

# MACS LONDON MAGAZINE

## SO RESTAURANT



Set in the heart of London, entering So is almost like taking a trip into Japan. When you're sitting and eating the glorious food it's hard to imagine that the bustling Regents Street is just a few minutes walk away!

The atmosphere in So is very relaxing and yet you can see how busy the waiters and waitresses are trying to attend to the customers every need. Customer service is paramount here and we were left wanting for nothing. The smiling server was exceptionally attentive without overcrowding us and we had an amazing evening after which we left feeling very special.

I love sushi and have been to many sushi restaurants in my time and they almost all have had that generic feel to them. There are so many chain sushi restaurants that it's difficult to know what is actually traditional and what is simply something that big business managers want us to believe is tradition.

So is not a chain, it's completely independent and run in a really traditional way. So Restaurant really is a gem in amongst the conveyer belt of generic sushi restaurants.

My favourite dish by far was the black cod which was amazing, easily the best I've ever had!

So traditional is So that they even offer a sushi making master class, the class is taught by chefs who have over 20 years experience in both Japan and the UK! Sushi making is definitely a great skill to have for impressing friends at dinner parties.

If you want to try sushi at it's best then head to a Japanese street market, if you can't manage that then London now officially has the next best thing. Think you know sushi? Think again, head down to So and prepare to have your taste buds dazzled!

