

J E N E A T S V E G A S

NAKED FISH'S



By: Jennifer Burbank

Full disclosure I didn't experience sushi until I was in college, however I offer a valid explanation. I was born in Seoul, Korea but I was adopted when I was a baby. I was raised in Avon, a tiny town South of Boston that lacked any cultural diversity. Alas the most exotic food offering that Avon and surrounding cities had to offer was Chinese. It was indeed an unsatisfying youth for a girl that can eat her way around a city.

The first time sushi touched my lips I immediately fell in love with the meticulous Japanese art form and have since ravished enough raw fish to make up for a lifetime. I can honestly say that I've experienced the full sushi spectrum, from superior world food tours in Tokyo with sashimi that could bring a tear to your eye to the desperate late night uh oh it's going to be a bad morning disaster.

When I want to get fancy I head to the strip for top notch sushi and expect to pay a premium, but once in a while I dig saving a buck in a tank top, shorts and flip flops kind of

establishment. Vegas is celebrated for the abundance of AYCE (All You Can Eat) restaurants, but I find it's too much pressure to hide the leftover rice balls in my miso soup. AYCE is a bargain if you enjoy saucy rolls that camouflage mediocre cuts of sub par fish.

In my quest to find the best off strip casual sushi restaurant that could parallel fine dining quality but at AYCE price points I happened upon Naked Fish's (NF). NF is a very unassuming restaurant located on S. Durango and Flamingo. The decor could use an update, but it's not the ambience that keeps me coming back. What's cemented my position as a regular is the consistency of premium fresh fish at a fraction of the cost. In over 20 visits I have yet to be disappointed. I recently witnessed the health inspector checking in and awarding NF with another pristine A rating this year.

NF offers a value omakase sashimi for 2 at just \$50. Omakase is after all the Chef's choice but I semi customize the platter



Inside Naked Fish's



Omakase



Uni Sashimi

by asking for fatty fish and am always delighted when melt in your mouth slices of Salmon Harasu, Hamachi Sunazuri and Torro make their way to my table. I normally pair the platter with the tasty Garlic Edamame, a light Cucumber Salad and a slightly more indulgent Tempura Mushroom with Truffle Sauce.

Over the last few months NF has launched a high-end restaurant within the restaurant, Hari Sushi Kaseki. Hari offers traditional Japanese multi-course dinners at \$100 and \$200 a pop. But it's understandable if you want to walk before you run. You can test the waters with a low risk Happy Hour first where you'll find an excellent variety of discounted appetizers ranging from \$3-\$7. The Yuzu Salmon, Marinated Salmon with Capers, Seared Tuna and Yellowtail Jalapeno are all noteworthy dishes that could easily make a full meal. There's also a Three Roll Combo for \$24.95 that comes with a free beer or sake.

NF is open late-night and is a favorite among local Vegas entertainers, framed posters signed by Cirque du Soleil performers are displayed on the wall to further serve as validation. So if you'd prefer not to take my word for it then maybe the world's best circus artists, athletes, dancers and gymnasts might just sway your opinion. For reliably fresh sushi in the Southwest Naked Fish's is a steal. REAL



INSIDE TIP:

There are 2 Happy Hours, 5pm - 6pm or 10pm - 2am. Make sure to call for dinner reservation to avoid the wait.



Yellowtail Jalapeno



Yuzu Salmon



Yellowtail Jalapeno