



Dubai's Ramen Festival is on – and for a limited time, Sumo Sushi & Bento presents a dozen or so amazing versions of this traditional Japanese dish: with both authentic and innovative fusion versions – plus, unique and magnificent, their Matsuri Box!

Let us look at this Godzilla of sushi offers first, because it truly is impressive!





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Packed elegantly in a solid and classy white cardboard box, with three clever cut-outs for condiments: soya sauce, pickled ginger, and the ubiquitous wasabi, the Matsuri Box contains 50 pieces of sushi delights.

So attractive and expertly prepared, you should see how fast the chopsticks fly as soon at that treasure box is opened!

It was like dining with a team of Jackie Chans!



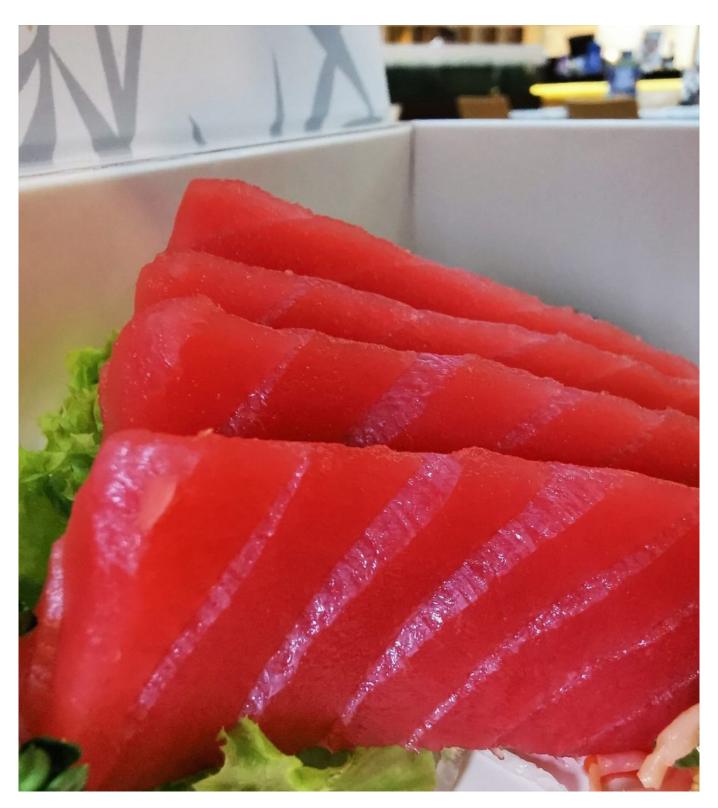


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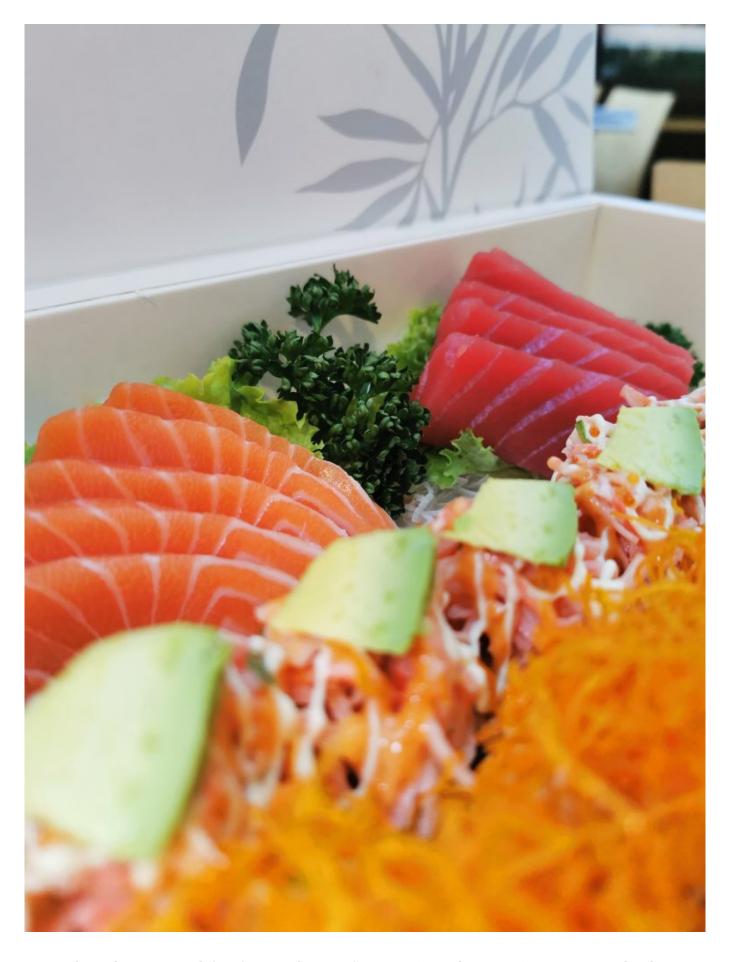
The freshness was absolute - and that is the prime concern with sushi, particularly the sashimi.

See for yourselves how professional the good folk at Sumo Sushi & Bento are:



Any fresher and you'd need to hire a boat to fish it for yourself...





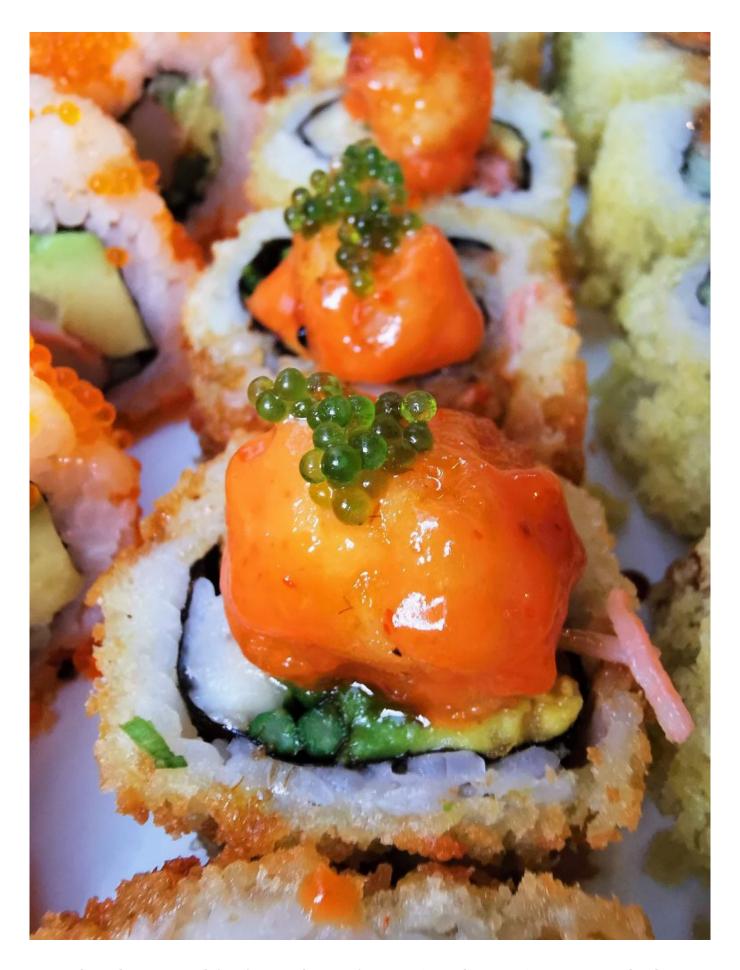
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Weekend at Sumo Sushi & Bento for Ramen Festival and Matsuri Box, Dubai

Besides the generous authentic cuts of tuna and salmon, showing great care for detail and respect for the origins of this culinary tradition, the creativity in adapting sushi to modern tastes was exceptional.





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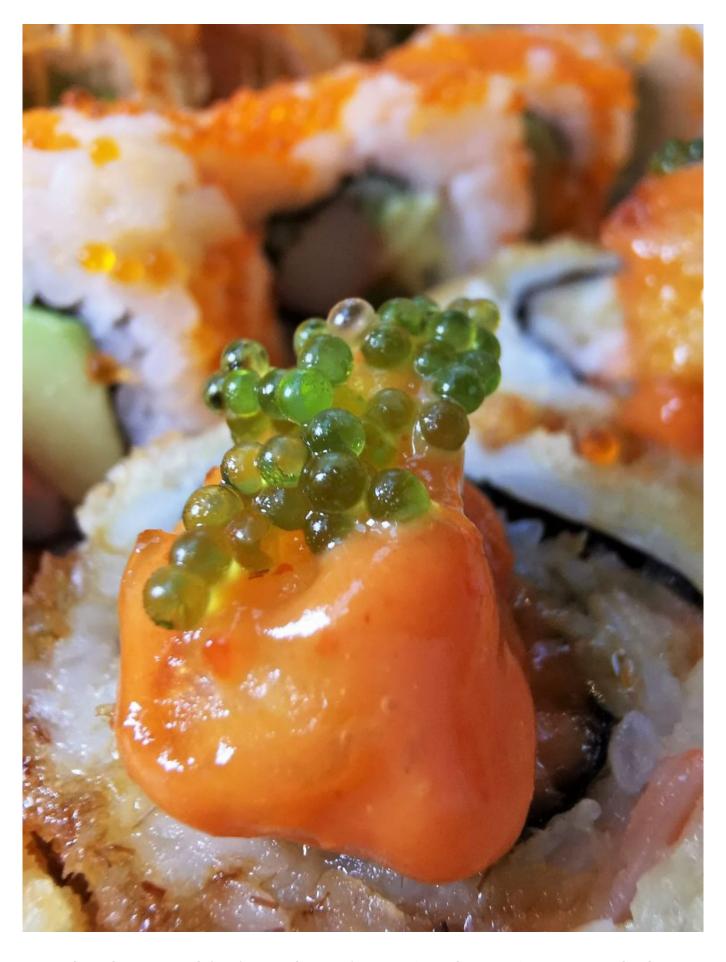




For example, observe this fantastic little morsel of rice - it is a masterpiece.

On the very top, fish roe, or *tobiko* in Japanese – smoky and salty taste, with a touch of sweetness and little crunches on the palate. These are perched atop Sumo's magical version of Rock'n'Roll shrimp. The rice itself is rolled tight and juicy in seaweed, containing crabstick, mozzarella, avocado and asparagus, and then again a thin second layer of rice around that, so that a genius crunchy outside adds that satisfying crispiness as you take a bite.





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This alone was worth the visit to Sumo Sushi & Bento – but consider there are another 49 of its brothers and sisters waiting for you in the Masturi Box!

And every single one of them made fresh from scratch, on the spot.

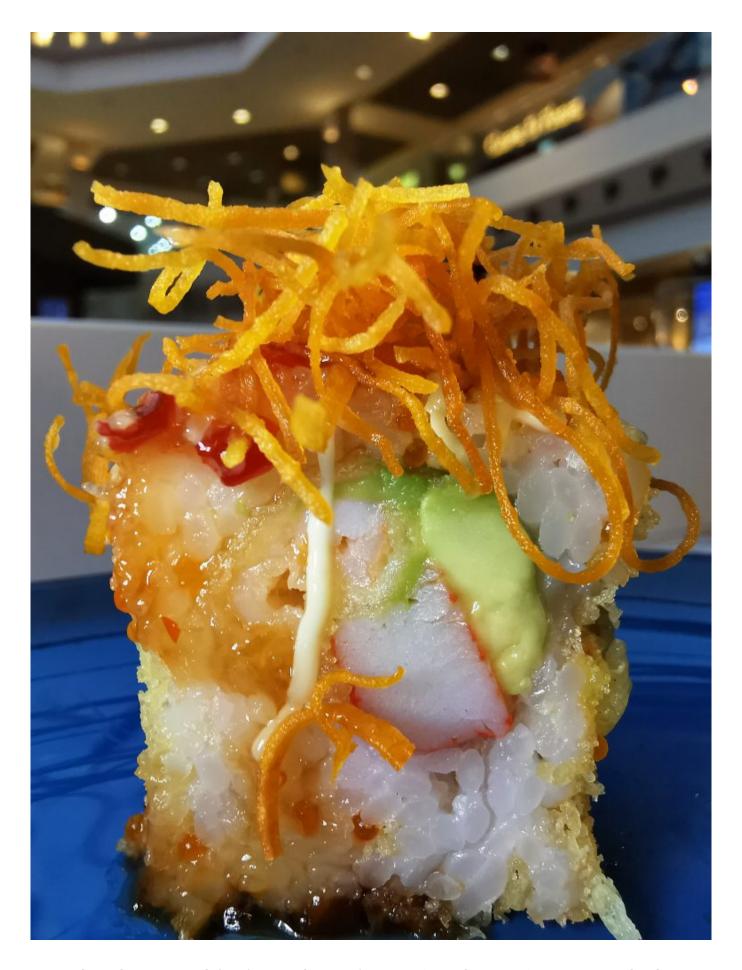




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And just look at this funky dude with his wild hair-do!

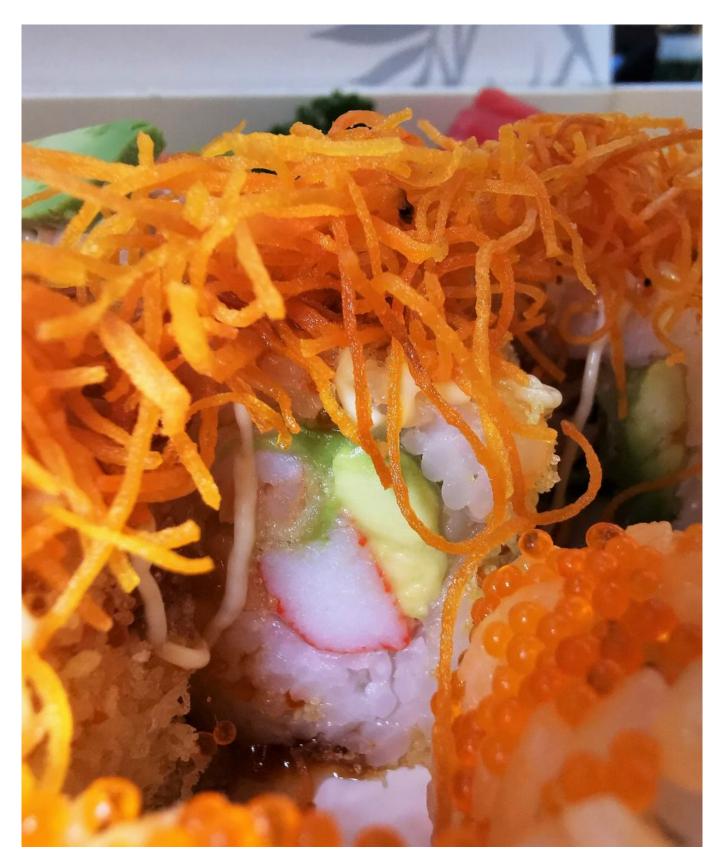




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In fact, hidden among the rows of sushi you'll find quite a few pleasant surprises.





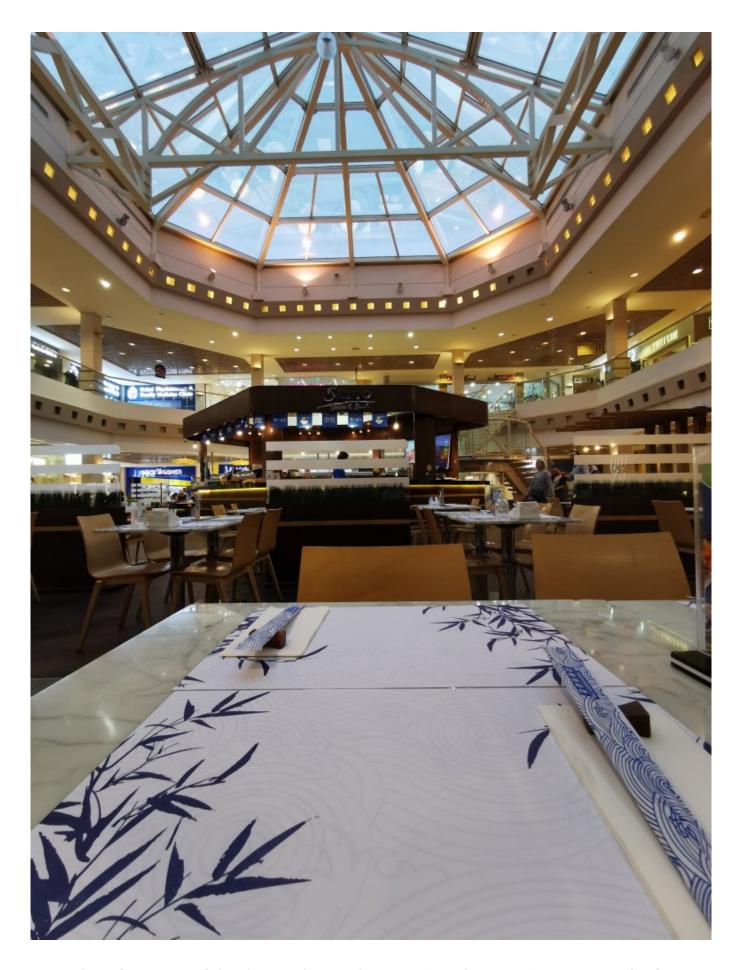


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I think that while we enjoyed our meal on the Sumo Sushi & Bento premises at Town Centre, Jumeirah – in the lovely open dining area with high glass ceiling...





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... the Matsuri Box is also ideal for home delivery and take-away.

In fact, I would guess it's already Dubai's favorite office party lunch as well as an instant and glamorous way to cater to a party of guests at home.





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Weekend at Sumo Sushi & Bento for Ramen Festival and Matsuri Box, Dubai

But actually we visited Sumo Sushi & Bento for the Ramen Festival!

And we got blown away by that amazing Matsuri Box...





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However, as always, Sumo's ramen was excellent, and a fabulous match with sushi.

A piping hot broth – and see the selection of flavors! – playful yellow wheat noodles, numerous options for meats and vegetables, masterful spices and herbs, and you have heaven in a bowl.





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This was the "Mexican" style ramen, part of the Ramen Festival – but sadly I believe it is only offered during the festival, so you must hurry.

A little bit spicy, in true Mexican fashion, and garnished with tender slow-cooked beef, that just melts in your mouth.

The secret though is in the soup broth...





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Drinks are just as creative and exciting... and surprising that a healthy cucumber-infused juice could be so delicious!



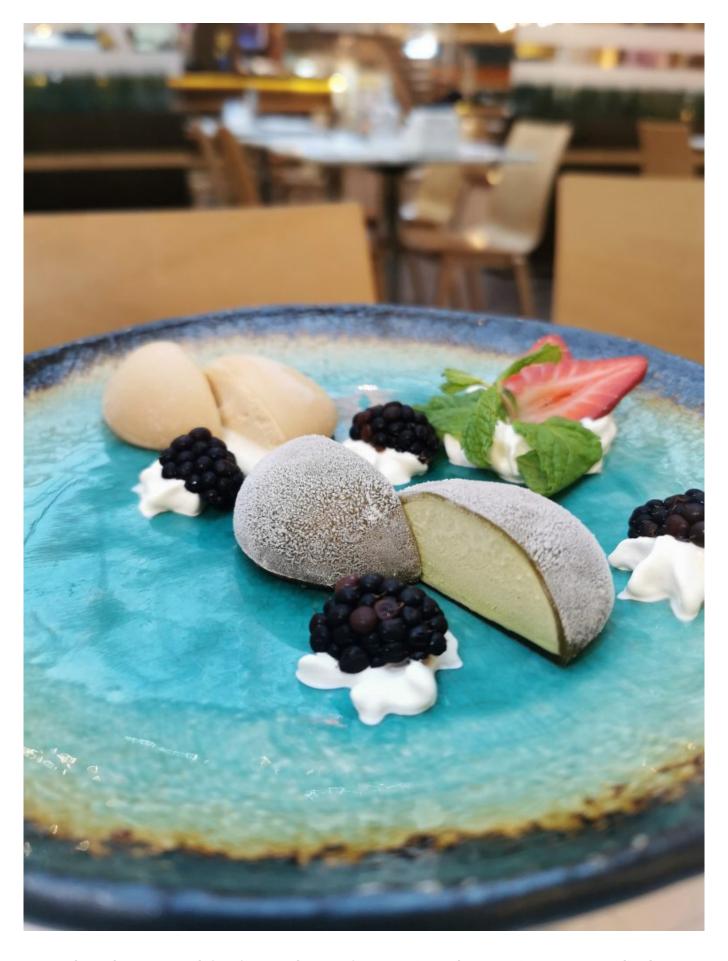


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And of course it's unforgivable to leave without tasting Sumo's desserts!





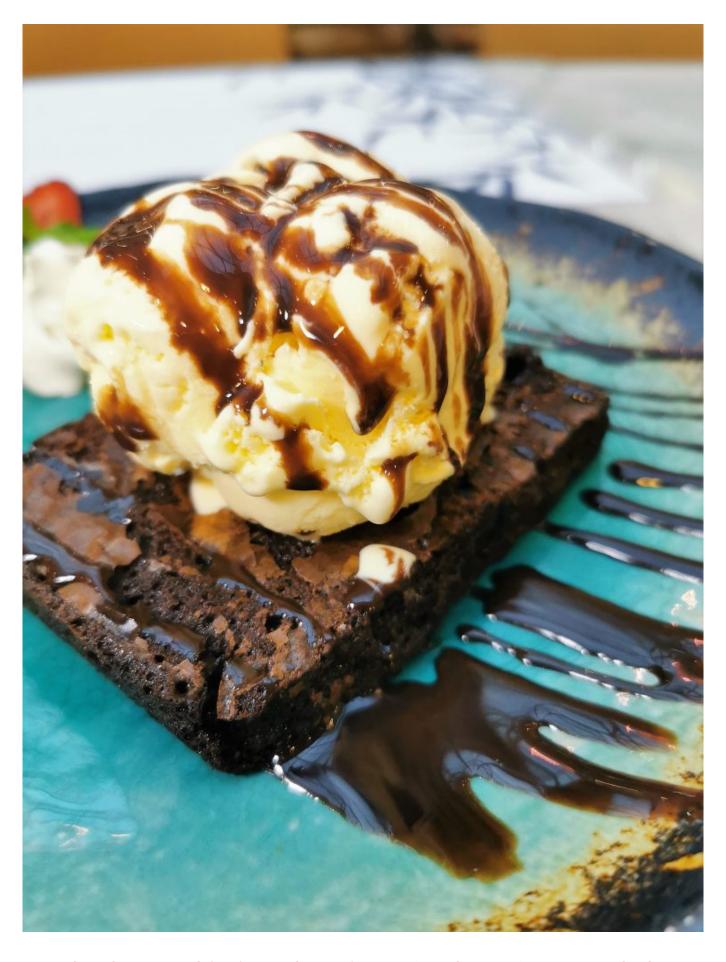
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Weekend at Sumo Sushi & Bento for Ramen Festival and Matsuri Box, Dubai

Above, an elegant presentation of mochi ice cream (green tea and salted caramel in the photo, but many flavors to choose from); and below, a luscious molten brownie!





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All in all, Sumo Sushi & Bento at Town Centre Jumeirah has hit the magic button with an unforgettable Ramen Festival this year – thanks also to the amazing Matsuri Box.

Careful these specials end soon, although their delicious a la carte menu remains ready to welcome you.