

THE HEDONIST'S GAZETTE

Go Fish
October, 2006

This new Japanese / Sushi restaurant, which opened in the spot that was previously occupied by Pinot Blanc, was one of my favorite stops during my two week sojourn in northern California. I was blown away by the quality of their raw fish (much of it flown in from Japan) and by the talent of the chefs producing the sushi rolls, which were innovative and tasty. They also have an impressive selection of cooked dishes as well as Sonoma chicken and grilled filet of beef. The restaurant also has a large selection of high quality sake, but I stuck to more conventional beverages. Go Fish is garnering rave reviews and was packed on every one of my visits. Sean Knight, who was previously the top chef at Pinot Blanc, is managing this restaurant, and helps out in the kitchen when things get too busy. One dish I did not have an opportunity to try but saw on several other tables was their West Coast-styled bouillabaisse, which looked outrageously good. Go Fish Restaurant <http://www.gofishrestaurant.net/>, 641 Main Street, St. Helena, CA; tel. (707) 963-0700 **Food:** Assorted sushi, including Makimono (sushi rolls) called Hard Rockn Roll, Spicy Roll, Negitoro, Spider, Dragon, STC, and Ebi Ten 2000, and Sushi, including Toro, Ebi, Hamachi, and Maguro.

