Restaurant reviews on Sichuan Gourmet in Brookline, MA

Chynala Chin

At first when I heard we’re going to a Sichuan restaurant I was a bit hesitant on whether I still want to go or not because I'm not a big fan on spicy foods. But after looking through the menu and the reviews on Yelp I decided to give it a shot. I was worried at first that I was going to be late because it was on the C line which is very slow, and I was stuck on one stop for the longest time for about 10 minutes...But thankfully I made it just a little later than 6 and was the first couple of people that was there. I like where the restaurant was located because it is just right there after getting off the train, even though it is on the C line, but it's very convenient and easy to find.

After going in and meeting up with everyone, I am well pleased with the environment, the table settings, and even the bathroom there. It was clean and not crammed and I get to find an outlet to charge my phone! Bonus! And the service is great because the owner (I think) was very welcoming and gave everyone a nice introduction to their restaurant, and the Sichuan cuisine on their menus and the two different type of spicy food like 辣(la) and 麻(ma). Looking through their actual menu there is many dishes that are 'Americanized' Chinese food, but the majority of dishes in the menu are quite authentic because some of them I think not a lot of Americans would dare to try.

We all ordered a couple of appetizer and entrees, and the food didn't take too long to come out which I was please because I was starving at that time. I liked all the appetizer that came out, especially the bamboo shoots and the scallion pancake with beef. The spicy cold noodles was pretty good, too and surprisingly I could handle the spiciness of it. After we finished the appetizers, the entrees came one after the other; there were Ma Po Tofu, Kong Pao Chicken, String beans, chicken with peppers(?), beef sauté with onions, spicy fish, and spicy chicken with 蓮藕(lotus root). I really enjoyed most of the dishes especially the Kong Pao Chicken, string beans, and the beef because they weren't too spicy for me. I guess because the Kong Pao Chicken came with peanuts so it gives a sweet taste when I eat it with rice, and the string beans just reminds me of another dish similar to it when I used to eat when I was in Taiwan. The beef sauté is simple yet I like how the beef is soft and the sweetness of the sauté onions. I also enjoyed the dish with chicken and the lotus roots seasoned with a special spice that is used in many Sichuan cuisines for the effect of 麻(a numbing kind of spiciness). It was very flavorful and I liked how the lotus root tasted kind of crunchy, too bad I couldn't take the spiciness of it or else I would have enjoyed it even better. Same with the Ma Po Tofu, I liked that softness of the tofu but the sauce was just too hot for my mouth to bear. And also the spicy fish, I liked the crunchiness of the out side and the softness of the fish of the inside, but again I couldn't bear the spiciness from the out side so I didn't really finish my fish on the plate. One thing that I was somewhat disappointed was that they didn't give us any small bowls for us to put the rice in, because that is one of the things that distinct a real authentic Chinese restaurant versus an Americanized Chinese
restaurant (because Americans usually eat off plates), so I had to ask for my own bowl for me to get started on the food. Other than that, overall it was a great experience eating there, I enjoyed my adventure with the Sichuan spicy dishes, and I was proud of myself on how many spicy dishes I tried. I would definitely go again some times and recommended to my Chinese friends here that likes to eat spicy foods.

Kereth Cowe-Spigai on Sichuan Gourmet

I was lucky enough to venture to Sichuan Gourmet with some of my class members, and I liked it so much, I went back a second time with three friends so that I could try some of the other dishes and get a sense of what the restaurant was like for someone just walking in off the street. One of my friends is Chinese, so I was interested in his perspective. He is not from the Sichuan province, so most of his commentary was some version of, “This is too spicy.”

Between my two trips, I had the opportunity to taste several dishes. The highlights for me were the Shredded Chicken with black pepper, the Xiang La fish filet, the Bamboo shoots in special sauce, the Dumplings in special sauce, and the Chinese Cabbage with chili sauce. I also really enjoyed the Rainbow fish.

Beginning with the appetizers, both the dumplings and the bamboo shoots were presented in ways I had not seen before. The bamboo I’m accustomed to eating at most Chinese restaurants is flat and yellow and comes from a can. The Bamboo shoots in special sauce were clearly actually shoots—young bamboo, and could have come out of a can, but had a fresh taste that suggests otherwise. With a tender texture and mild flavor, it was well complemented by a light drizzle of “special sauce” of which the main ingredient seemed to be chili sauce. The dish achieved a lightness often missing from spicy food and definitely got the stomach rumbling for what was to come.

The other appetizer I really enjoyed were the Dumplings in special sauce. In this case the sauce looked and tasted like a mix of chili oil, soy sauce, and maybe some rice vinegar. The dumplings had thin, delicate wrappers and were steamed and served swimming in a bowl of the special sauce. The meat inside was juicy and mildly seasoned, allowing the sauce to provide most of the flavor. My primary objection to dumplings in Chinese restaurants is the heaviness of the dough, which when too thick, can become gummy and overshadow the flavor and texture of the meat inside. These dumplings achieved the perfect balance of meat, dough, and sauce, making for a special treat.

Of the dishes I really enjoyed, two in particular stand out. The first was the Xiang La fish filet. The filets were breaded and fried and came out with a red tinge to them, suggesting they were either fried in or drenched with chili oil at some point in the process. This made for a VERY spicy bite. Accenting the filets were spices and chunks of celery. This dish gave my first taste of a Chinese peppercorn, which was quite a unique experience. I chewed it pretty thoroughly, and my mouth tingled and in some places felt almost numb. The flavor was very strong and was a little similar to star anise (in appearance as well, though much smaller).
The second dish I really enjoyed was the Chinese Cabbage with chili sauce. Not terribly heavy on the chili sauce and a little sweet, the tender baby bok choys provided a little bit of crunch and a ton of spicy sweet flavor. My friends teased me for ordering cabbage when they all got meat dishes, but in the end, it was everyone’s favorite dish and the plate was left completely clean. When I go back, I’ll try something new, but I’ll be getting the cabbage as well.

My experience at lunch on a Sunday was a bit different than our dinner on Thursday. No one knew who we were, and my group was smaller, so I think we got a good impression of what service is like. Our server spoke English quite well, which makes me think that some of the people helping out with our table were not accustomed to speaking directly to customers—more focused on running and bussing tables etc. Most of the customers were Asian though, like Thursday night, and they were very busy. The service was efficient if not overly friendly, and the host thanked us enthusiastically when we left. All in all a great visit, and when I have out of town guests, Sichuan Gourmet is now on the list of great Boston restaurants to bring them to. When I asked my Chinese friend to comment on authenticity, his reply was an interesting one. He said, “This is food you can get in China, yes. But as for authentic, if a bunch of Chinese people are cooking and serving your food, even if it caters to American tastes, it’s authentic.”

Richard Errico  
Cathay Pacific

The Asian restaurant that I visited and often do so was Cathay Pacific in Quincy, Massachusetts. The restaurant is located quite conveniently for anyone near the Dorchester/Quincy line and is looking for a nice restaurant to eat and have a good time. The food at Cathay Pacific is delicious and is well known among the people that live around the area. The menu ranges from your normal Asian restaurant to some nice aspects of American food, the most popular items on the menu are chicken wings, pork fried rice, lo mein noodles, lobster sauce, beef and chicken teriyaki, shrimp, egg rolls, crab rangoon, chicken fingers, general tso’s chicken, and steamed vegetables. I think that the quality of the food at Cathay Pacific is exceptional, the food is always cooked to a perfect temperature and I have never had an order messed up. I think that the variety on the menu and the choices that a person can choose from on the menu is one of the best things about Cathay Pacific. The service at Cathay Pacific is like no other, the people that work there make you feel like you have known them for years, the prices at Cathay Pacific are very fair and if you are ever in the area I recommend stopping in and grabbing a bite to eat.

Glendely Avalo

The quality of the food I could say wasn’t the best I’ve had. It didn’t taste or feel as if it was freshly, because of the texture and the temperature of it. Not saying I need my food to be extremely hot but it got cold too fast. The menu had
a variety of the typical american chinese food restaurant option, such as boneless spareribs, crab ragoon, fried chicken wings, beef and broccoli, teriyaki chicken, pork fried rice, lomein etc. The menu was pretty extensive with a lot of options. I’m not a person that likes trying a lot of new things including food, so things that would be out of the norm for I wouldn’t try it. So if your just looking for a typical american chinese food restaurant this is the place to go. The location was easy to get too and had parking all around the restaurant too which was really good. The service was not the best I’ve had. I felt like I was being rushed. I’m a pretty slower eater and the waitress brought us boxes and bag before I had even decided I was fully done. The restaurant overall seemed pretty clean overall and the setting was dim lighting and kind of romantic.

Linus Ibeh
Review: Sichuan Gourmet, 1004 Beacon St. Brookline MA 02446
I will say first and foremost that the restaurant was very clean and lively. The Manager looked cheerful, friendly and welcoming. Although I did not get the opportunity to speak with any of the staff, but from what I could see, they appeared just as friendly as the Manager. I came to the restaurant as a member of a group and our meals were:
For Appetizer
1. A spicy Sichuan cold noodle.
2. Fresh bamboo shoots with special sauce
3. Roast beef with Scallion Pancake

The main dish
1. A little spicy Sichuan Kung Pao chicken
2. A spicy Chengdu street BBQ
3. A little spicy Beef with lots of green
4. Shredded chicken with black pepper
5. A spicy Xiang la fish filet
6. A spicy Tofu with chili sauce
7. Sichuan style string bean.

On the whole I tasted just about everything on the table and my favorite was Beef with lots of green pepper. With price at less than $20, I would say the taste of the food was much better than some of the higher priced restaurants I have been to in recent past. I had an enjoyable evening and would not hesitate to recommend this place to any of my friends.

Hot and Spicy SiChuan
Jenny Jiang

To tell the truth I don’t actually go to restaurants for meals due to the expensive prices. I had my grandma there to cook for the whole family, but I had to admit it is good food in SiChuan Restaurant. SiChuan is a country in the south (middle south) of China and below it is their
neighbor called YunNan. In SiChuan, people preferred hot or spicy food. Their main food color as people known is red. Even the manager had said that the “Sichuan food is more flavor able, just like its food color” because of its spices. Most common spice that the cooks had used in food is peppercorn. The peppercorns are very tiny and it kind of look likes corns. The flavors of the peppercorns are hard to describe. How do I say this? Oh yeah, the peppercorn do not consider as a hot spice (for me) because it cause tingling and numbness on your tongue.

Another restaurant I had known is the one in Lowell and it is call ChinaStar. The restaurant’s design is more modern compare to SiChuan. They had a disco ball in the middle of the restaurant. ChinaStar also got DimSum (appetizers) served in the morning. The food isn’t that colorful as the SiChuan, who uses red as the main color. The funny thing about this is that I don’t know what the main food of the restaurant is. The reason is because it’s not one part of China but a mix and the boss is not Chinese. The main reason is because I didn’t ask. =) But the things there are good.

Restaurant Review of Penang by Joey Nguyen
What was eaten: Roti Canai
Hainanese Chicken with rice

Impressions: The goal of my trip was to see the variation the food produced by the island of Malaysia as opposed to the foods found in South East Asia, and other influencing countries that are close to it. One thing to note that all South East Asian countries have is Papaya Salad, which is not present here in this menu. The first thing I ordered was Roti Canai. Roti is a commonly eaten food in South Asia and in the West Indies, so the fact that it is present here in a Malaysian Restaurant is likely an indicator that their cuisine has a lot of South Asian influences. That and the fact that curry is the next popularly dominated dishes on the menu. To my surprise the Roti Canai comes with a small cup of Chicken curry, that has a rich Indian curry mixture in it.

Since I figured that I tried something with a South Asian influence (the Roti Canai), which was warm, fluffy, with just the right amount of crispiness to it, I would try something of a different influence. The Hainanese chicken was an dish that derived from China. More specifically it’s a small dialect of Chinese spoken that their speakers obtained being the remainder of the Han Chinese. This dish that was served was almost exactly the same way it would be served in a typical traditional Chinese Restaurant. The only caveat was that its "special soy sauce" was watered down and added with cane sugar. This restaurant is an example of Malaysia itself, which finds itself gaining influences from all its neighbors around it. Minus the papaya salad- I was still very disappointing they did not have a variant of that.
The service was nothing special, and the prices are a bit steep considering that every other restaurant in Chinatown, which Penang is located in, serves my main course for half the price. However, the only good option for curry chicken in the Chinatown area that has a South Asian taste is probably Penang. Hence, it's a jack of all trades, but a master at none.
Review of Moon Villa by Ledia Zapata

Moon Villa is an average sized restaurant located on 19 Edinboro Street in Downtown Boston. For months now my friends have been trying to convince me to go there and I found this to be the perfect opportunity to do so. Along with a variety of the common foods such as chicken wings, lobster sauce, and crab ragoons, they had several unique dishes such as ribs bellies with preserved vegetables, duck tongue with garlic chive in xo sauce, and meat cake with salted fish. If I were a little more spontaneous I would have definitely tried one of the unique dishes above.

I had some house-fried rice that was mixed with eggs, scallions, carrots, cabbage, and peas. I swear, if I were not on a diet I would have ordered an entire plate of that rice for myself. The rice was just right; it was not sticky and it was obvious that spices were added to it. I also had some spicy jumbo shrimp that was fried to a nice golden color; was place on top of fresh lettuce; and was sprinkled with visible pepper seeds. It was also evident that the shrimp must have been dipped in some flour that may have had several spices in it. Usually, I stay away from spicy food but this shrimp was astonishingly delicious. The rice was about $10.00 and the shrimp was about $15.00. It was great that $35.00 (including tip) managed to feed my friends and I.

Now I fully understand why they love the place so much. The servers were extremely polite and very attentive. I was a little surprised to see the amount of people that were there on a Thursday night. It was then that my friends informed me that the restaurant closes at 4 in the morning. Things were not looking too
well for my diet. I could definitely see myself going there on a late night just to get
some shrimp.
Overall, I was completely satisfied with my meal and with the service provided at
Moon Villa Restaurant.

Review of Pho Country by William Chy

Today I had brunch at a Vietnamese restaurant called Pho Country located at
217A Quincy Ave in Quincy, MA. I've eaten at this restaurant many times. I
always found the food and service very acceptable. This restaurant serves
various types of Vietnamese cuisines but its signature dish is its noodle soup
called 'pho'. Today happened to be a very busy day in Pho Country because it is
Saturday and all the tables were occupied and I had to sit at the bar. I looked at
the pho section on the menu and ordered a large D1 which consist of various
cuts of beef such as eye round steak, flank, brisket, tendon and tripe. A dish of
fresh bean sprouts and basil accompanied the bowl of pho which I added all
inside. The pho is very delicious. I usually like to add some Spiracha hot sauce to
my pho but today I simply used it as a dipping sauce for the noodle and beef
because I really enjoyed the broth as it is without any additives. The broth must
have been simmered for hours because it is filled with an abundance of
traditional spices such as cinnamon, cardamom, coriander, star anise and cloves.
The combination freshness and loads of spices are no doubt very authentic. The
cuts of beef are quite generous as it is abundant and fairly large cuts. The rice
noodle was satisfyingly cooked to my taste as it was very soft. However, I did
receive a wrong order as while waiting for my pho, I ordered fried egg rolls and
instead received fresh spring rolls. I didn't want to wait anymore and accepted
the wrong side dish. It was a good portion, enough for two. The inside is filled
with rice noodles, a piece of shrimp, beef and some basil wrapped together using
a wrap made of rice. It came with a bowl of peanut sauce for dipping. It was very
appetizing as it is not at all greasy and the ingredients felt very fresh therefore
needed little flavoring but combined with the mildly sweet peanut sauce felt
perfect. The food was great but I did encounter some trouble with the service.
The wait staff forgot my chopsticks but quickly brought it when I asked. By the
time I nearly finished my pho, I still have not received by fried egg rolls. Again, I
needed to remind the wait staff. My side order finally came but it is the wrong
order as rather than fried egg rolls I originally ordered, I received fresh spring roll.
It was no doubt delicious but it would have been more satisfying to get my correct
order. Otherwise, the food were fresh and delicious; the restaurant was very
clean; the customer service was acceptable however I do notice that they do
tend to bunch up in the back close to the kitchen but they did act prompt when
asked. The food was reasonably priced. The price of the pho was based on the
size of the bowl from small ($6.95), large ($7.95) and extra large ($8.95). In
addition, a pot of jasmine tea is served to the customer but unfortunately it is
lukewarm rather than steamy hot as I like it. Despite some of the flaws mentioned,
I would go again solely for the delicious pho.
A1. CHÁ GÍO (2)  FRIED EGG ROLLS.
A2. SOUP HOÀNH THỊNH  WONTON SOUP.
A3. GÓI CUỐN (2)  FRESH SPRING ROLLS.
A4. BỊ CUỐN (2)  SHREDDED PORK SKIN SPRING ROLLS.
A5. NEM CUỐN (2)  GRILLED PORK PATTY SPRING ROLLS.
A6. GÓI CUỐN THỊT NƯỚNG (2)  GRILLED PORK SPRING ROLLS.
A7. CHẢO TÔM  GRILLED SUGARCANE WRAPPED IN SHRIMP PASTE.
B. ĐÀU HỦ KỲ  DEEP FRIED SHRIMP PASTE WRAPPED IN BEAN CURD SKIN.
B. BÒ LÁ LỘT  GRILLED BEEF WRAPPED WITH WILD BETEL LEAF. SERVE WITH FRESH VERMICELLI, MIXED VEGETABLES AND FISH SAUCE ON THE SIDE.
B. LỤI  VIETNAMESE STYLE BEEF TERIYAKI.
A LỤI  VIETNAMESE STYLE CHICKEN TERIYAKI.
Review of Village Sushi and Grill
CJ Martinez

Yasuaki, Silverio, and I went to this Japanese/Korean restaurant called Village Sushi and Grill located in Roslindale, MA. As I first saw the restaurant, it looked like one of the more high-end restaurants one would see in the city. There was this shade-type thing over the front of the restaurant with its name written on top in nice font. A typical illuminated open sign next to some banners made it very nice. The restaurant as a whole was very clean. As we entered, there was a little waiting area separated by a cloth door that hid the main dining room and bar. It was here were we were greeted by a waitress who kindly led us to our table. The dining area wasn't big. It reminded me more of a big hallway than a usual dining room in a restaurant, but what made it appealing were the great designs on the wall. There were old manuscripts (I think they were Korean, since Yasu was not able to decipher what they said). There was this very nice wall-waterfall that I really liked as well. The lighting was somewhat dimmed in this old traditional yellow color, which somewhat made me feel nostalgic.

As for the food, we shared this tempura dish for appetizers. It had shrimp, broccoli, sweet potato, and zucchini breaded. It was your typical tempura dish, nothing special. For the main course, I got a Volcano Maki and Shrimp Pad Thai. The volcano maki consisted deep fried soft-shell crab, avocado maki, topped with crab stick, mushroom, scallop, tobiko, spicy mayo, and tempura flakes. In a word, it was delicious. For $14, it was definitely worth it. The Shrimp Pad Thai on the other hand was not as great. This noodle dish with peanut sauce was somewhat bland. It was good, but I've definitely had better. It was also $14. As for authenticity, Yasu said that most of the entrees are not authentic at all. The most Americanized-foods were the Maki monos. These "specialty rolls" would not be found in Japan or Korea the way they made it here.

The service was decent. Our waitress and one other waitress worked the whole restaurant that night, which had a medium amount of costumers. However, we found ourselves waiting an elongated amount of time to get our orders in, and to get our checks. Then again, we had our "payback" (unintentionally) when Mr. Indecisive Silverio took forever to decide what he wanted to eat. When we did get service, the waitress was very nice. She had a couple of laughs with us when we were paying our bill so that made up for the wait, I personally think.

Grades:
[out of 3 +’s]

Ambiance: +++
Food Quality: ++
Food Prices: ++ (one + is expensive while 3 +’s is cheap)
Imagine, you come into a place where you want to invite your new friends that you just met, and they are looking for the next cool looking modern restaurant. As you walk up the stairs from the parking lot you are welcomed by modern music that is originated from Asia, but as you enter the premises, it is a completely different scene. Within Fusion Cuisine you see the host who welcomes you with a warm smile and behind her or him is the fish tank of assorted sea creatures. To your left you see special private rooms where you can host a party for a group of people and to your right you see the dining room. Within this dining room, there is a glass separating the Sushi bar and the restaurant. In the middle of the restaurant you see a bar island with various assorted liquors and beers. The bar island is famously known for their Scorpion bowls and their Mai Tai’s. Which combine an essence of different liquors and tropical flavors.

As you are seated, you are presented with a very interesting looking menu. The menu provides the choice of Chinese, Japanese or a mixture of American and Asian combined food. There is a great selection of appetizers, for those who would like to enjoy food with a drink or for just a meal of a small quantity. Within the menu there are description of the food and options of how the food is to be prepared, such as boiled or fried. The prices are exceptional and the food does not take a great amount of time to be made. The freshest quality of ingredients gives the restaurant an aroma of welcoming gesture. I myself usually order the scallion pancakes, and the lobster sauce with vegetables. Usually one expects the lobster sauce to be greasy and very fattening, but in Fusion Cuisine, the Chef makes sure the food is at its finest quality at any given time. Although this is an Asian kitchen, the cooks take an approach to welcome the American common tastes into their dishes in order to attract the college students that reside around
the area. Such as, the shrimp dumplings, are quite simple and very tasty, and are served with traditional American mustard.

Fusion cuisine, brings in the modern image of a fun place to be, for an adult that is, and a place where one can enjoy fine Asian food. At night, in the later hours, the place becomes more of a party oriented club and the servers change roles to become the wingman of the lonely guy who came in to meet someone. The lights are dimmed and the music becomes louder, the Sushi Bar is closed at that time, and the area is open for those who want to dance. It's a place for any age as though the times I do visit the restaurant, there are people of all various generations. The serving staff and the owners are very welcoming, which provides the incentive for one to come back.

**Hunter Corrigan on Takara**

The restaurant that I have chosen to review is called Takara. Takara is a Japanese restaurant that has locations in Medfield, Wellesley and Canton. The one I decided to review is the one located in Medfield. Though the food may be a bit expensive I think it was worth every penny. Takara has many of the traditional sushi rolls like the California roll and the spicy tuna but what I absolutely love about this restaurant is that it has many different kinds of sushi rolls like the Bruins roll, the Celtics roll, and the Red Sox roll which are all really really worth eating. Of course they have many entrees like chicken, steak and fish but I think the sushi is the real reason to go.

The food at Takara is very good but what I really like about this place is the ambiance. You walk in and it is more dark than light. The lights are not off but it can be deceptive. There is a massive lit up fish tank with many beautiful types of fish. The staff is made up of all people from Japan and some of them cannot speak English which can get frustrating but you know they know what they are doing. The one downfall about the ambiance there is how crowded it gets. If you think you are going to go there on a Friday night and get a table right away, think again. I did that once and they told me it was a three hour wait, so I just got take out.

If you ever have time to visit Takara I highly suggest it. Just be ready to spend a little bit of money because you will not want to stop buying that sushi. Very friendly staff plus a great atmosphere equals the time of your life. I don’t really know how the ones in the other towns are but the one in Medfield is very high in my books.

**Huong Tang on Sapporo Ramen**

Sapporo Ramen restaurant locates inside Lesley University building. You can get there by public transportation Porter Square station (red line). The restaurant is one of several competitive Japanese and Korean restaurants in the food court.
Sapporo Ramen is well known of its Japanese authentic ramen (noodle). In front of that small restaurant of six tables that you would see a long line of customers is waiting to be seated. At first, people walk by would be very curious how good the food were at the Sapporo Ramen restaurant that people did not mind to wait in a line. Even the line was long; the time waiting was at most 20 minutes and it worth because the ramen was incredibly delicious.

I ordered a spicy beef noodle, which had ground beef mixed with “thousands years tofu”, corn, bean sprout, scallion, dried red chillies. The broth was thick, spicy and qualified. I also ordered roast pork as a side; and it turned out so good. The roast pork had enough spicy, salt, sweet and soft in the texture. On the menu, they proudly said that “the broth was cook for more than 10 hours” as I could describe how qualified the broth I tasted. There are only two waiters and they work so fast and keep track of every customer and seat new customers with new orders. The waiters are friendly and experienced. Prices are fluctuated from 1.00$ - 9.30$. I shared with a friend. Each of us paid 14$ included tax and tip and we were stuffed.

I knew that Japanese and Korean food court through a friend’s facebook, when she updated her meal at Sapporo Ramen restaurant. I asked her and found out the place. I also explored other Japanese restaurants with their specialties. Sapporo Ramen restaurant is special with ramen. I would rate the restaurant 4.5 stars. This was the first time I ate a real authentic Japanese meal.

Kristina D’Amico
Shing-Yee in Newton

The restaurant I went to was Shing Yee in Newton, MA. The location was a little of a nuisance due to parking. The overall look of the restaurant was dim lighting, not really seeming like an Asian cuisine restaurant. The menu was very large with a vast variety of choices. The staff was a family of Asian decent. I ordered sesame chicken, Pan Fried Ravioli, Crab Rangoon and Lo Mein. The sesame chicken did seem to have ginger with some sweet undertones. It was good. The ravioli had garlic, scallions and some type of meat. The Crab Rangoon had cream cheese and crab. The Lo Main had scallions, soy sauce, beef, mushrooms, onions. But it was all very delicious. The sesame chicken was my favorite it was cooked so well with the chicken also a little crispy.

Although the food was delicious the service was not great and they were not very helpful when I asked questions about the menu or about the chef. It was clearly a place for families so it was a calming atmosphere along with the dim lighting I just wish that the family was a little more friendly.
Micaela Butlin
The Punjab Cafe

The Punjab Café is located at 653 Southern Artery, Quincy. The quality of the food was excellent. It wasn’t too bust on a Monday night, and the service was fairly quick. The setting was also nice and not too loud. Our waiter was very pleasant and informed us about many of the dishes. I asked him what were the major spices they used over 35 spices in their dishes. He said they use a lot of ground spices, including cilantro, nutmeg, black and green cloves, cardamom, cinnamon and curry leaves. He also noted the chef was from north India. As an appetizer I had the vegetable pakoras and papadum. Those came with three sauces, a spicy, medium and mild sauce. For the meal my sister and I ordered vegetable curry, chicken curry and saag paneer. Then we also ordered garlic nan. The waiter also asked us how spicy we would like our dishes so we ordered two medium and one mild. I would have liked my chicken curry to be a little spicier. The menu had lots of options. My sister is a vegetarian and she had many options to choose from. Their menu had tandoori, chicken dishes, seafood dishes, lamb, goat, vegetarian dishes, as well as specialty rice dishes. It was about eight dollars per dish depending on what you choose. So the price was about average, not too expensive. Overall I was very satisfied with the food and the service was great. This is one of the best Indian restaurants I have visited.

Rafael Vasconcelos
Punjab Cafe

This little place in the middle of Quincy, is one of the best Indian food that i ever tried. Punjab cafe is dedicated to authentic Indian cuisine and its dishes are full of flavors and spicy. First, I order some appetizers. The vegetable Samosa and Vegetable Pakoras. It came accompanied by tamarind sauce and mint chutney sauce. The vegetable Pakoras, are crispy vegetable fritters made with spinach, potato, onion and cauliflower. All the appetizers range from $3.95 up to $8.95. The Mulligatawny soup made with a sweet cream of coconut soup, shredded coconut and pistachios was delicious as well. The soup was only $3.95. The menu had all sorts of food: Goat, Lamb, Fish, Chicken and Shrimp. For those who do not eat meat, there are vegetarian dishes as well. Another detail that got my attention was the Tandoori dishes. They are from tandoor which is a traditional pitcher shaped oven made of Indian clay which burns with charcoal fire. It's slow and steady heat seals in the flavors and juices of meats and fishes, baking them to perfection! My entree was based on this cooking experience. I order the Tangdi Kabab, chicken drumsticks marinated in a spicy chilli yogurt and baked in a tandoori oven. The tasting is simply amazing! All the entrees starts from $11.95 up to $14.95. The prices are affordable and most important the staff was very gentle. After a while i built a little rapport with the waiter and he told me that Indian food differentiates from one State to another. The food that I ate was Northern style. He also said the chickpea flower look dark black on the outside, but once cracked a yellow seed flourishes. By smashing this seed into powder we can use as spicy and mix on the dishes. I
cannot forget to say that i tried some Indian lager beers, Taj Mahal and King fisher, they were delicious!!!! The Punjab cafe is traditional and very good looking inside. While eating one can listen to some Indian music!!! I recommend this place and that type of food for all those who want to get away from subs and pizzas! Go health ! Go Indian! The Punjab cafe is located on 653 southern artery-Quincy. Its access is easy!!!!
Yokohama restaurant, located in Brookline Village in Brookline, Massachusetts, is cozy and comfortable. The tattered carpet, walls covered in posters, and shelves stacked with home-made dishes make it feel more like a visit to someone's home than to an authentic Japanese restaurant. That and the waitress: an older woman who shuffles about in an apron, refilling tea-cups and speaking a strange combination of English and Japanese. "Call me Oba-san," she says. Oba-san, meaning Grandma in Japanese, is often used to refer to older women in a gentle way. The sushi chef behind the counter could very well be her husband, as the level of comfort and slight annoyances revealed by their communication with one another exposes a kind of intimacy often put forth by married couples.

The sushi and sashimi appetizers are served on beautiful pottery that the waitress tells me she made herself over thirty years ago. The dishes remind me of the ones that I was served sashimi on in a small neighborhood bar in Japan. The sushi, though delicious, is a bit on the messy side; the rice is a little overcooked and starts to fall apart once lifted from the plate. This however, does not ruin the flavor and texture of the fish, which to my under-experienced taste buds, seems just fine.

For the entree I ordered the tempura udon. I have ordered this dish several times at Yokohama, and have never been disappointed. The broth is sweet and salty, with the right balance of mirin and shoyu. The udon is thick and the texture is firm and smooth, as it should be. The tempura: crisp and tasty, down to the last bite. The soup is the highlight of the meal, warm and filling: an excellent balance.

Compared with the dishes that I had been served in Tokyo, I cannot say that the food at Yokohama holds up on the whole. The sushi leaves something to be desired and even though the tempura udon was delicious, I have had dishes that were comparable at other Japanese restaurants in Boston. What keeps me coming back to Yokohama is that it has a mom and pop feel, and recalls the small sushi-ya down the street from my dorm in Ikebukuro, where an oba-san and an oji-san served me chirashii -a bed of rice with a selection of raw fish- and casual conversation in my limited Japanese. Yokohama is reminiscent of a Japan that has not yet been touched by the cookie-cutters furnished by the upscale sushi restaurants. The homey feel and the conversation make me feel like I am back in Japan, and if like me, you like to explore the peoples and places off the beaten path, I recommend a visit to Yokohama.
Boston’s Best Kept Secret: Village Sushi & Grill

If you are in search of a Japanese and Korean informal/formal eatery outside the center of Boston, MA, Village Sushi & Grill in Roslindale is Boston’s best kept secret. It has a warm, welcoming atmosphere where you will be entertained by a well decorated dining room rich with traditional décor such as kanji manuscripts and samurai swords. This embedded with background music from East Asia never makes it a dull moment. In addition, you will have the option to sit in front of where the sushi chef’s prepare their signature dishes or you can observe from any table anywhere within the dining room. On the occasion where the weather is warm and you want to embrace the outdoors, Village Sushi & Grill offers the option of enjoying your meal in the rear courtyard.

Village Sushi & Grill offers an extensive variety of fresh appetizers, and dinner entrees all of which are high quality. Featuring an enormous choice of hot dishes such as Tempura, and Katsu to freshly prepared sushi dishes such as Makimono, Nigiri, and Aburi, all of which are prepared to your preferred version of each. If you are in the mood for a balanced hot dish, Katsu Don (pork) is the entrée for you for a cost of $14.95 (plus tax). Katsu Don consists of tender pork or chicken meat dipped in a light bread crumb batter and then is deep fried. This dish is accompanied with a fresh cut salad of lettuce, cucumber, tomatoes, carrots, and orange slices along with a bowl of white rice. You will also receive two bowls of sauce to enhance your appetite with both a spicy sauce along with a sweet sauce. Compared to other restaurants, your fried Katsu will not have a thick, unhealthy layer of fried batter coating the pork or chicken. You will literally taste the meat as you would if you prepared the dish at home. A great way to begin your meal is with an appetizer such as Gyoza (Beef or Vegetable) which consists of five pieces of beef or vegetable with the option of having them fried or steamed based on your preference for a cost of $5.95 (plus tax). As you await the arrival of your entrée, you will be served a fresh, hot bowl of miso soup to warm you up and indulge its rich flavour. Should you have a chat with your friends, or date while you enjoy your appetizer or entrée, it will still be warm minutes later. Village Sushi & Grill offers a broad variety of authentic Japanese beverages such as Kirin and Sapporo beers.

After a great service, positive atmosphere, and quality meal, the enjoyment is certainly worth the expense. You will leave the restaurant full, and will already look forward to your next visit. Although Village Sushi & Grill is moderately expensive, it is a great place for a periodic dining out experience to taste authentic, freshly prepared Japanese and Korean dishes outside the center of Boston, MA.

Village Sushi & Grill is open for lunch Monday-Saturday from 11:30AM-2:30PM and dinner Monday-Sunday 5:00PM-10:00PM. It is easily accessible by car with ample free parking nearby, and also by MBTA commuter rail (Roslindale Village stop) and bus routes 34, 34E, 35, and 36 to Roslindale Square from Forest Hills Station. If you are not able to dine-in or stop by the restaurant, Village Sushi & Grill offers take out and delivery service. Village Sushi & Grill is located at 14 Corinth St, Roslindale, MA 02131.
(Shown above: Miso Soup)
(Shown above: Katsu Don)