

Rising Sun - Fall Creek's Sushi Jewel

BY SUSAN MCFARLAND

Tribune Correspondent

Rising Sun Sushi & Fusion, located at Wilson Road and Beltway 8, offers not only sushi, but also a wide variety of other foods and cocktails, hence the name "fusion."

Owner Sam Luu opened the 4,000-square-foot restaurant five years ago and has assembled an impressive crew who are busy creating innovative daily specials like a crispy oyster and Cajun crawfish roll and tuna as well as scallops with truffled vinaigrette.

Rising Sun's head chef, Van, spent years working at some of Houston's more famous restaurants, including Uchi and Kata Robata and was the head chef at Kuu restaurant.

Luu said, "Most of our sushi chefs have been in the business at least 15 years and the majority of my staff has been here since we opened."

This is not Luu's first foray into the restaurant business; for 12 years he operated a sushi restaurant in Tomball. He comes by the restaurant business honestly, having grown up with parents who ran two small restaurants and a meat market in Houston.

Luu is picky when it comes to the fish served at Rising Sun and takes great pains to get the best and freshest fish.

The restaurant receives fresh fish shipments several times a week.

"We get our fish from all over the world: fresh flounder (hirame) from Korea, shima ali from Japan, blue marlin, blue-fin toro and kimedai (golden-eye snapper), to name just a few," Luu said. "Many of our fish comes from Hawaii, Ireland and the east coast of the U.S. We buy large whole fish, like one 60-pound fish, at a time. Our chefs prepare each piece of fish by hand. We test the fish to make sure it's as fresh as possible by looking at the scales and eyes."

Few things go better with sushi than an ice-cold cocktail, and Luu's attention to detail does not stop with the food.

"We take pride in our quality and our service," he said. "We don't use anything frozen and we don't use any syrups in our cocktails. Everything is hand-made and hand-crafted. We have a full bar and make our martinis using fresh fruit. We infuse the cocktail with flavor using fresh strawberries, kiwi, mango, peach, blueberry or raspberry. We muddle the fruit and mix it with sweet and sour - made in-house with fresh lemons and limes - and liquor and it's fantastic. We have about 30 martinis on the menu and

we also make things off the menu all the time. People love our martinis."

Happy hour is held every day from 2-7 p.m. and also all-day on Sunday.

"During happy hour, we have a variety of rolls, sashimi, sushi and grilled items that are on special from \$6 to \$14. Also, our 9-ounce martinis are \$6 (\$9 regular), and we have an endless sake (\$10 for up to five 6-ounce glasses)," Luu said.

Luu said the chefs come up with clever and interesting ideas every day.

"We usually have a meeting to talk about possible dishes. They come up with them and then I taste them before we put them on the menu," he said. "We post the specials on our Rising Sun Sushi & Fusion Facebook page all the time."

The chefs also know their way around other dishes.

"We have several very popular hot items like a crispy grouper filet, chicken teriyaki, Angus ribeye and fried rice. Our fried rice is the best. We make it using in-house-made chicken stock so it's juicy and never dry," said Luu.

People from the northeast Houston area flock to Rising Sun as do visitors staying by the airport.

"We get a lot of out-of-town visitors who find us on TripAdvisor or Yelp. During the Golf Club of Houston's Shell

Houston Open tournament, all the major golf players came in to eat like Sergio Garcia and Jordan Spieth. I have photos with all of them and posted them on our Facebook page. The first thing they do when they come to town is eat at Rising Sun," said Luu.

Due to its proximity to the golf course, Rising Sun is also featured heavily on Sports Radio AM 610.

The restaurant has live music every Saturday night from 6-10 p.m. and every other Thursday.

"Mostly we have blues, jazz and country. Sundance Head (winner of last season's "The Voice") used to play here," said Luu. Rising Sun also provides catering services either at the site of an event or party or in the Rising Sun party room.

The restaurant generally does not take reservations except for large groups. Kids under 10 eat free on Sunday from the kid-friendly menu.

For more information, check out the Rising Sun Sushi and Fusion Facebook page or their website at risingsunsushi.net. The restaurant is located at 9506 N. Sam Houston Pkwy. E. in Humble.



OWNER:
Sam Luu

RS

RISING SUN
Sushi & Fusion Restaurant

OPENED DOORS:

April 2012

FAVORITE QUOTE:

Our five star chefs will wow you!