



Weekend Dining at SushiArt in Al Qana, Abu Dhabi

SushiArt is a well-known name in UAE, with numerous branches dotting the nation's culinary landscape - and so it was not a surprise to see one sprout open at Al Qana, Abu Dhabi's newest exciting retail hub, directly across the canal from The National Aquarium.

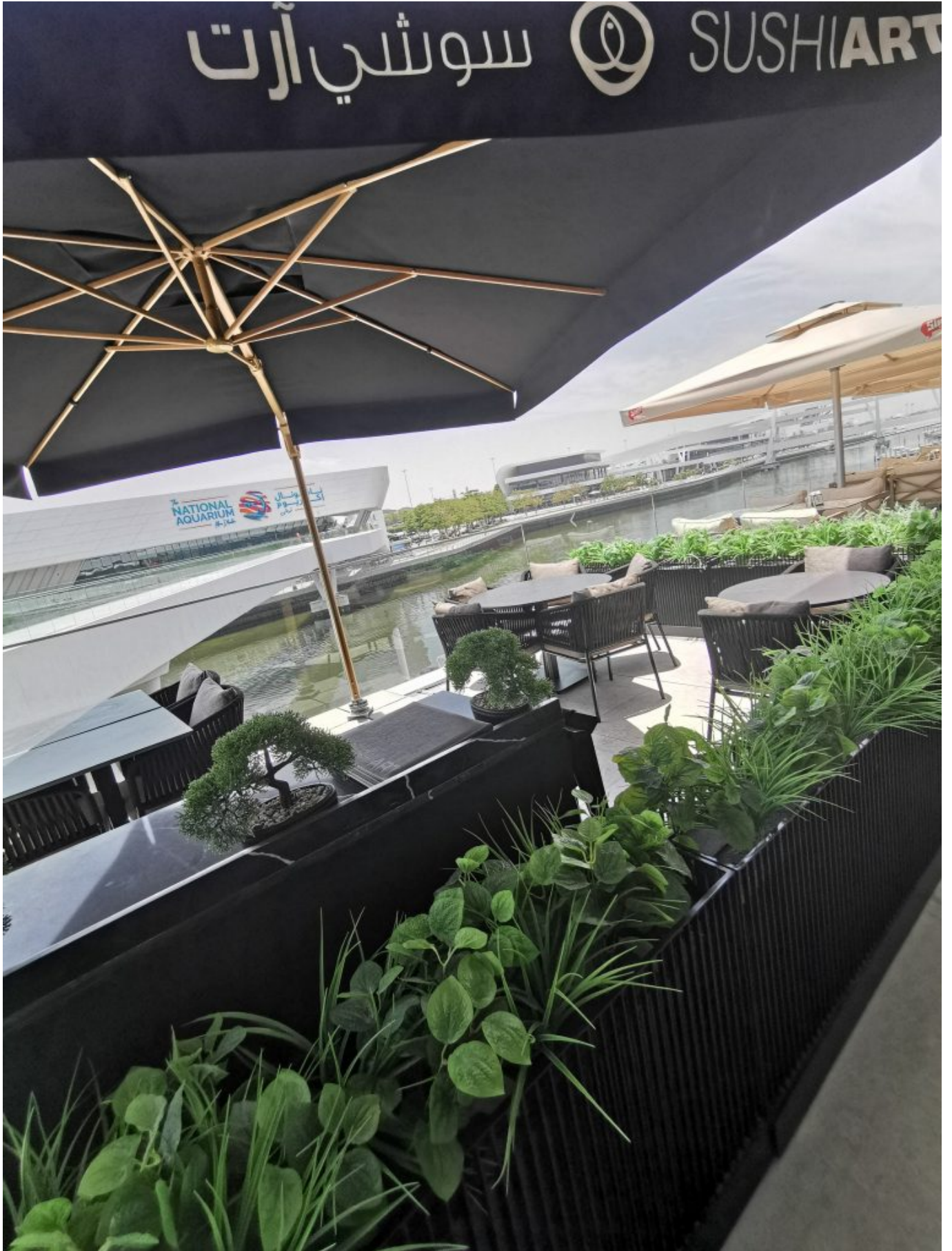




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Nor was it a surprise to see it so elegantly organized into two exterior terraces, and a very clever internal seating arrangement catering to all preferences: from long and live sushi bar seats, to comfortable booths, and even a low-table modern Japanese arrangement!









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And neither was it a surprise to see a magnificent selection of creative sushi bites on the menu.

After all, SushiArt are at the tip-top of the sushi game in the UAE!





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Indeed, from massive sushi platters of your choice - both cooked and traditional - to the smallest of details, SushiArt delivers with prestige and attention to detail.





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For instance, see the yummy power of the delicious glaze applied to the *unagi*, grilled eel:





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Just perfect!





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As expected, the variety is fantastic - including creative appetizers and main dishes as well as sushi...









And yet, where I felt SushiArt really shot off into an outer space of additional yumminess, rocketing head and shoulders above most other sushi eateries, was their explosion of excellence in their drinks and desserts.

Hear me out, I'll explain!

Of course all restaurants offer drinks and desserts... so what's up with SushiArt?

Well, both drinks and desserts take on special attention at SushiArt - and it's not just by chance. The preparation and equipment involved, and the know-how of staff, to highlight their menu with wow options, and then to entertain with expert techniques of live presentation at your table, are normally within the reaches of only the five-star, fine-dining establishments.

Yet SushiArt was at that level.

Try for yourselves.



Mixology at an expert level, never mind it is all non-alcoholic - live fire, shakers, bespoke ice-cubes, spins and flirts, bubbles encapsulating smoke...

Was I at the bar in Las Vegas or at SushiArt in Al Qana?

And if you're used to the usual sealed cans - or other restaurants sloshing sweet syrup into acid fruit juices and topping up with Sprite and ice... the SushiArt in-house drinks experience at Al Qana will blow your mind!

Truly professional bartending, and the enhanced flavors are noticed immediately!

For example, try the Zombie Land mocktail, a masterful blend of pineapple, grapefruit, and passion fruit juices, magnificently cut with Lyle's spiced cane, then topped with flamethrower-burnt pineapple, cinnamon, and star anise seeds...





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And for the desserts section... hold onto your taste buds, because they are going to go wild and run off!

With theatrical flair, served at your table... behold the Matcha Cheesecake!



And what has become my favorite dessert of the year so far, a genius combination of *chocolat fondant* (dark chocolate) and *miso*...

Wait - did I just write *miso*, like the miso soup?

Yes, indeed!

How brave is that from the Chef's creativity and innovation!



And yet I'll tell you - this little dessert could be entered into international competitions, and it would even place well - seriously.

Once you taste it, you'll understand.

In fact, it is an evolution of the magical pairing of chocolate and salted caramel - but in this case, the *miso* brings forward a deeper palette of umami flavors that poor old salted caramel goes hide in the corner in shame...

A spectacular way to end a superlative meal at SushiArt, Al Qana.



Overall, SushiArt's new branch at Al Qana in Abu Dhabi presents the Al Maqta community with SushiArt's well-loved sushi and modern Japanese dishes, offering formidable platters and delicacies - and then SushiArt flexes its muscles and really hits high gear with a selection of live preparations at the mocktail bar, and in the desserts zone: please you must insist to include these with your dining experience at SushiArt in Abu Dhabi.