

# The Patriot Ledger

## TASTE & TELL: Feng Shui strikes a perfect balance

By VIRGINIA HAYES  
For The Patriot Ledger

Feng shui (pronounced "fung schway") is described as the ancient Chinese art of manipulating and arranging one's surroundings to attract positive life energy, or chi, so that it flows smoothly, unblocking any obstructions in one's body and environment.

It's based on the belief that people are affected, for better or for worse, by everything from the physical position of their home to the arrangement of the furniture within it.

As one of the many people who gazed hungrily for nearly a year at the "coming soon" sign that hung above the door of this former shoe store in Cohasset, I'm assuming that the owners must have given some very serious consideration to getting the flow just right.

Indeed, the transformation is just short of astonishing, featuring a small bar at the front, a sushi bar that allows devotees to watch the masters at work, and three separate dining areas, the largest anchored by an oversized buffet table. The menu, which is extensive, features a variety of Chinese dishes from Hunan to Sichuan on one side, and an equally large variety of Japanese dishes on the other. From tempura to teriyaki, sashimi to makimono, fans of this healthy, delicious cuisine will be sure to find something to make their hearts beat a little faster.

After three weeks in Croatia (beautiful country, forgettable food), we were happy to be home in the land of ethnic variety, and Chinese was as good a place to start as any. We eased in with a couple of old favorites, the boneless spare ribs (\$6.50) and egg roll (\$3.75). Too often, Chinese appetizers taste as though they've all been purchased from the same commissary, and can be overdone, dried out or greasy. But here, both orders were fresh and flavorful, the pork tender, and the egg roll light and crispy.

From there we went on to the crispy beef with sesame (\$12.95) and the Singapore rice noodles (\$8.95), a dish that brings back fond memories for my husband. During his law school days, he and his buddies used to celebrate the end of the week with a trip to the Lucky Dragon in Chinatown, and these spicy noodles, shot through with vegetables, shrimp and chicken with a sharp kick of hot curry powder, were a favorite. As for the beef with sesame, although the sauce was a tangy mix of sweet and smoky, the beef was pounded a little too thin, making it more about the "crispy" and less about the beef.

There are several lunch specials, as well as an extensive all-you-can-eat buffet for \$8.95. The Chinese specials range from \$6.50 to \$9.50, each served with a choice of chicken wings or spring roll and fried or white rice. The Japanese choices from \$9.50 to \$11.95 are accompanied by miso soup and salad.

My most common gripe with a buffet is that the food never seems quite hot enough, but the frequency with which it was replaced here, along with the "just cooked" quality of the food, made this a hit with several friends on a recent visit.

Steamed gyoza, fat crab rangoon, egg rolls, spare ribs, Peking ravioli, plump chicken wings and tempura vegetables were among the appetizer selections, and at a separate table, a dragon boat of sashimi and maki, such as California rolls, was constantly replenished. Hot entrees included favorites such as double ding, beef with broccoli, sweet and sour chicken, kung pau chicken, pork in garlic sauce, Shanghai pan-fried noodles and fried rice. Even taking no more than a spoonful of each offering, my friends were forced to make more than one trip to the table in order to taste everything that caught their eye.

As tempting as it would have been to join the stampede, there were a few other things I still wanted to try - and besides, I have a fast fork and a talent for misdirection, so I knew I could snag a few goodies from neighboring plates without arousing too much suspicion. The moo-shi pork (\$8.50) called loudest, and I happily slathered hoisin sauce on the thin pancakes, piled the meat and vegetable mixture on top, rolled it up and ate it like a soft taco.

I don't know if I'll be rearranging my furniture to facilitate the flow of my chi any time soon, but I will say that Feng Shui has had a positive effect on my environment.

**FENG SHUI** - 380 Chief Justice Cushing Highway (Route 3A), Cohasset, 781-383-3328. Handicap Accessible. Ample parking. Open 11 a.m.-10 p.m. Mon.-Thurs.; 11 a.m.-11 p.m. Fri.-Sat.; 11:30 a.m.-10 p.m. Sun. All major credit cards.

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