

RESTAURANT REVIEWS, DINING DEALS & FOOD NEWS

GO!

More sushi rolls into Bend



Fish eggs: tobiko, masago and caviar cover this roll from Market of Choice

Story and photos by **BARB GONZALEZ** • For The Bulletin

Bend's sushi options are slowly ticking up, though sometimes finding the Japanese specialty can be a bit of a treasure hunt. Kusshi NW is a new pop-up takeout that has been serving out of Whitewater Taphouse (1043 NW Bond St.), offering quality sushi on Friday nights. Kusshi posts a Friday pre-order menu on Wednesdays, and it's typically sold out by that same evening. The menu is similar week to week but depends on the fish available to Ian Skomski, owner of Kusshi NW. The chef credits overnight delivery services for his ability to source fresh fish from around the world — from New Zealand to Hawaii.

I started my meal with edamame (soybeans). Rather than salt the organic edamame, they were sprinkled with dried miso and nutritional yeast. Each time I scraped a pod across my teeth to extract the edamame beans, I got a dose

of healthy ingredients.

After the edamame, I sampled a couple of rolls and nigiri sushi. The Negi-hama Roll is a maki. Nori (seaweed) is tightly wrapped around rice and fresh, naturally oily yellowtail tuna with

green onion. It had an almost smoky after-taste. The Spicy Tuna Crunch Roll had avocado and spicy tuna at its center. Rice was on the outside of this roll that was sprinkled with sesame seeds and rice pearls for crunch.

Nigiri sushi is an excellent way to determine the fish's freshness as it's mostly just the fish and the rice. Kusshi's Salmon Nigiri was beautifully fresh. Salmon often has a slight fishy smell,

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