



## Sushi Roku adds modern twist to traditional Japanese



JOHN GURZINSKI/REVIEW-JOURNAL

Salmon wrapped in daikon and topped with caviar is one of the dishes served at Sushi Roku in the Forum Shops at Caesars.

**S**ushi Roku features modern Asian cuisine and modern Japanese decor in the Forum Shops at Caesars, 3500 Las Vegas Blvd. South.

Executive kitchen chef Vernon Cardenas, who with his brother Michael and partners Lee Maen, Craig Katz and Philip Cummins are founders of Innovative Dining Group, says the restaurant moved away from traditional Japanese dishes to a more modern style.

"Mike and I were raised in Japan and San Diego, our mother is Japanese," Vernon Cardenas explained. "We like traditional Japanese, but to be competitive you can't do traditional. So we fused a bit of French and Continental and Italian, which makes us a little more unique than other sushi bars."

The company also owns Sushi Roku restaurants in California, as well as the new

### Appetizers

KEN WHITE

BOA Steakhouse, also in the Forum Shops.

Dodd Mitchell of DMD Associates designed the restaurant's interior with a bar made of leather, wood floors, wood bricks behind the sushi bar and steel bamboo accents. Large windows in the main dining room face the Strip.

Besides Japanese food by Cardenas and executive sushi chef Yoshi Nakazawa, the restaurant offers an extensive list of sake by the glass or bottle.

Sushi Roku, seating 225, including 30 each in the bar-lounge and tatami rooms and 30 in the private dining room, is open from 11 a.m. to 11 p.m. Sunday through Thursday and 11 a.m. to

▶ SEE APPETIZERS PAGE 4E