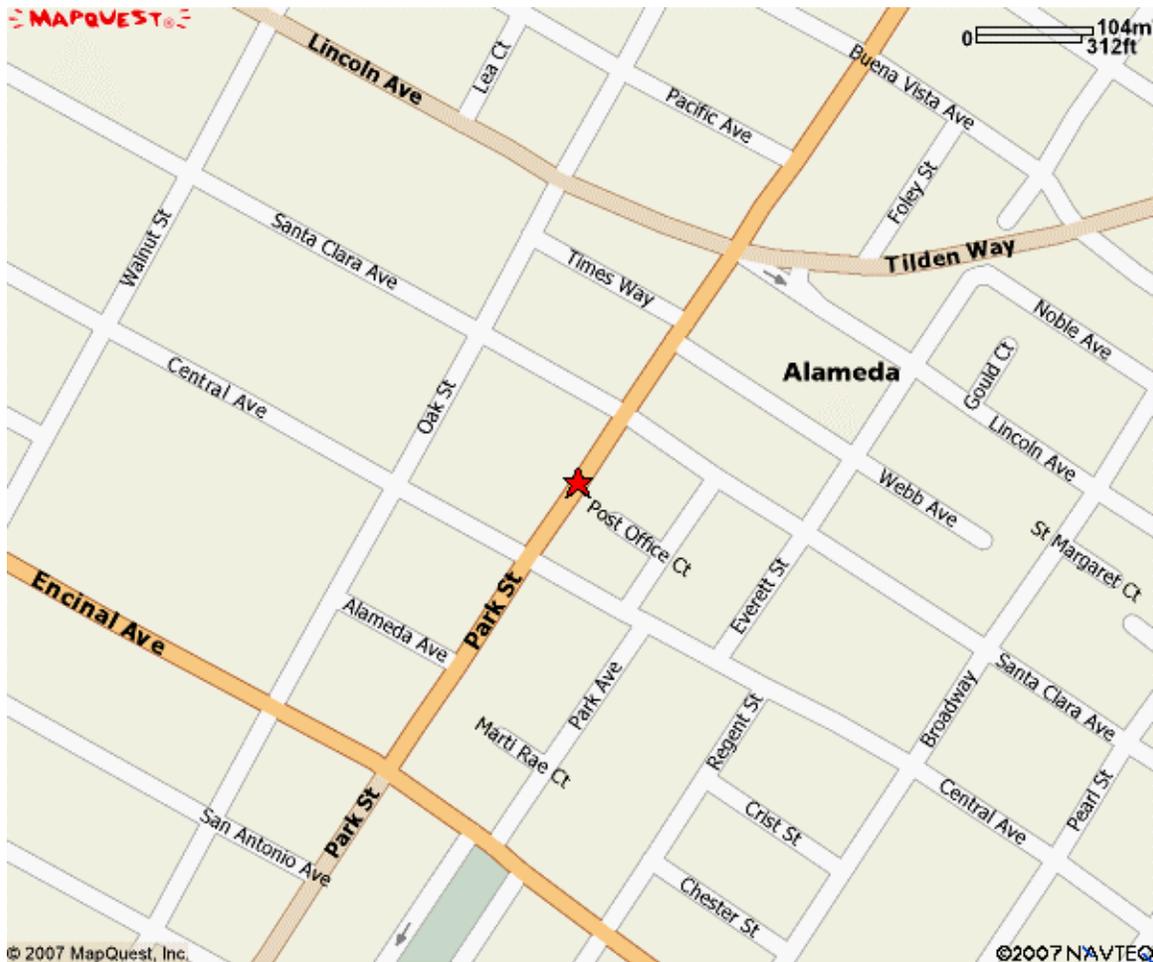


Yume

(510) 865-7141

1428 Park Street, Alameda, California



IT'S NOW TIME TO PLAY "WHERE'S THE FISH?"

We don't have a bevy of wacky Britons to help play "Where's the Fish", but the Significant Other has me, and she and I went together to visit Yume on Park street to encounter a most pleasurable surprise up in what must be the tiniest sushi restaurant in the world. Some of you may recall Yume Ya, a delightful sushi joint that was tucked away in the corner of the Mariner Square

Shopping Center for years, until the owners gave up struggling with city hall and moved to Oregon.

Well, the master chef there stayed on the Island and he now holds forth in a two table joint located up the stairs above a boutique right on Park at number 1428. The address is important to know, for the only clue that the best sushi restaurant in the East Bay is ensconced here on the Island is a miniscule sandwich board resting on the sidewalk and propped up against the wall next to the stairs up into a converted apartment. See photo with the mis-labeled awning below.



Yume has a full sushi bar with stools as well as the two tables which look out on the busy panoply of Park Street. The sushi style is simple, elegant and no-nonsense creations made with top notch ingredients and the absolutely

freshest fish found anywhere. For the less adventuresome, the usual selection of tempura and donburi bowls are available. The atmosphere is intimate, congenial and clean.

Fortunately, Mr. Creosote did not show up: he would never have fit through the doorway and up the stairs.

INDEPENDENT REVIEW

As I am Japanese. This sushi was very excellent. I felt like in Japan. In Japan when you order sushi rice should be little bit of portion so we can try so many thing. The master is very quiet but in Japan it is supoust to be that way. And he knows good sake as well which should drink as cold.

INDEPENDENT REVIEW

Sitting at the bar with two of my friends a few weeks ago, we were astounded by the quality of the appetizers and nigiri served to us "omakase"-style by the sushi chef. We were also bowled over by the unfiltered sake, as well as the green-tea-flavored creme brulee.

Then, a couple of weeks ago, the same two friends and I went with my boyfriend and sat at the lone table next to the bar, and unfortunately, our experience was not nearly as spectacular.

The waitress/wife/proprietress, as many people have noted, is soemwhat difficult to deal with. Initially, we believed she was just a cranky-pants, but I have changed my assessment. Turns out she is very hard of hearing and wears hearing aids in both ears. Once she warms up to you, she's very kind indeed.

But I still have to say that sitting at the table is nowhere near as enjoyable as sitting at the bar, because of the difficulty in communicating with the waitress, as opposed to the sushi chef.

Therefore, I recommend coming here as a party of three or fewer, and sitting at the bar if you possibly can. Unfortunately, you will be seated where the waitress wants you to sit, and there is no arguing. Get there early (like before 6pm) or prepare to wait.

It is truly worth it - best sushi I have eaten in the US.