Fab 4: Special sushi to try in Shreveport, Bossier City



Nick Wooten
Shreveport Times
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One of my favorite things about the world of food is to sit at a bar and watch a determined sushi chef work with purpose.

The dish is said to have originated between the fifth and the third centuries BC in China as a means to preserve fish in salt, writes Masayoshi Kazato, a former sushi chef for more than 50 years for Eat Japan.

Sushi first gained widespread popularity in the United States in the 1960s, according to Dutch sociologist Jonas House. Since then, the dish has been thoroughly Americanized, leading to some special, delicious — and, well, Frankenstein-esque creations.

Here are four special or outrageous sushi rolls in Shreveport and Bossier City that you should try.



The Kentucky Derby Roll at Kabuki is one of four outrageous sushi rolls you should try. NICK WOOTEN/SHREVEPORT TIMES

1. The Kentucky Derby Roll

Kabuki Sushi and Roll, $16.95 (with tax), 2119 Airline Drive, Bossier City

I'm not sure what horse racing has to do with sushi, but the Kentucky Derby Roll is a bona fide shoe-in for special area rolls — the Secretariat of Shreveport/Bossier sushi.

Inside, you'll find shrimp tempura and crab meat. The roll is topped with more crab meat, several different types of tuna, red snapper and salmon as well as special sauce.

The roll is then torched and served. It's salty. It's sweet. It's crunchy with just the right amount of char. It's a treat.

One bite and you'll forget all about that awful afternoon traffic on Airline.



The Gen Roll is a popular dish at Sushi Gen, which recently opened a second location in Bossier City. The sushi roll contains fried shrimp, cream cheese, avocado and is topped with shrimp and crab. SARAH CRAWFORD/THE TIMES

2. Gen Roll

Sushi Gen, $14.95, 6607 Line Ave., Shreveport, or 2300 Airline Drive, Bossier City

Sushi Gen is a popular Shreveport sushi stop that opened another store just across the Red River in Bossier City nearly a year ago.

The Gen Roll is a big huge roll. Inside, you'll find fried shrimp, cream cheese and avocado. The roll is then topped with shrimp and crab meat. Once finished, it looks more like a covered burrito than sushi.

3. Paradise roll, $12.95

Ichiban, 4414 Youree Drive, Shreveport, and 2950 E. Texas St., Bossier City

Beloved by residents of Shreveport and Bossier for its value-packed bento boxes, Ichiban's Paradise Roll is worth a look, too, said manager Angela Robbins.

"It's definitely one that stands out," she said. "It's definitely one of our prettiest rolls."

The roll has three types of fish, cream cheese and avocado. It's fried and then topped with crab, masago (fish eggs) and crunch batter.

4. Ahi Tower, $13.95

Shogun of Japan, 3150 E. Texas St., Bossier City

Other sushi chefs usually don't make the Ahi Tower because it falls apart. Not at Shogun of Japan, explains a hostess.

It's vertically stacked crab meat, avocado and spicy tuna on top of rice with fish eggs.

"It's very unique," she said.