



## MT. DORA SUSHI CO.

RATED ONE OF THE BEST IN CENTRAL FLORIDA.

STORY AND PHOTOS BY HEATHER GRAHAM

Although it has only been open since January 20 of this year, Mt. Dora Sushi Co. has already gained quite the reputation as the place to go for great sushi. In fact, they were recently awarded Third Place for the Best Sushi in Central Florida, a fact that does not come as a surprise to anyone who has been fortunate enough to sample their delicious dishes.

Janet and Eric Craig relocated to beautiful Mount Dora from Pennsylvania where they previously owned a coffee shop. They quickly realized their new home was lacking a quality

sushi restaurant and recruited Janet's mom, Fumiko Gamache, and Takashi Kobayashi, who had owned and operated a sushi restaurant in upstate New York for over twenty-five years to move down and join them in opening Mt. Dora Sushi Co. Being owned and operated by a Japanese family lends authenticity to the restaurant and the dishes they prepare.

Sushi is a commonly misunderstood menu item, as many believe it to mean the raw fish itself. However, in Japanese cuisine, sushi is the vinegared rice, which is generally topped by other ingredients, such as fish or vege-

tables. Raw fish alone is actually called sashimi. For those who find the idea of eating raw fish less than palatable, there are many other delicious, cooked options on the menu at Mt. Dora Sushi Co., including beef and chicken.

A popular midday menu choice is the Bento Box. On our visit, we sampled the Teriyaki Chicken Bento Box, which included a generous portion of chicken breast chunks and sliced mushrooms in a richly flavored homemade teriyaki sauce, two gyoza (pork filled, fried dumplings), a salad with ginger dressing, half a California roll, and a bowl of miso soup. This creatively presented collection of flavors allows the diner to indulge in a variety of cravings all in one very filling dish.

Next up we sampled one of the Mt. Dora Sushi chef's own signature creations – The Gator Roll. This immediately became a personal favorite and would be a good choice for one who prefers their sushi cooked. The tempura shrimp is rolled up in the Nori and rice and then topped with imitation crab meat and spinach in a spicy mayonnaise sauce. The crunchy shrimp and spicy topping make this roll highly recommended.

For the true sushi connoisseurs, delicacies such as Uni (sea urchin), Toro (fatty tuna), and Amaebi (sweet shrimp with fried heads) is also on the menu. At Mt. Dora Sushi Co. to insure the quality of the raw fish they serve, the fish is purchased and delivered whole and then cleaned fresh by the sushi chef, rather than receiving it frozen in vacuum packs like many other sushi bars.

The customary Asian themed décor sets the mood for your dining experience, starting with the koi pond just outside the entrance. Inside, it's your choice – sit at the sushi bar and watch your meal be prepared by the talented chefs or go for the more traditional dining room. Wherever you sit, you are in for a treat!



### MT. DORA SUSHI CO.

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[www.MtDoraSushi.com](http://www.MtDoraSushi.com)

