

## Food style: Generous portions of trattoria-style Italian dishes

Cost: Lunch \$5-\$8. Dinner \$7-\$15. Kids 12 and under \$2.95

## Beverages:

Full service bar serving cocktails, beer and wine

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Jeff Rubleski  
Sales Team Manager  
of West Michigan



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Phillip Gillespie  
Regional Sales Director  
of Central Michigan



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Francine Pegues  
Regional Sales Director  
of Southeast Michigan

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