

En Asian Bistro & Sushi Bar

by Bob Midland

My mother exaggerates terribly. An old family friend once characterized her description as “85/15.” Eighty-five percent gross exaggeration, he teased, 15 percent bull#\$.%

I begin with this because I want you to absorb that I have tested and retested the veracity of the following in my conscience: En Asian Bistro & Sushi Bar in Germantown Town Center serves the finest sushi creations I have ever eaten anywhere, bar none.

Billy Ye is the owner and chef of En Asian. Sushi fans may remember his talents from when he was the owner of Momo Taro Sushi in Rockville.

En Asian is Asian fusion: Japanese, Thai, Chinese. Ye has raving fans: from The Washington Post food writer Eve Zibart, to local customers who buy his sauces because they can't find anything as delicious anywhere else. Billy Ye is constantly innovating, changing the menu every three to four months. He attends international chef conferences and he uses a database to track restaurant-goers' favorites on the menu. His goal is to astound patrons with every course that arrives at the table. And honestly, no exaggeration, we were astounded by everything we ate.

We sampled the spicy tuna wonton with lightly spiced tuna and rice in a fried wonton skin placed on top of guacamole. We moaned over the peanut-crusted tuna which featured yellowfin tuna pan-fried with peanut, garlic, and lemon juice, served with wasabi aioli. Even the traditional Japanese salad had me scraping the bowl to enjoy the last bit of dressing.

Here is a brief overview of the extensive



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menu. Remember, the menu changes every three to four months, but the restaurant tends to retain the crowd pleasers.

Soup and salad includes miso soup; Tom Ka soup with coconut milk, lemon grass, and lime juice; green salad with house sesame dressing; and avocado salad. Appetizers feature gyoza; pan-fried beef and vegetable dumpling; crab meat cheese wonton; tempura with vegetables, shrimp and soft shell crab; tuna carpaccio with thinly sliced tuna and avocado, scallion and tempura; and Chilean sea bass and peanut-crusted tuna.

The sushi is extensive. Monday night is dollar sushi night. In addition to the sushi, a sample of other entrees includes teriyaki beef, salmon, shrimp, and Chilean sea bass. “China Town Traditions” feature a number of Chinese classics, and there is an exceptionally vast vegetarian menu.

En Bistro and Sushi Bar: I cannot tell a lie, this place is the best.



En Asian Bistro and Sushi Bar, 19833 Century Boulevard, Germantown, 20874. Open seven days a week. Lunch 11 a.m.–3 p.m.; dinner 3 p.m.–10 p.m.; Friday and Saturday night the restaurant closes at 10:30 p.m.; 301-916-2258; www.enbistro.com.