

Psychic Fair



Astrology ♦ Tarot ♦ Palmistry
Psychic Readings ♦ Runes
Acupuncture ♦ Chiropractic
Naturopathy ♦ Herbs ♦ Flower Essence
Massage ♦ Crystals

Saturday, Mar. 15

11 AM - 6 PM

Unitarian Church
477 East 40th at Donald

\$3 Donation ♦ Free Lectures & Raffle
♦ Refreshments ♦

THE REVEREND HORTON HEAT

DOWN
BY LAW

SUN APR 20
WILD DUCK
ALL AGES ♦ \$12.50 ADV



TICKETS AT ALL TICKETMASTER OUTLETS
OR FACE THE MUSIC. CHARGE BY PHONE
503 224-4400. SUBJECT TO SERVICE CHARGE
OPENING ACTS SUBJECT TO CHANGE

SHADOWLANDS
A Drama by William Nicholson

UT A Robinson Theatre Production
February 28,
March 1, 6, 7, 8,
14, 15 at 8pm

Special Benefit Performance
Hosted by the Human Rights
Foundation of Oregon
Friday March 9th 2:00pm

UT Box Office - 346-4191
EMU Ticket Office - 346-4363

WALKING DISTANCE

Rhythm & Reviews' weekly feature on art, entertainment or cuisine near campus

Sakura offers inviting atmosphere

This Japanese restaurant, which is located on 13th Avenue, serves large portions of fresh food

By Kendra Smith
Freelance Reporter

You can no longer buy DKNY leggings at 844 E. 13th Ave. The vacancy left when Kauffman's department store, which used to be at that location, moved was finally filled a few months ago by yet another Asian eatery catering to the campus crowd: Sakura.

Billing itself on its menus and posters as a Japanese noodle bar, Sakura stands out from its competitors because it is more open and comfortable.

While many of the other Asian restaurants near campus have a hurried, cramped feel, Sakura's many tables give it an inviting feel even though the decor is sparse, in the tradition of most Japanese restaurants.

The restaurant is quiet, as long as you don't mind Japanese baseball on the tube or '80s tunes in the background, music which runs the gamut from cheesy — Bon Jovi — to cool — UB40.

Stools by the window and an actual sushi bar, though small, make Sakura a nice place for lone diners to enjoy a relaxing meal. Even



WENDY FULLER/Emerald

though the convenient lunchtime ordering system means customers get their food fast, Sakura's atmosphere makes them want to stay a while.

One of the best deals on the menu is Donburi. It's a huge bowl of rice served with various combinations of food on top, such as vegetables and tofu or chicken, vegetables and eggs (\$4.50). Because it also comes with a bowl of miso soup, this is definitely the

most for the money.

Sakura's Yakisoba — noodles fried up with cabbage, carrots and onions — is definitely the best available from campus-area places. There are just enough onions to make it flavorful, but not so many that you leave them behind on the plate. The other vegetables, especially the cabbage, are plentiful and fresh. And the noodles are tasty but not too greasy.

Sakura also offers ramen noo-

dles that are nothing like the kind at Safeway (12 packets for \$1). For \$4.50 to \$7.50, the restaurant serves a giant bowl of noodles with toppings of pork, chicken or vegetables in a chicken or miso soup base. And of course, sushi is made to order at the restaurant's tiny bar. Sushi plates range from \$6 to \$9.50.

There is table service during dinner at Sakura, and patrons can purchase orders to go.

REVIEW

Sakura

★★★

(quiet atmosphere, fresh, fast dishes)

■ **WHERE:** 844 E. 13th Ave.

■ **HOURS:** Monday-Friday 11 a.m.-9 p.m., Saturday 12-9 p.m., closed Sunday

■ **COST:** \$4.50-\$7.50

■ **BEST BET:** Yakisoba, Donburi

Customers receive their food at Sakura, a Japanese restaurant and sushi bar on 13th Avenue.

Drink: Company promises product won't harm consumers

■ Continued from Page 7

"The stuff is gross. You drink the stuff, and it feels like you have this crap floating around in your mouth," said journalism major Jaime Jensen.

"What I want to know is who came up with the idea to put something in a drink like that. It's just gross," said English major Jennifer Michael.

"Those red ones shouldn't be in there. They remind me too much of chicken pox," said English major Heather Johnson. "Drinks shouldn't be able to do that. It's

just wrong."

Not everyone agrees, however.

"I think it actually tastes pretty good," said business major Jeff Hoffman.

"It's Clearly Canadian, so it has to be good. The trick is to drink quickly so you don't notice the orbs. That way they just feel like little pieces of food that have been stuck in your teeth."

Some people have expressed concern about the whether the beverage is safe to drink. The Clearly Canadian company has responded to this concern by an-

nouncing that Orbitz does not contain hazardous materials, and a patent is pending on the technology used to create the suspended orbs.

Orbitz is currently available in 29 states across the U.S., as well as in Canada and New Zealand. Locally, Orbitz can be found at most major supermarkets and convenience stores. The suggested retail price of a 300 milliliter bottle is 99 cents.

"I do think they cost too much for what you get," Hoffman said. "You pay a lot for just 10.14

ounces, when you could instead pay 55 cents for a 12-ounce can of pop."

The price of Orbitz and the suspended balls are not the only things that leave people puzzled. Another question many people have is how to make the orbs sink to the bottom. Some have found that mixing Orbitz with alcohol will cause this to happen.

It is apparent that Orbitz is changing the dimensions of soft drinks. Now the only question is whether the public is truly ready for something so out of this world.

Scandals

2222 Centennial Blvd. • Eugene • 343-4734

THE ONLY PLACE TO
BE THIS WEEKEND!

DON'T FORGET
ST. PATRICK'S DAY @ SCANDALS



fridays: T.G.I.F.
It's Time to Jam!



saturdays:
Comedy Night at 9 p.m.
with famous comedians followed by lots of
DANCING!