

# Sushi Jianken offers creative options, raw and cooked

**Longmont Times-Call**

Sushi Jianken is not your average sushi joint. Although it offers the standard varieties of sushi, there are many ways to entertain the palate at this creative, a bit more upscale, urban-style eatery. Step into this new restaurant (it opened in December) and you feel you could easily be in New York or San Francisco, with exposed concrete and loud colors, toned down by dark, earthy brown, giving it a distinctly modern, Asian feel. The service was outstanding, knowledgeable, punctual and warm.

The well-educated wait staff can guide you through the numerous sake choices offered, all with subtle flavor and strength differences. You'll also find an ample selection of wines, beers, teas,

★★★★★ (out of 5)

Sushi Jianken  
721 Confidence Drive,  
Unit 1, Longmont  
303-774-0888 or  
jianken.com

**Hours:** 11:30 a.m.-2 p.m. and  
5-9 p.m. Tuesday-Friday; 5-9 p.m.  
Saturday and Sunday; Closed  
Monday

coffees and soft drinks.

There are so many different options for food, it's hard to recommend just one. However, after three meals at this restaurant, I can say every bite has been fresh, original and delicious. On this occasion, Jianken offered a six-piece special tempura lobster roll with asparagus, cucumber and carrot, served with a light but spicy sauce. The lobster was super fresh and cooked just right — no rubbery overcooking going on

here. I only wish it could have been bigger for \$14. The seaweed salad for \$4.95 was refreshingly inventive, with multiple types of seaweed creating a nicely varied texture, accented by sesame and red peppers. If you normally like the spicy tuna roll, you have even more options at Jianken: It offers a "Diablo" version with jalapeños and an "Annihilator" version with habañoero sauce. I chose Diablo, which was plenty of spice for me, and once again, the tuna was very fresh and of high quality.

Here is where this restaurant really uses an extra element of creativity. The non-

sushi, cooked offerings on the menu are likely to please anyone, including those who fear

raw fish. These dishes aren't meant to be main-course sized; rather, they're intended for a cooked "small plate." They include choices like bay scallop-stuffed salmon with a honey miso glaze, grilled yellowtail collar, shaved beef with a Korean

sesame marinade and Korean barbecue baby back ribs, among others. I sampled the slow-roasted black cod with a miso-vinegar glaze for \$9.95. It was a bit small and had no accompaniment, but the flavor was outstanding. If you

**MENU**

- Drinks:**  
\$5-\$17
- Appetizers, salads, soups:**  
\$3-\$10
- Main courses:**  
about \$10
- Desserts:**  
\$3-\$6

are a crab cake fan, you'll really enjoy the crab and scallop cake served with a lemon emulsion, tempura lemon and baby greens for \$7.95. The vegetables incorporated into the cakes were minced finely and measured into just the right balance to create a wonderful cake, served with a light lemon emulsion.

Not only does this restaurant surprise you with high-end cooked options; it also employs a dessert chef who creates wonderful offerings one wouldn't associate with an Asian restaurant. With choices like matcha crème brûlée, yuzu panna cotta (Italian yogurt custard) with ginger tuile, and butter mochi (rice flour pound cake) with blueberry and raspberry, you'll feel the love of food pouring out of the kitchen. I decided to try the dessert chef's specialty, a warm chocolate cake for \$5.95. It's a bittersweet chocolate cake with a molten center, served with chambord raspberries and vanilla ice cream. Wow! The velvety cake melts in your mouth.

This restaurant is a fabulous addition to the Longmont dining scene, giving sushi lovers more options and their companions more upscale cooked selections from which to choose.

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