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Melody Wren, For NightLife | Fri Aug 26 2011 | [Be the first to Comment](#) | 0 Recommend

Good prices, attentive service

Samura is the kind of place you don't need to dress up for, but that doesn't mean the food isn't worth it.



Dining out Samura Sushi, 281 Woodlawn Road West in Guelph. 519-780-0910. *David Bebee/The Record*

On a recent visit we were greeted by a friendly, helpful server and given a menu with a checklist and pencil to choose our food. We chose the all-you-can-eat menu for \$18.99, and quickly ticked off many items that caught our attention. The menu is separated into different types of rolls, sushi, salads, soups, appetizers, tempura, teriyaki, rice, noodles and desserts. You can check off as many items as you want, and order many times, but if any food is left over you are charged for it, which made us cautious as we made our choices.

Part of the enjoyment of Japanese dining is the assortment of tiny colourful dishes and the simple but striking presentation. If you are curious about how things are made, you can watch the chef at the front of the restaurant in the kitchen.

A tiny dish of wasabi and pickled ginger was placed on the table with our drinks. My dining companion had Sapporo, a Japanese beer which tasted similar to a light beer. Our seaweed salad came first in a delightful blue and white bowl, tasting crunchy and fresh, lightly dressed with sesame oil, sesame seeds and red pepper. It was so refreshing, we ordered more immediately.

Edamame arrived next comprised of salted whole boiled soybeans in the pod, served hot. We simply peeled the pods back and popped the refreshingly clean tasting peas into our mouths. Udon noodles were tossed in a sweet teriyaki sauce that was mouthwateringly sweet. Salty, light beef dumplings were little artistic creations on another simple blue dish. Vegetable tempura was made of broccoli, sweet potato, eggplant in a perfect batter-to-vegetable ratio, leaving it light tasting and scrumptious.

We ordered an assortment of sushi which all came on a large plank of wood, including barbecued eel sushi (unagi). The narrow eel piece was strapped to the chunk of rice with a piece of seaweed, and tasted of barbecue, meat and butter all at once. The California roll, avocado roll and cucumber roll were all light, and creamy tasting. The mackerel sashimi (raw mackerel) was delicious and light. A illustrated sushi chart with English translations hangs on the wall and is very helpful.

Chicken teriyaki was moist, tender chicken drizzled simply with sweet teriyaki sauce and sesame seeds. Service was efficient, attentive and friendly. As all the food arrived at once, at first it felt overwhelming, but the portions were tiny, so we made quick work of it.

The dessert menu, similar to the décor, is kept simple. Ice cream is the only item offered and we had a scoop each of the red bean, mango and green tea, all very tasty.

Samura has a simple, clean décor with tasteful Japanese accents including lanterns, dolls, and artwork, but the ambience is down to earth. It's not trying to be something it's not, but it is a place to go for delicious Japanese food, with good prices and attentive service.

www.samurasushi.ca

Hours

Tuesday, Wednesday, Thursday: 11 a.m. to 10:30 p.m.; Friday, Saturday: 11 a.m. to 11 p.m.; Sunday 11 a.m. to 10 p.m.

Cuisine

Japanese

Reservations

Not necessary, unless you want the private room at the back

Attire

Casual

Atmosphere

Calm and simple

The menu



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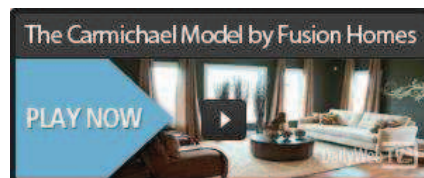
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