

SO RESTAURANT



CUISINE: Japanese

LOCATION: 3-4 Warwick Street,
London W1B 5LS

PRICE PER HEAD: £35

Just off bustling Piccadilly, So Restaurant is an oasis of calm. Most of the diners are Japanese – a good sign that you can expect an authentic meal.

There's a bar fashioned from a log of wood with sage-green leather seats where you can eat sushi on the go. In a bow to the traditional Japanese eating style, there's also a low table for eight with legless stools, as well

as conventional black tables. The sushi to share is truly delectable. Combining three different types of sushi – maki (strips of fish rolled in rice and wrapped in seaweed), nigiri (a strip of fish with rice) and raw fish sashimi – the fish tastes as fresh as if it had just been hauled from the ocean. Blackened cod is served with tiny rolls of spinach and florets of broccoli, and the pièce de résistance is the grilled wagyu beef marinated in miso. Incredibly tender, it has a rich and buttery flavour.

The dessert menu includes exotic treats like yuzu – a Japanese fruit – served in a flan, which is a tangy, zingy delight, or tofu cheesecake which, combined with toffee ice cream is the perfect finale to any meal.

Finish up with some green tea. The experience is 'subarashii' – 'magnificent' to you and me!

To book: 020 7292 0767,
www.sorestaurant.com