



Find all the sushi you want at commissary



BY JESSE LEON GUERRERO
PACIFIC NAVIGATOR STAFF

Sushi lovers can stop licking their lips in anticipation now that Orote Commissary has officially opened its first sushi bar.

Manned by chefs with Sushi giant AFC Corporation, Southern Tsunami is ready to fill custom orders with a variety of fish, shrimp, crab and other seafood delights.

Orote Commissary held its grand opening and ribbon cutting ceremony Sept. 14. And although the sushi bar is open 11 a.m.-7 p.m., the service is available to early morning shoppers.

"As early as [8 a.m.], if a customer requests something they'll make it right on the spot," said Mary Joyce Garrido, Guam Area representative for Coastal Pacific Food Distributors and the commissary's Deli Bakery and Sushi Bar manager.

SUSHI RECIPE

Spicy Salmon Rolls

Courtesy of James Kyaw, Southern Tsunami sushi chef

Portion: 1 package/about 9 inches of sushi rolls

Ingredients

8 ounces of fresh salmon in a strip

Spicy sauce made of mayonnaise and chile powder (available in sushi stores)

30-50 pieces of ice shrimp, also called salad shrimp

Short grain rice

Whole cucumber

Seaweed wrapper

Directions

Place a layer of cooked rice on

the sheet of seaweed wrapper. Depending on personal taste, place the grilled or raw salmon strip on top of the rice. After peeling the cucumber and discarding the ends, placed sliced strips of the vegetable on the rice.

(Note: it is not recommended to use the middle section as it often contains too much water, which can weaken the wrapper for rolling). Evenly distribute the shrimp and use about a tablespoon of the spicy sauce inside the roll or at the top for appearance, adjusting quantities as necessary for taste. Roll the wrapper and cut even portions for guests.



U.S. Navy Photo by Jesse Leon Guerrero

A Little Heat: Susumu Ehara, a sushi chef at the Orote Commissary's newly opened Southern Tsunami sushi bar, squeezes out wasabi paste for Marina Plate sushi at the bar's soft opening Sept. 12.

Garrido said she was excited to have helped setup the new addition to the commissary, and she added the sushi bar is an employment opportunity for Guam residents who want to learn how to make sushi.

"They're here to train local hires," said Garrido of the two chefs brought in from California for the opening.

"They can learn in about a month and a half," said James Kyaw, sushi chef with 20-years of experience. At the grand opening and soft opening, held Sept. 12, Kyaw demon-

strated the making of individual sushi, assorted packages, party trays and platters filled with favorites such as spicy salmon rolls. With literally hundreds of different combinations possible, using various vegetables and cooked and uncooked seafood, Kyaw and his co-chef Susumu Ehara declined to give an exact number of the types of sushi they can make.

"Wow, there's so many. So many kinds," said Ehara.

Having been on Guam for only three and a half months, Lt. Cmdr.

Steve Terreault, of Commander Submarine Squadron 15, said he was glad to see the commissary expanding their services.

"I knew this was coming up and I was here earlier in the week when they were serving before the grand opening," said Terreault, who picked up a sushi package during his lunch time Sept. 14.

Navy spouse Jackie Williams agreed the sushi bar was a welcome sight on U.S. Naval Base Guam. Williams said she and her husband had sushi often for lunch while stationed in Norfolk, Va., so she was surprised when she didn't see any on base after arriving on island a year ago.

"I know a lot of people that still don't know that it's open yet, and they're like 'I can't wait,'" said Williams, who was one of several customers who won a \$50 gift certificate raffle drawing at the grand opening. "Sushi's awesome, and I think they're going to do great."

Starting from customer suggestions and a general desire to improve the services at the commissary, the sushi bar took about a year to get up and running, said Sheila Bramlett, Orote Commissary store director.

"Everybody was so glad to know they were going to have sushi like back home," said Bramlett, who explained sushi bars are readily available in many military facilities on the East Coast of the United States.

Bramlett added the Navy's sushi bar and the site that was opened at Andersen Air Force Base a day earlier are the first of their kind for the Defense Commissary Agency in the Western Pacific region.

"Everybody's excited and they're all really happy," said Bramlett. "I think this is going to work out."

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Story and photo by Tracie Barnthouse



Check out the new sushi bar on the commissaries at Naval Base Guam and Andersen Air Force Base!

Sushi has grown in popularity over the years. What started as a Japanese staple is now easily accessible almost anywhere in the world. Now it is even available at the commissaries on Guam! That's right. Fresh Sushi had its grand opening on September 13th at Andersen Air Force Base and September 14th at Naval Base Guam.

After commissary managers saw the demand for this kind of food they decided to introduce the sushi bar to Guam's commissaries. During the grand opening ribbon cutting ceremony, there were food demonstrations and tastings for those interested. The sushi bar will accept orders every day and your order will be made fresh while you wait.

So, whether your interest is in tuna rolls, California rolls or something else from the sea, make sure you stop and check out the sushi bar the next time you're in the commissary!