

# SavorSA™

*Taste what's cooking in San Antonio*

## **Bar Rojo's Sansai Sushi Offers Japanese Fare with South American Flair**

Posted on 28 June 2010. Tags: [Bar Rojo](#), [Grand Hyatt](#), [maki](#), [restaurant](#), [sake](#), [sushi](#)

South American Japanese food? The Grand Hyatt's Executive Chef Jeffrey Axell explains the concept: "We did some research and discovered that Sansei are third-generation Japanese, born in South America, who take regional Latin American influences and ingredients and meld them with traditional Japanese sushi preparation techniques and culture."

The menu at Bar Rojo, available in the evenings on Wednesday through Friday, offers *maki*, *sashimi*, and *nigiri* with Latin American ingredients like fresh jalapeños, mango, hearts of palm, and jicama. One unusual maki, the Achiote Roll, is made with Yuzu Orange Snapper Ceviche, mango, daikon, and micro cilantro, topped with smoked jalapeño aioli. Another unique combination is the Bar Rojo Roll, which is Jalapeño-Cilantro Spicy Tuna, jicama, cucumber, and flying fish roe, all topped with avocado cream. Some of the regular fish selections include salmon, yellowfin tuna, yellowtail (Japanese Amberjack), and Kona Kampachi. A signature soy sauce, Aji Rojo Satsuma, adds spice and citrus notes.

To complement the meal, they offer sakes such as Tu Ku and Momokawa Sake Pearl, as well as Japanese beers, Asahi Select and Kirin Ichiban.

### **Bar Rojo**

Grand Hyatt

600 E. Market St.

San Antonio, TX 78205

210-224-1234

[www.barrojosa.com](http://www.barrojosa.com)

Menu Hours: Wednesday – Friday, 5 – 9 p.m.