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## Serving unique Asian cuisine

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By Cathy Guinn

For Hometown News

VERO BEACH - Sushi lovers can rest easy: Sonny and May are back!

For those of you not familiar with the cuisine of the now-closed Saigon Bistro, Sonny and May Wright, former sushi chef and cook at the Bistro, have opened their own restaurant, Saigon Sushi, in downtown Vero.

Their cheery, stand-alone building is as warm and inviting on the outside as inside.

My pal Chris and I pulled up to ample parking spaces, a rarity in downtown, and were greeted like family by owner May Wright.

The menu was expansive, offering something for everyone with Vietnamese, Thai and Japanese dishes.

We couldn't decide on one appetizer, so we had several.

Our first was Four Company (\$8.95), a dish containing crispy spring rolls, summer rolls (shrimp), winter rolls (pork) and fried chicken dumplings. The luscious rolls were served with rice noodles, peanuts and scallions and accompanied by two dipping sauces: a light, sweet and tart Saigon sauce and a rich plum sauce.

Our next treat was a rich soup of coconut milk, lemongrass, hot chili pepper and chicken,

called tom kha (\$3.95 cup, \$5.95 bowl). I have eaten this soup many times, and it's a favorite of mine, but rarely have I had the pleasure of such creaminess and hearty amounts of meat, and the Kaffir lime the chef uses to make this soup perfects the flavor. I could have stopped here and gone home with happiness.

The next appetizer dish we tried was the house specialty, Vietnamese crepes. These crispy crepes were filled with pork, shrimp, onion, scallions and served with the Saigon sauce.

No visit would be complete without trying one of Chef Wright's sushi rolls, and we were treated to a visually stunning rainbow roll, (\$9.95), which was a super-large, semi-circular California roll topped with a myriad of colored roe.

Thailand native Chef Wright's extensive experience as a sushi chef started in Miami more than 12 years ago, where he worked his way up from busboy. He met his wife, May, 10 years ago when he took his injured nephew to a hospital on a visit to Thailand. May was the nurse on duty.

The Wrights ran Oishi restaurant in Vero, which was destroyed in the hurricanes of 2004.

Other must-try appetizers are the Moshi tuna wontons (\$7.95), green mussels (\$7.95), and soft shell crab (\$8.50).

They also feature three healthy diet rolls, (\$9.95-\$11.95) which are wrapped with soy paper and filled with a variety of fish, seafood and veggies. The inari lover's roll was created for the vegetarian.

We made room for an entrée, and were served their signature basil duck (\$16.95). The crispy, glazed duck was moist on the inside, and crunchy on the out, and seasoned with fresh basil, bell peppers, onions, scallions, carrots, snow peas and chili paste.

Other favorite entrees are salt and pepper squid (\$16.95), fresh fish dishes (\$13.95-\$14.95), curry duck (\$16.95) and six different Vietnamese noodle bowls, priced from \$8.95-\$10.95.

We choose the tempura cheesecake for dessert. At \$4.25, other dessert choices are: fried bananas, Saigon donuts and fried ice cream.

The staff at Saigon Sushi in Vero Beach made our dining experience warm and full of fabulous and unique Asian cuisine.

Saigon Sushi is located at 1866 14th Ave. Lunch is served Monday through Friday from 11:30 a.m.-3 p.m. Dinner is served Monday through Sunday from 4:30-10 p.m. Phone: (772) 299-5997.