

# Sushi Tokami

## THE TUNA GODS APPROVE



**SUSHI TOKAMI**  
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“ Omakase” in Japanese means “I’ll let you handle it”, and sushi chef Taga-san at Sushi Tokami is en pointe! Being the token Japanese dude at BOOM gave me the privilege of being invited, (I convinced them I knew good sushi and my review would be professional) and it was hands down the best sushi experience I’ve ever had. Unlike many traditional sushi joints in Japan with years of history, Tokami started in Tokyo in 2013 and immediately grabbed a Michelin star in 2014 - but you can read all about that on Google.

The bright lights to accentuate the sushi chefs’ meticulous mastery behind the counter combined with the beautiful 300-year old Japanese Cypress wood made me feel like Japanese Jesus walking in. I was escorted and greeted by Mr. Satoshi Taga, a sushi samurai specialising in the old-school Edo-mae tradition. Taga-san has a resume stacked with the most prestigious places in sushi which was evident in his professionalism - every slice was precise, every move was calculated - his work was an artform at the highest level.

Taga-san quickly presented me with the Tuna Tossaki Roll which I noticed the rice was a different colour; Taga-san explained that he only uses red vinegar with one of the best Niigata-produced rice to balance out the taste and give it depth. I then noticed I wanted a second one ASAP. The tuna was divine because Tokami was founded

by one of the renowned tuna suppliers of legendary Tsukiji market, Yukitaka Yamaguchi. The lean cut of tuna melted away with no tendons interfering thanks to the perfect slicing courtesy of Taga-san.

The feast continued with nigiris ranging from Amberjack, Mackerel to Eel until I was hit with the trio of red tuna, fatty tuna, and supreme fatty tuna. It was simply a stairway to sushi heaven; the flavour was balanced, the vibrance of the fish screamed #sushiporn. As if Taga-san didn’t already outdo himself twelve times throughout the meal, he presented me with a bowl of uni-ikura don (sea urchin and salmon roe rice) which was so good it should’ve been illegal. The meal came to an end with tuna collagen soup, slowly simmered and nicely settling the stomach after my intense food high.

The verdict from a Japanese guy? It truly felt like a meal at one of the high-end sushi spots in Tsukiji market. Special shoutout to Taga-san at Tokami for being so hospitable and for the authentic sushi experience!



### 吞拿魚腩の極樂世界

「Omakase」日文的意思為「由你處理」，而在Sushi Tokami就意味著交由料理長為你拍板。作為被BOOM選中的日本通（我說服了他們說我很了解壽司而且我會寫出很專業的評價），我很榮幸地被邀請參加了是次試菜，並體驗了人生最美好的一頓壽司，但這完全不足為奇。與其他日本百年老壽司店不同，Sushi Tokami可是一家在13年才於東京立足，但翌年便榮獲米芝蓮星級評價的餐廳，當然以上的餐廳資料你都可以在Google中找到。

站在那有著300年之齡的華麗柏木櫃檯後，明亮的燈光映照著掌握廚房的大師們一絲不苟的面貌，乍看就如日本的天神降臨。然後我被帶到兩家飯廳的其中一間與多賀智史師傅見面。多賀師傅是江戶前傳統壽司達人，他的工作履歷表中寫滿了一家家顯赫的壽司店，而他的專業都印證了他所下的每一刀每一步，都是計算過的精準，他的作品就如藝術品的巔峰。

當我還沉醉在餐廳優雅的環境時，多賀師傅已經很快為我預備好所有食客都可享有的頭盤——吞拿魚突先手卷。這手卷的壽司飯與別不同的顏色第一眼便吸引了我，而多賀師傅說他只用了紅醋混合新瀉米去平衡整個味道，並從中帶出

層次感。當我吃了第一口以後想到的第一件事就是我只想儘快吃第二件。這吞拿魚無疑是最頂級的貨色，而這也歸功於Sushi Tokami是由著名的築地市場其中一家最頂級的吞拿魚供應商Yukitaka Yamaguchi所創立的餐廳。多賀師傅將完美刀功展現，以斜切方式處理的吞拿魚，完美地將所有筋位去掉，而這道菜亦馬上成為我這次試菜的亮點。

由鱒紅魚、鯖魚到海鰻等等的手握壽司，令這場神之盛宴能夠繼續進行，直到我被赤身、中拖羅和大拖羅的三重奏完美擊中。入口細嘗，每一口都比上一口更加美味，一步一步把我引領到壽司的極樂。均勻的味道既不會過份油膩，而吞拿魚的鮮味更令人不禁呻吟起來。然而多賀師傅貌似並不滿足於在一餐晚飯中超越自己12次，最後他奉上美味得犯規的一碗海膽三文魚子丼，並以一碗用慢火煮成的鮭骨膠原燉湯作結，將我剛才持續的美味衝擊優美地沉澱至我的胃裡。

要是你問我作為日本人，會對這頓料理有什麼意見，那我可以告訴你，這就仿如回到了築地最高級的壽司店裡吃了一頓一小時的飯。在此特別鳴謝多賀師傅如此好客，並讓我在香港都可以體驗到如此正宗的日本壽司料理！

