

GRAND
OPENING

AQUA HOUSE

For Outstanding Hibachi, Asian Fusion, Sushi, & Year-Round Waterfront Dining



by Tony Pagano for
Restaurant Tour

Nothing complements a meal on a hot day more than having it al fresco, overlooking a cooling bay. With temperatures hovering close to ninety-five degrees for a week straight, it sounded very appealing when my dining companion asked me to join her for dinner at a new hibachi-Asian fusion restaurant in Broad Channel, Queens, called Aqua House, overlooking Jamaica Bay. We heard Johnny, the owner, was the #1 chef in many restaurants, including Benihana.

We sat at a hibachi table that afforded a full view of the bay, and since the doors to the outdoor deck were wide open, a wonderful, cooling breeze made us forget the sweltering heat of the city.

The palm trees on the deck swayed with the breeze, making us feel as if we were on a tropical island. To celebrate the feeling, we ordered Blue Hawaii drinks, deliciously refreshing treats made



Hibachi chef simultaneously entertains and prepares outstanding food.

with rum, pineapple juice, and blue Curacao.

"Umm, wow," my friend said after tasting her first shrimp from the Sakura Shrimp appetizer. Grilled and served with an addicting wasabi mayo and chili sauce, it was definitely something to get excited about. Equally exciting was the Geisha Tofu consisting of creamy, fried tofu, fresh, buttery scallops, mushrooms, and scallions, with sweet-and-sour miso sauce.



Next we enjoyed pieces of Dragon Roll, a mouth-watering creation of fresh eel and cucumber on the inside, and black caviar, avocado, and eel sauce on top. But not to be outdone was the Aqua House Roll, made with pristine tuna, salmon, and yellowtail, wrapped in soy paper, topped with eel, avocado, and gold leaf, truly a royal treat.

Now it was time for Jerry, the hibachi chef, to impress us. He started by causing an exciting flame to shoot up from the table. As soon as the flame dissipated, he began juggling spatula, eggs, forks and containers. At one point, he made one container land on top of his chef's hat. Then he spread out the fresh vegetables, shrimp, filet mignon, and sea bass on the sizzling table. He took one shrimp and



Johnny, owner of Aqua restaurant, at outdoor deck overlooking beautiful Jamaica Bay.

held it in such a way that it seemed like it was still alive and wiggling wildly. Then he hit the filet mignon on top with his spatula, making it flip over to its other side. It was so much fun to watch.

As the delicious smell of the sizzling filet, sea bass, and vegetables intensified, so did our eagerness to get it on our plate. When Jerry finally put it on our plates, we couldn't help marveling at how fresh and delicious everything tasted. The vegetables were crunchy and tasty, the filet mignon was juicy and tender, and the sea bass melted in the mouth.

We can't wait to go back and try the other delectable items Jerry can prepare for us on the hibachi table, such as pork chops, Asian clams, white tuna, lamb chops, duck, and lobster tail, or maybe we'll enjoy dinner and drinks on the outdoor deck as the sun sets and the bay breezes caress our skin and tousle our hair. At the first hint of darkness, the changing colors of the patio lighting will transform our dinner into a magical, romantic evening.

Seasonal Waterfront Dining