YummyDelight

Live 2 Eat, Drink 2 Live

Sumire Yakitori House, Singapore

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Was wandering around Bugis to look for dinner places when we passed by <u>Sumire Yakitori House</u>, <u>Singapore</u> and decided to give them a try. They have several outlets in Japan but this is their first outlet in Singapore.

Upon seated, we were offered complimentary cabbage to start our meal.

Ordered their Takumi Value Meal for 2 pax comprising of 2 types of salad, assorted yakitori, tori karaage, chawanmushi, chicken soup with fried rice and fruits. Turned out to be quite a huge spread that our tiny table can't accommodate all the dishes and had extend to the next table.

Both salads were quite interesting and refreshing. The Goma Tofu Salad Tofu Salad with Sesame Dressing had ultra velvety textured tofu with tasty dressing; the Sumire Cold Tomato Tomato Salad with Onion Dressing had fresh sliced tomatos which was firm and not mushy at all. I enjoyed munching this well-prepared salad.



Yakitoris included in the set meal: Tsukune (chicken meatball), Chicken Yakitori, Yakitori with Mayonnaise and Pork Belly. We ordered 2 more ala carte items: Grilled Oyster Mushroom and Green bell pepper with cheese wrapped with Pork.

The Tsukune included minced soft bones hence can sense the crunch when chewing the meatballs. Cheese wrapped with Pork was kinda overly salty.

Chicken karaage had some radish toppings on it but wasn't that notable.

Ended our meal with oranges.

The place was pretty well-ventilated, not much of greasy smell in the restaurant. Orders taken via ipad, service staff was prompt and attentive.

Price-wise its considered a mid-range yakitori place with average yakitoris. The items which left a deep impression on me were their salads.

