



SuViche Las Olas



t SuViche, a Japanese-Peruvian fusion restaurant tucked away on a side street off Las Olas Boulevard, the seafood-centric menu reminds guests that “fish is good for your brain, so eat up, genius.” These wise words come from an eatery where its bread and butter are 20 sushi rolls—all offering playful twists on the Japanese staple—and a handful of ceviche bowls, as any good Peruvian restaurant should tout.

This marriage between cultures is a raw (or cured) fish lover’s dream. If that sounds like you, opt for a ceviche favorite, like the Suvama, which cleverly blends a Japanese-spiced Peruvian sauce with aji amarillo paste, and delights with refreshing, citrusy flavors. Those still frightened by the idea of uncooked fish, however, can choose from Peruvian classics such as the saltado, a dish of stir-fried chicken, steak or seafood sautéed with onions, tomatoes and lomo sauce.

SuViche is also home to Fort Lauderdale’s only pisco bar, serving up creative cocktails with infused South American brandy. The location’s indoor-outdoor bar, plus specials throughout the week—daily happy hour from 3 p.m. to 7 p.m. and buy one, get one 50 percent off sushi rolls on Tuesdays—make this multicultural restaurant a prime off-Las Olas haunt.

*SuViche Las Olas, 401 E. Las Olas Blvd., Ste. 150, Fort Lauderdale / 954.656.3663
suviche.com*

—Lyssa Goldberg



The sushi salad

