

# Culinary Artistry

Chef Sumio 'Sam' Miyashita creates a feast for the eyes and stomach at the Hilton Sandestin Beach Resort's Hadashi sushi bar. BY LISA MATTE



**Y**ou eat with your eyes first. The old saying about the visual appeal of food is the perfect way to describe the culinary artistry of Chef Sumio "Sam" Miyashita.

Miyashita, who grew up in Miyazaki, Japan, where he worked in his family's restaurant, is the new sushi chef at Hadashi, the sushi bar at Hilton Sandestin Beach Golf Resort & Spa. He describes his style as "fusion sushi," combining elements of traditional Japanese and California sushi with contemporary influences. Prior to signing on at Hadashi, Miyashita honed his skills at Marco Island Marriott Beach Resort in Marco Island, Fla.; The Ritz-Carlton, Naples in Naples, Fla.; and the Fontainebleau Miami Beach.



## TUNA PIZZA

Serves 4

- 4 7-inch flour tortillas
- 2 teaspoons extra virgin olive oil
- ½ cup barbecue eel sauce (available in Asian markets)
- ½ cup red onion, sliced thin
- 2 jalapeños, sliced thin
- ½ cup cherry tomatoes, halved
- ⅓ cup pitted Kalamata olives
- 10 ounces #1-grade tuna, sliced paper-thin
- ¼ cup cilantro

Preheat the oven to 450 degrees. Brush each tortilla on both sides with extra virgin olive oil. Brush eel sauce over the top of each tortilla and layer with onions, tomatoes, jalapeños and olives. Place the tortillas in the oven and cook for 5–7 minutes, until crisp. Remove from oven and top each tortilla with tuna slices and cilantro. Serve on warm plates.

## STRIPED BASS WITH RAZOR CLAMS

Serves 4

- 12 ounces top-quality striped bass, sliced thin
- 1 teaspoon extra virgin olive oil
- 1 shallot, minced
- 1 clove garlic, minced
- 2 cups Chardonnay
- 8 large shrimp, peeled and deveined
- 12 razor clams
- 2 tablespoons soy sauce
- Salt and pepper, to taste
- 4 tablespoons butter
- 2 tablespoons chopped parsley

Place 3 ounces of sliced bass into each of 4 large soup bowls. Heat the olive oil in a large sauté pan. Add the shallot and garlic; cook 3 minutes, until soft. Add the Chardonnay, shrimp and clams. Deglaze the pan; cover and cook until the clams open. Add the soy sauce, salt and pepper. Use a slotted spoon to place a portion of the shrimp and clams on top of the bass in each bowl. Top each serving with a tablespoon of butter. Ladle the hot broth over each serving. The broth will cook the bass. Garnish with chopped parsley.

## SAM'S SUSHI SALAD

Serves 4

### For the salad:

- 1 tablespoon finely chopped basil
- 1 tablespoon chopped red onion
- 2 tablespoons diced tomato
- 10 grapes, halved
- 5 ounces salmon
- 6 ounces tuna
- 4 ounces snapper

Combine basil, red onion, tomato and grapes in a bowl. Slice the fish paper thin and arrange it on a plate, alternating fish with the basil mixture and dressing.

### For the dressing:

- 2 ounces ponzo
- 1 tablespoon sriracha
- 2 tablespoons sesame oil
- Juice of ½ lemon
- Juice of 1 lime

Combine all 5 ingredients in a bowl. Set aside and let stand at room temperature for 1 hour.



### Hadashi

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