

SunSentinel

A SWEET AND SAVORY 16 from '16

By Michael Mayo, Dining Critic

After a year of reviewing restaurants and six months of full-time food writing, here's the thing I didn't realize at the start: I would have to eat a lot of garbage. I had dishes and meals that still make me shudder and wince. There is a lot of high-priced mediocrity out there.

And then, there are the moment of bliss, the bites that made me realize why I wanted to do this in the first place. The bites that made me scream curse words in delight (it's a Brooklyn thing). The bites that sent me scrambling to my smartphone to snap Instagram pics and giddily text friends and loved ones. In the order they leaped back to mind, here are the best dishes I had this year in South Florida restaurants.

FOR COMPLETE ARTICLE: <http://www.southflorida.com/restaurants-and-bars/the-eat-beat/sf-mayo-top-restaurant-dishes-2016-20161229-32-story.html>



3. Sashimi lunch platter, Sushigo, Boca Raton: Perfection on a plate can be found in a strip mall next to a pawn shop, tattoo parlor and Papa John's. For nearly five years, sushi chef Sung Gook Joe, a Nobu alum, has run a small, expensive restaurant that takes fresh fish very seriously. His lunch sashimi platter (\$18.95) is an affordable way to dive in. It includes three slices of tuna, three slices of salmon, three slices of hamachi, three slices of wahoo, and a California roll. It comes with a small mound of freshly grated wasabi. It is raw fish at its pristine finest. *Sushigo, 477 N. Federal Highway, Boca Raton, 561-347-7888, SushigoJoe.com*