

On our plate: Sushi



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Sushi Taro

For some, hearing the word sushi equals “Ew, raw fish” and “No way, too expensive.”

Then there are those of us who can’t get enough. We’re sushi connoisseurs and we’ll swear by it forever.

First off, there is no such thing as “gross raw fish.” It’s called sashimi, thank you very much. And money? It’s well worth the price. Especially at Sushi Taro in Mt. Pleasant.

Walking up, there’s charming outside seating -- absolutely wonderful if the weather permits. If it doesn’t, inside is even more welcoming.

You’re greeted by an extremely friendly staff and an equally pleasing menu. The lunch options range from yes, sushi, to bento boxes or even habachi.

But let’s get down to the real business, and by that, I mean sushi.

There’s an extensive sushi list, including your basic traditional rolls along with almost a full page of special rolls. There’s even a page full of just Sashimi and Nagiri. And the best part? Nothing exceeds \$13. That sounds steep, but for good quality sushi, that’s a steal.

The rolls never fail to be exquisite in how fresh they are, and the sashimi is absolutely melt in your mouth delicious.

The sushi is vibrant compared to the crisp white plates it sits upon.

The atmosphere is relaxing, with soft piano music serenading you in the background. For a couple of hours, your only care in the world can be the sushi.

It’s high quality, absolutely delicious and surprisingly affordable. Sushi Taro is most definitely the place to go for that afternoon sushi craving you just can’t get your mind off of.

-Abby Vorhees



B+

Locals

Raw, spicy tuna is the bread and butter of my life.

Accordingly, sushi in general is my favorite food. Period.

So when I moved to Charleston at seven years old, unconsciously I started compiling a mental list of sushi restaurants.

When I was 10, my dad took me to this great, hole-in-the-wall sushi bar called Locals.

I’ve been there quite a few times since, but recently, the whole outdoor portion of the bar was redone and the place closed down for a while.

When it reopened, I ventured a trip back to the new and improved Locals Bar, ready to get out of my spicy tuna-roll comfort zone.

We ordered the “Locals Tower” to start things off. This is basically everything you would find in a sushi roll, plus a bunch of sauces, over rice. It is to this day the best hodgepodge of any food, I repeat ANY food, I have ever had the privilege of eating.

Then, of course, I ordered my regular spicy tuna roll, but I also ordered the salad roll and the dragon roll.

So basically I’m saying that I can down some sushi if given the opportunity.

Now the salad roll was absolutely delicious. It isn’t your traditional seaweed and rice-wrapped roll, the sushi is actually rolled up in shaved cucumber. Weird but scary-good.

Each roll was about \$10 and the Tower is \$13 worth of deliciousness.

If I could afford to eat out every day, I would choose Locals every time.

Or at least, five out of every seven days.

-Ryan Rothkopf



A+

Kanpai

Listen. There’s no food that I think about more than sushi. I could eat it all day every day for breakfast, lunch and dinner -- okay, maybe not breakfast, but still. And the minute I walked into Kanpai at 1035 Johnnie Dodds Boulevard, I knew my constant craving would be satisfied.

The restaurant is quiet but friendly. A server immediately greets me and guides me to a table. Kanpai is different from any sushi place around -- the lighting is more inviting, the decor is eclectic and unique -- shelves line one wall filled with books, plants and wine selections. The kitchen is partially open -- the sushi being prepared right in front of the bar, the fresh ingredients on display. The music, which is charming mix of the Beach Boys, Frankie Valli and the Four Seasons, and a handful of ‘80s classics, is the icing on the cake.

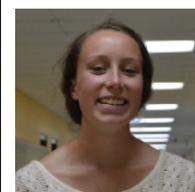
Next, the food. I ordered two rolls -- the Kanpai Crunch roll made with shrimp tempura, crab salad, avocado and spicy mayo, and a classic spicy tuna roll -- both under \$10. I nibbled on some edamame -- well-seasoned and perfectly cooked. There’s a warm buzz of conversation from the other patrons in the restaurant, and you can hear head chef and owner Sean Park humming along to the show tunes that echo throughout the dining room. A TV hangs over the sushi bar, playing a documentary about the culture of sushi restaurants that keeps you entertained during the wait for your food.

Finally, my sushi arrives. I eat the Kanpai Crunch roll first. Wow. A perfect balance of sweet and savory, wrapped in the stickiest and freshest rice. The spicy tuna roll is clean, fresh and has the perfect amount of spice to it. Before I know it, I’m sitting back in my chair with hands clasped over a full belly.

I left Kanpai 100 percent satisfied.

-Francesca Mathewes

picks & peeves



Erin Slowey
co-editor in
chief

Pick: Hidden Valley Ranch Dressing

The creamy, rich, bottled buttermilk base dressing is something that turns any vegetable-fearing kid into the person you swore you would never be on the eating healthy commercials. Whether it be on my Sunday night steak or on my soy sauce-soaked white rice, the green capped dressing adds extra flavor on every meal and never ceases to be a routine condiment on the Slowey dinner table.

Pick: Hydroflask

Imagine yourself rushing out the door the morning before school to catch a ride. Forgetting your lunch box and your English homework, you rummage through your book bag in search for the only thing that remained in your bag overnight... the hydroflask water bottle. Nothing compares to taking a sip of the cold, icy water that had been in there 24 hours prior due to the double wall vacuum insulated stainless steel design. This is the future of long-lasting cold water.

Peeve: Hallway loiterers

Eyes glued to the illuminated screen in front of the them or to the eyes of the Romeo to their Juliet, hallway loiterers cause more traffic than a confused pack of deer on Highway 41. The bell sounds and still there is no courtesy or thought that some people at this school might actually want to go to class to get an education instead of admiring their reflection in the trophy case

Peeve: Humidity

Four creams, one hair mousse dose and about a gallon of hairspray later, I step outside to find that classy voluminous curls that took too many minutes has turned into a duplicate of Bob Ross’ iconic do. Hard work. Destroyed.

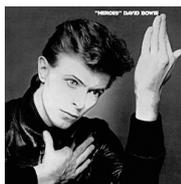
the shuffle



Francesca
Mathewes
co-editor in
chief

“Heroes” David Bowie

“Heroes” -- David Bowie
Lay down on your bed. Turn out the lights. Play this song. Absorb it. This song introduced me to the weightless, cosmic world of David Bowie and all his wonder. It’s a song meant for moments that last forever and will take you out of whatever crummy mood you might be in.



“This Must Be The Place” Talking Heads

“This Must Be The Place” -- Talking Heads
In one word: timeless. This light, airy tunes of this ‘80s hit can make even the darkest winter day feel like a sweet spring morning. I just can’t help but smile every time I hear this masterpiece, influenced by no one other than the genius of David Byrne.



“The Palisades” Childish Gambino

“The Palisades” -- Childish Gambino
This song is perhaps the cleanest, freshest single that Gambino has ever put out. The beats are innovative, catchy and definitely warrant a dance party, whether you’re by yourself in the car or with a large group of people. Thank you, Donny G.

