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CHEF'S FAVORITES

How to bring real Japanese to Glendale

BY NICHOLAS HIRSHON

WHEN HIRO ISHIKAWA decided to open a restaurant in the new Shops at Atlas Park mall, he could think of only one person fit to introduce traditional Japanese food to the Glendale masses.

"We want to show to Queens people this is the real way to cook," Ishikawa said. "That's why we needed Tommy to be here."

And Tommy Hayashi, 35, is the chef responsible for all the positive feedback customers have expressed for the recently opened Shiro — or "castle" — of Japan.

Hayashi trained in Japan for about four years before coming to the United States in 1997 in search of a more successful life.

Upon his arrival, he spent four years at Ishikawa's Rockville Centre, L.I., eatery, Taiko, then two years each at the Manhattan restaurants Matsuri and Omen.

Now, he's making the miso soup, salmon skin salads and sushi at Shiro of Japan, which opened in late October.



Tommy Hayashi and another specialty dish.

CEVICHE (SEAFOOD SALAD)

Serves 1

INGREDIENTS

- 2 ounces diced tuna (small pieces)
- 2 ounces diced salmon (small pieces)
- 2 ounces octopus
- 5 pieces *asari* (short-necked) clam
- ¼ red bell pepper, julienned
- ¼ yellow pepper, julienned
- ¼ small red onion, julienned
- Small handful of watercress
- 1 inch cucumber, thinly sliced
- ¼ avocado, diced
- 2 teaspoons *wasabi tobiko* (flying fish roe marinated in wasabi)
- Ikura* (salmon roe) to garnish
- 8 ounces vinegar
- Pinch of salt
- 3 tablespoons sugar
- 16 ounces salad oil
- 1 teaspoon mustard
- 3 tablespoons plum paste
- 8 pieces grape tomato



DIRECTIONS

Boil octopus until just cooked, let cool and slice. Boil *asari* clams until just open and let cool.

Toss octopus, clams and diced tuna and salmon with sliced cucumber, watercress, cubed avocado, *wasabi tobiko* and put on plate.

Dress salad with plum vinaigrette. Top with *ikura*.