

BUSHIDO

Japanese Flair



We're all familiar with the divine tastes and ethereal ambience Bushido has to offer as an extraordinary Japanese restaurant.

Bahrain This Month caught up with the brain behind its fine cuisine.



Chong Yoong Kiong

According to executive chef Chong Yoong Kiong, his input into Bushido's success is not limited to the creation of the menu. Heading kitchens around the world for almost 18 years, he is completely dedicated to the broad world of Japanese flavours apart from his specialisation in Western cuisines.

He says he has put his heart and soul into Bushido right from its initial stage and shares his success with the efforts of his assistants, chefs Goh and Danny, who keep the teppanyaki rooms filled with entertainment of the knife-wielding kind. We had the privilege to speak with him and discuss his love for Bushido.

BTM: What according to you, makes Bushido unique?

Chong: The whole experience, definitely. Right from when you enter till you exit Bushido, it is the only one of its kind in the whole of Bahrain to boost such a splendid venue, capacity, atmosphere, and, of course, food.

BTM: How have you tried to break through the stereotype of 'Japanese cuisine means sushi'?

Chong: Through continuously sharing knowledge about Japanese culture and food with customers and the staff themselves, we have slowly but definitely helped people realise that Japanese cuisine does not only depict sushi but also a vast array of cooking styles like the teppanyaki, robata grill, tempura and others.

BTM: Name a few dishes that are signature to Bushido.

Chong: Well I would say the Bushido salad is truly unique to this restaurant. It consists of avocado, baby corn, asparagus, cherry tomatoes, gourmet leaves and crispy salmon skin served

with our signature herb dressing. The Bushido roll would be another exclusive preparation. This is a reverse roll with shrimp tempura and asparagus topped with spicy tuna, white fish and jalapeno. The grilled king prawns with miso egg mayo is a winner on its own leaving people craving for more. Teppanyaki black cod in vegetable sauce has won plenty of hearts.

BTM: What is your favourite part of cooking?

Why do you enjoy it so much?

Chong: My favourite part would definitely be customers' satisfaction. Palates are very individual. As long as you use your passion to cook, there will always be someone who appreciates it. However, what I enjoy most is passing down what you have learnt to juniors who are eager to learn, seeing them grow to be somebody who is recognised for their talent. It's just like drawing. The new lads are like a piece of blank paper. You have to write on them first, which is to give them your knowledge. Secondly, you teach them how to draw, which is to cook. And lastly, you have to allow them to paint the drawing, which is allowing them to create food of their own style. This is my greatest factor of enjoyment.

BTM: What can guests expect for the New Year?

Chong: We have finalised on an exciting menu for those welcoming 2012 at Bushido. It boasts a fusion of flavours with unique recipes created exclusively for the occasion. Special ingredients have been imported directly from Japan to guarantee the unique quality that is signature to Bushido.

Call 17 583-555.