

Sabi opens in Davidson

By: Stacey Binney

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I was a bit hesitant to try out Sabi Asian Bistro down by Harris Teeter this past week. We already have our well-known sushi bar in town: what would we do with another?

Even still, my friends made the trek last Friday night, eager to try out a new place in town. And with its grand opening just a couple weeks ago, Sabi is one of the newer developments to open in this area. While it may not become a staple for Davidson students, it will definitely be remembered for its quick service and friendly atmosphere.

We were seated promptly on a Friday night at a comfortable semi-circle booth after the host who brought us to the table asked us about previous visits and if we came from the college. Our waiter brought us drinks that were constantly refilled throughout the night with an attentiveness to detail that I loved. The modern, almost echoey room in which we were seated didn't really seem to fit the name, but I got the impression that the newness of the restaurant may have attributed to the unfinished feel.

This suspicion was confirmed when one of my friends pointed out that she had been there the night before, and the waiter explained the menu's seemingly-limited options: "Our waiter told us that they were trying not to 'overwhelm the customer' right away," said Bri Pearson '11. "He said they could make a roll however we liked."

This comment, along with a note on the bottom of the sushi roll menu that added "you can create your own sushi roll" allowed me to easily accommodate my vegetarian habits. With the variety of menu choices, most everybody will be able to find something to eat.

Our table enjoyed dishes that ranged from edamame and absolutely amazing miso soup to red curry shrimp, General Tso's Chicken ("Dragon & Phoenix") and a tuna avocado sushi roll topped with white tuna (Mount Fuji Roll). We also found "Sabi Staples" on the menu, like sweet and sour chicken, sesame chicken and stir fry with a meat of your choice. Lo Mein, Mongolian Beef and Asian Steak were also offered. These choices, along with virtually any sushi roll imaginable, allows this restaurant to cater to even picky eaters.

Each roll comes with between five and nine pieces and is moderately priced. You can definitely expect to spend upwards of fifteen or twenty dollars, but there are options for those of you on a tight budget.

My cheap veggie roll, edamame and miso soup came to less than six dollars actually, but then again, our waiter didn't charge us for the edamame. Apparently there was a promotional week where they doled out free edamame, and he decided to continue it through for our benefit. Free food is always, always a bonus for college students. And apparently this appreciation to their customers wasn't just a fluke. "When I went there last Thursday night they gave me a free t-shirt," said Pearson. "Apparently I was their 1,000th customer. Everybody was so nice to us."

Overall, our experience was an enjoyable one. The Dragon Roll (shrimp tempura, eel and avocado) especially got some pretty high reviews among our friends, and we were able to have a nice night out at a refreshing new family-style restaurant.