



# In Sites

Sabah Travel & Leisure Guide

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**Little Italy**  
Pasta & Pizza Corner

DELICIOUS PASTA DISHES,  
SUPERB STONE BAKED PIZZAS

Great Italian Hospitality

DOWN TOWN:  
23 Jalan Haji Berman,  
Ground Floor (Hotel Capital)  
83613 Kota Kinabalu, Sabah.  
Tel : 088-232 231

Appreciation of Japanese food is easy once you get through the initiation of eating raw fish and squids. Personally, I just akin them to hinava (local raw fish dish) and from there it is plain sailing. It is like that all over the world where Japanese food is now available. People try them and fall in love with them.

Some even add to the original concoction to make up another piece of delectable titbits.

It is the same in Sabah, most people love Japanese food.

Because of this demand, several Japanese restaurants are now open to the public offering delectable edibles. One such restaurant is the Yoshimi Japanese Restaurant located at Block C, 1st Floor at Wisma Warisan, Kota Kinabalu. It is quite easy to find as it is near Starbucks and Secret Recipe.

They just opened officially recently, with the Mayor Datuk Ilyas Ibrahim being the guest of honour.

The outlet serves Japanese food that can only be appreciated personally. So jump in and ask for their menu. Just remember that Japanese cuisine is known for its emphasis on seasonality of food, quality of ingredients and presentation. So if the dishes look pretty,

don't be reluctant to destroy the presentation for the taste.

One of the foods that you should really try is the Sashimi. Sashimi is raw, thinly sliced foods served with a dipping sauce and simple garnishes. The garnishing can be fish or shellfish served with soy sauce and wasabi.

The Sushi is also well represented in the outlet. Sushi is vinegared rice topped or mixed with various fresh ingredients, usually fish or seafood.

One of the most common forms of sushi is the roll sushi where rice and seafood are placed on a piece of seaweed and rood into a cylindrical shape. It is then cut into smaller pieces.

Unagi is a personal favourite. The freshwater eels are delicious when they are served on a bed of rice. In fact, the Japanese are so good at cooking this fish that you don't even know its eel until you are told. Actually this could be because they use Japanese eel.

The Miso soup at Yoshimi is also quite good. Miso soup is a traditional Japanese soup consisting of a stock which is mixed softened miso paste with seaweed and tofu.

There are many and various types of Japanese available at Yoshimi. For the uninitiated this can be the start of a serious 'relationship' and for those who are already 'lovers' (of Japanese food) this can be the next regular meeting place with families and friends for dinner.

# Delectable edibles at at Yoshimi...

By ANNA VIVIENNE

NEW **SABAH TIMES**  
Sabah's First Established Paper

15.02.2007

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