



(Yama Fish)

Fishing in Jerusalem

• By DEBBIE LAMPERT

Yama Fish is a boutique restaurant tucked into a quiet corner at 3 Kiryat Hamada in Jerusalem's Har Hotzvim tech park. Though the space is limited, the tables are well placed, giving the restaurant a roomy feel. There are also several tables outside on a covered patio. You feel a warm welcome when you enter the room with tables covered in white cloth.

If this address sounds familiar, it is because it is the former location of the Yama Sushi Restaurant. Yama Fish is a totally new restaurant under new management, with a new focus, a new chef and a new menu. Yama Fish is several notches above its predecessor and is a fine dining restaurant. In fact, the only thing left of the former restaurant is the name.

The new Yama Restaurant is for you if you appreciate fine dining, and money is no object. There is a large variety of dishes elegantly served and priced accordingly. Have mercy on your pocket and let the kids sit this one out!

I'm not a picky eater, but I prefer my fish cooked. I was less than pleased therefore, when my companion ordered the recommended Gravlox starter (NIS 62). Out came a generous portion of tissue-paper-thin cured salmon that was melt-in-your-mouth soft. Surprisingly for me, the Gravlox was the hands-down winner in the category of starters.

Other contenders in the starter category include fish cigars and fish kabobs. These heavily flavored finger foods taste best when dipped in one of the accompanying sauces.

If you prefer a non-fish starter, the menu offers a fresh salad or a platter of vegetable dips/salads served with bread (NIS 49).

Main courses are a mouth-watering list of whole and filleted fish, baked, grilled or fried. We enjoyed the drum fish (NIS 139) expertly prepared on the plancha and served on a bed of wild rice. A meaty fish, this dish was filling and delicious.

Yama is for you even if fish is not your thing. For our second main course we chose the vegetarian gnocchi (NIS 99).

This vegetarian dish is cooked with mushrooms and served on a delicious root vegetable base. The portion was generous and can easily be shared.

The Yama menu is ostensibly parve, but for those who believe that one has not eaten until there is a slab of meat on the plate, you can get that at Yama as well.

Yama meets the most stringent kashrut standards of the Rav Ruben supervision. There is ample street parking in the evening and pay parking in the underground garage.

Yama is an ideal venue for parties of up to 70 guests.

Yama Fish Restaurant
3 Kiryat Hamada, Har
Hotzvim, Jerusalem

Tel: (02) 620-0400

Kashrut: Mehadrin, Rav
Ruben

Open Sunday-Thursday,
noon-10:30 pm. Closed Friday
and Shabbat.

The author was a guest of the restaurant and is the founder and CEO of eLuna.com, the premier English language website for kosher restaurants in Israel.