

ADVERTISING FEATURE

Great Japanese cuisine stands the test of time

After 18 years in business, authentic Japanese restaurant Samsi proves exquisite taste and service are always in style in Wilmslow

THIS year sees long-established Wilmslow restaurant Samsi celebrate its 18th birthday. In the past two decades, Samsi owner Samantha Gore-Lyons has seen a number of changes to Wilmslow's restaurant scene, but throughout that time Samsi has remained popular with locals and those from further afield, drawn to the restaurant for its fresh approach to traditional Japanese food. Today, Samsi has grown to cover the north

west with five impressive restaurants. One of the keys to Samsi's success is its insistence on using premium ingredients. Only the best will do, and Samantha and her highly trained teams of chefs carefully select the finest ingredients. To give diners an idea of the lengths the Samsi team goes to, the tuna on Samsi's menus is imported direct from sustainable sources to offer diners fresh, dolphin-friendly,

quality blue-fin tuna. The experienced chefs stringently test the fish every day to ensure diners enjoy safe full-flavoured sushi and seafood. Every dish is carefully prepared on the premises by hand to ensure an acute accuracy of both presentation and taste. Thankfully, at Samsi this level of care and attention isn't expensive. The restaurant's most popular dish, crispy chicken Katsu curry on rice is available at a very reasonable £5.95. Of course if you want to splash out, you can indulge in market fresh lobster and New York strip steak.

Firm favourite
While Samsi has been a prominent feature on

Wilmslow's dining scene for the past 18 years, it has kept up with changing trends. Its recent refurbishment has produced a restaurant that not only looks great, but creates a memorable dining experience, where diners sit at Western-style tables or traditional low-level Japanese tables and enjoy the theatre of an authentic Japanese-style Hibachi steak grill.

Along with the refurbishment, Samsi has launched a new menu packed full of tempting sushi, sashimi and classic Hibachi delights, plus a great selection of Japanese desserts. Choose from the main menu or a set menus that allow diners to enjoy all the main attractions of Japanese cuisine: there are options to suit every budget.

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MOUTH-WATERING Enjoy delicious food at Samsi



BEAUTIFUL SURROUNDINGS The refurbished restaurant

Plus, authentic Japanese Hibachi can be one of the healthiest choices when it comes to dining out. The use of oily fish, high iron seaweed and the predominant use of vegetables, makes Samsi a great choice for those watching their waistlines. Plus, Samsi takes the care to cook with less oil too when making fried dishes such as tempura. Having already seen off three

previous recessions, there's little doubt that Samsi will continue to succeed thanks to its hard-earned reputation for producing fantastic food.

Samsi Wilmslow is situated on Warham Street, Wilmslow, Cheshire, SK9 1BT. To book a table, call 01625 548227. Or take a closer look online at www.samsi.co.uk/wilmslow