

# GO

For many students, dinner time brings thoughts of Freebird's, Double Dave's and Sbsa. However there is life after burritos, pizza and hamburgers. For those with more adventurous taste buds, raw fish, steamed rice and seafood have arrived in Bryan-College Station.



# FISH

## New restaurant brings Japanese-Korean flavor to Bryan-College Station

Story by Hina Patel

Photos courtesy of The Haiku Restaurant

The Haiku Restaurant, a new Japanese-Korean restaurant, is located in the Randall's shopping center. The main attraction for the restaurant is the sushi bar, which is the only one of its kind in B-CS.

Tim Shin, owner of the Haiku Restaurant, said Aggielife needs a different flavor of food. "The town needed this type of establishment," he said. "I think that the students will appreciate the Japanese and Korean culture more by experiencing it first-hand."

The sushi bar is comparable to an English pub, where the customers may enjoy their food in a relaxed atmosphere. "The customer sits on a stool, picks the type of seafood from the refrigerated glass display in front of him and then watches the master chef prepare his selection," Shin said. "It is very interesting for newcomers."

Since both Japan and Korea are surrounded by

water, it is logical the cuisine of these nations reflects the environment. The waters of Japan and Korea are abundant with a variety of fish.

The menu includes different types of fish, such as red snapper, yellow tail and flying fish.

"The type of fish that we serve is not found in College Station, so I have to go to Houston to get a variety," Shin said.

Sushi began centuries ago as a way of preserving fish. The fish was salted and compressed until it dried and fermented. About two hundred years ago, a chef named Yohei decided to serve the fish fresh with the staple food of Japan, rice.

Contrary to popular belief, not all sushi is served raw. Some types of seafood, like eel and octopus, must be cooked prior to serving. "About 70 percent of the fish we serve at the sushi bar is raw, but 30 percent is cooked," Shin said. "The type of seafood used can vary from fish to shrimp to fish eggs."

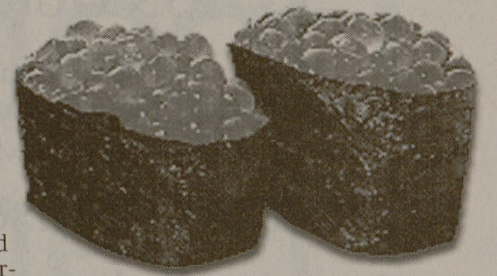
Actual preparation consists of acquiring the proper equipment — the classic bento knife. This type of knife is very sharp and does not get slippery when wet.

The fish is then simply cut into fillets (and cooked if required.)

The term sushi more accurately refers to two components — the seafood (raw or cooked) and steamed rice with a type of hot mustard and/or soy sauce.

"Japanese-Korean rice is different from the rice found in other parts of the world; it is short grain and sticky," Shin said. "The steamed rice is placed in an oblong fashion then the fillets of fish are placed [so that they] overlap the sides of the rice. It is quite elegant."

Eating raw seafood may be a turnoff to some, but the food does have its advantages, such as being low in fat.



"The dishes here are extremely healthy. We steam, boil or grill the food," Shin said. "Almost nothing is deep-fried, so it is better for you."

The Japanese lanterns, Japanese and Korean wall-hangings and tropical fish pond create a different in *The Haiku Restaurant*.

"I tried to create a mixture of the Japanese and Korean culture, which are very similar to begin with, since the two countries are very close," Shin said. "The customers really appreciate the scenery."

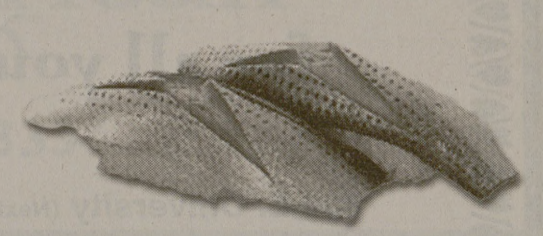
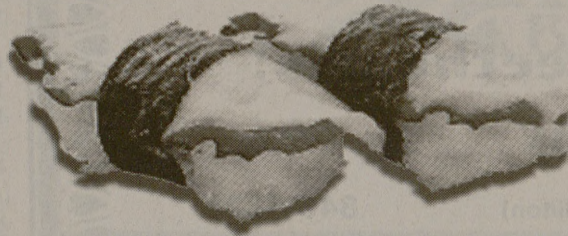
Students who come to the restaurant can expect to find a little of everything.

"There are, of course, the seafood dishes, but the famous Korean barbecue is really fantastic," Shin said. "The most popular dish is the salmon and even if you do not like seafood there are vegetarian dishes, like Tempura."

At the end of a meal, there is also the traditional dessert.

"One of the many desserts here is the moji ice cream," Shin said. "This is a sweet rice cake with ice cream. It is excellent after a meal."

"I hope all students will try the food and sample the culture along with it. Of course, using chopsticks is optional."



## 1st Annual

# Spring Capitalizing on Engineering Opportunities Career Fair

## February 3

- 9am-4pm Exhibition  
MSC, 2nd Floor
- 7pm Student Recruiter Social

## February 4

- 9am-3:30pm Exhibition  
MSC,  
2nd Floor

Hosted by: the Student Engineers' Council

For More Info, Contact Danny or Sara @ 847-8567