

# AROUND TOWN: Dining in Dobbs

## Finding The Perfect Pie!

ADAM BELLO

### #1 SAW MILL PIZZA

Sawmill Pizza is one of the most popular pizza places among Masters Students and for good reason. Their balance of affordability and great tasting food makes it the ideal location for a slice. The pizza is made fresh on a daily basis with the perfect ratio between cheese and marinara sauce. The crust is light and fluffy while still being crisp on the outside. Their rendition of a New York plain slice of pizza is far and away my favorite in the Dobbs Ferry area. I have and will continue to order from Sawmill on a regular basis whether I'm alone or with a group of friends. Because of the price and great taste, Sawmill Pizza is my favorite pizza in town and my number one recommendation for a Masters student.



ADAM BELLO/TOWER



ADAM BELLO/TOWER

### #3 THE BRICK OVEN

The Brick Oven is a full service pizzeria serving Italian food for the last 28 years. Their classic pizzas are cooked in their iconic brick oven, giving each of their pies a distinct, comforting flavor. When first entering the warm, dimly lit restaurant, I immediately noticed the amazing customer service. Though there were not many employees working, they made a point of attending to every customer, giving the experience a very personal feel. Though I had a great experience, the pizza was average at best. Their classic plain slice was loaded with too much mozzarella cheese, distracting from the other aspects of the pizza. The sauce was not very noticeable and didn't have a strong flavor and while the crust did have a great flavor, it was too dense and a bit overcooked. Against tough competition, Brick Oven ranks third.



LILY ZUCKERMAN/TOWER



MATT IVES/TOWER

MAX LICHTMAN, TAHL ZIEGLAR, and Josh Malkin enjoy a slice of plain pizza from Saw Mill while walking on Cedar Street in Dobbs Ferry. Adam Bello dubbed Saw Mill as the best spot to grab a slice in town.

## Sushi Niji is on a roll

AVIV EMERY  
ALEXA MURPHY

At 73 Main Street in Dobbs Ferry, lit up by a string of fairy lights reflecting on the black awning, lanterns hanging from the front, beckoning you in for dinner, is Sushi Niji.

The restaurant is a primarily Japanese restaurant with a calming environment, a completely affordable menu, and most importantly, delicious cuisine. When you first walk into the restaurant, you're immediately greeted by quick service and a clean table. Looking around, it's neither a large, nor cramped restaurant; a perfect, cozy ambiance for a night out. The lighting isn't too bright or too dark, and the background noise produced by the fish aquarium in the corner puts you in the mood for a calm and relaxing dining experience.

### Gyoza

Greeted by friendly staff, we settled into a back-corner table and began with an order of vegetable and

pork gyoza. Each order came in a bunch of six, the perfect amount for sharing with friends, or eating by yourself. Packed into the vegetable dumplings were multiple types of vegetables, including carrots, ginger, chives, and more. The pork was cut into small bits and combined with cabbage, onions, and other spices. Once put onto our plate, even the excellent presentation fell far short of the actual substance, which was flavorful, salty, and perfectly balanced by the side of soy sauce.

### Bento Box

Post-appetizers, we ordered the Chicken Teriyaki Bento Box, which included California rolls, sushi rice, chicken teriyaki, seaweed salad, and shrimp shumai. For a price that was on the cheaper side, there was so much food that we did not finish it. It was well worth its value. Served in perfectly shareable portions, the dish provided everything that a bento box should; a balance between savory and sweet, and smash-hit sauces

to complement the proteins.

The chicken teriyaki was soaked in teriyaki sauce, cooked to perfection, and each bite left you wanting more. The chicken, which was cooked not too soft and not too hard, was easy to eat and because of the small portions, we felt like we could eat the whole thing without getting full. The teriyaki sauce was tangy, sweet, and incredibly flavorful, masked the already amazing seasoning of the chicken, which you could now only find once taking a steaming bite from the center.

The bento boxes' California rolls, which consisted of imitation crab, avocado and cucumber, while the outside is wrapped in seaweed and rice, was at the same high level as the rest of the meal. Although we've had this dish a hundred times, the perfect balance of crunchy cucumber and soft avocado left our tongues tingling from the contrasting flavors of the two, and the taste of crab fresh in my mouth, made us feel like we'd never had this roll before.

Lastly, the shrimp shumai, which we did not notice on our plate until the near end, was not at all a disappointment to the rest of the box. Their shumai was packed with ginger, mushroom, and of course, shrimp. The dough it was wrapped in was cooked to a golden white, and the texture was, in my opinion, perfect. The seaweed salad and sushi rice on the side, although classic dishes, were amazing bites in between the heavier tastes of chicken, the roll, and the shumai.

### Niji Special Roll

Finally, we opted for the Sushi Niji Special, a signature dish by the Dobbs Ferry locale. Visually, the dish seems to burst with flavor. Topped with crunchy seaweed and tobiko (a bright orange sushi topper), as well as tuna and salad, there was no shortage of Japanese relishes to choose from as perfect complements to rolls of semi-spicy crab meat salad.

The roll was, in short, the best sushi we've ever



AYANNA BECKETT/TOWER

M'KAELE RILEY '26 PERSUES the menu of Sushi Niji, a destination within walking distance of Masters. The restaurant boasts a broad spectrum of Japanese bento boxes, mochi, and of course – sushi. Local favorite, the Niji Special Roll, is blanketed in vibrant tobiko and crunchy seaweed.

had. No singular aspect of the dish overpowered any other, as a conjunction of different textures and tastes worked together to create Sushi Niji's signature dish.

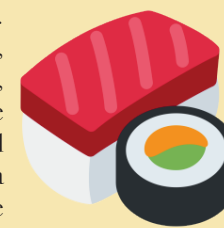
### Dessert

Ultimately, we topped the meal off with an order of green tea mochi ice cream and

an order of green tea tempura ice cream. To substantiate another mouth-watering presentation, the tempura's crunchy exterior shell gave way to soft, delicious ice cream coated in chocolate drizzle upon a first bite. Neither did the mochi disappoint, as the iconic chewy exterior per-

fectly accompanied the sweet green tea flavor beneath it.

The restaurant overall, for the price, service, and food, was well over its worth for the meal we were served. It would be a perfect place to go with a friend, a date, or family. We will definitely be going back.



## Sweet & Savory Juice Bar: Try the sweet, miss the savory



CHANEL NEAL/TOWER

OLIVER KREEGER  
CHANEL NEAL

Like the two tastes in its name, Sweet N Savory is a study in contrasts. Entering Sweet N Savory is like walking into a dynamic, hip café in Brooklyn – except one that's playing contemporary Christian country music by Mercy Me and Casting Crowns. The café is family-owned, and the owners greeted us warmly and patiently while we indecisively studied the menu.

**“IT WAS A SATISFYING RENDITION OF A DISH THAT I LOVE DEEPLY, AND IT STAYED TRUE TO THE FUNDAMENTALS OF A CAPRESE, EVEN IF THE LEVEL OF CAPRESE TASTE COULD HAVE BEEN A BIT TURNED UP.”**

–OLIVER KREEGER

O: I ordered one of their smoothies – a concoction labeled the “Daeynerys” – a blend of orange juice, kiwi, pitaya, pineapple, and mango. I've never watched Game of Thrones, so I'm not sure if this aligns fittingly or ironically at all with its namesake, but the Daeynerys shake itself was an inspired performance of “sweet” at its best. It was a classic fruit smoothie, its vaguely maroon color and viscous, seed-dotted nature harmonizing with its balanced flavoring of the various fruit components. It had a broadly fruity taste with prominent

strands of the orange, kiwi, and mango mixed in. The “Sunrise” smoothie – blended banana, strawberry, raspberry, apple juice, and yogurt – also did not disappoint. It was unexpectedly yet delightfully sour, but not too acidic. It was the perfect balance for the combination of sweetness. For food, I got an order of their quesadillas and their caprese panini. The quesadillas were three-cheese: mozzarella, cheddar, and pepper jack. These are perhaps their best savory dishes. The mozzarella and cheddar combined well as base flavors, with the pepper jack zinging a nice peppering of hotter flavor. The quesadillas were served with a sour cream dip, which had a slightly sweet, yogurt-like taste which struck me as a bit odd, though it was helpful during the times that my (far too spice-intolerant) taste buds got upset by the slightest bit of pepper jack.

My caprese panini was satisfying, with a few underwhelming kinks to be worked out. A caprese panini is one of my favorite sandwiches,

and the ingredients in this one were spot-on – the classic mozzarella, tomatoes, and pesto – between two slices of pressed multigrain. The quintessential caprese holy trinity combined pretty well together, though the pesto was decidedly on the milder side of pesto flavor, which threw it off a little. The panini was very finely pressed, to the point where the toastiness of the bread overpowered the caprese tastes, though hand this did give it a good texture to the bites. It was a satisfying rendition of a dish that I love deeply, and it stayed true to the fundamentals of a caprese, even if the level of caprese taste could have been a bit turned up.

C: The turkey burger, served with lettuce, tomato, red onion, and pickles on a whole wheat bun, was almost picture-perfect. That said, it was not worth the money. The

