

Artist of the Month: Tasteful Art: Num Thai

by Karen Beal

The art of making colorful sushi and beautiful Thai dishes creates a feast for the eye and the tastebuds. Anyone who has visited Num Thai Restaurant (at mile marker 103.2 bayside) knows this to be true.

Num and his wife, Tiki, worked in a high-end South Beach restaurant in the mid 80s: she as a manager and he as a buyer and chef. They would escape to Key Largo to relax from their high pressure jobs. In 1991 they decided to open their own restaurant and knew Key Largo was really the place they wanted be. Their skills were well matched and



Sushi Pizza - a new offering and oh so good!

he had made good connections in Miami - so they made the big move.

It started small. One storefront and a lot of hard work eventually grew to three storefronts offering a sparkling sushi bar and three distinct spaces for seated dining. Two rooms can accommodate single diners and groups of 10 with ease. The handsome red and



The center dining room, the original restaurant, has quirky decor including a mural of a sunset that has hidden images in it. (Kids love it.) Tatami-inspired seating is another unique feature.

gold dining room can be reserved for private parties. The menu is extensive with many Thai dishes and a large list of unique sushi rolls, nigiri, sashimi and more. Wine, beer and sake are available.

Num is at work early in the morning selecting fish at Key Largo Fisheries and prepping the sushi bar. Other specialty fish come ice-cold from suppliers in Miami that he has known for decades. The staff is an international mix, heavy on Thai influence. Num makes



Recently, the sushi bar was expanded and a third storefront added.



The red and gold room is big enough to serve a large private party and can be reserved.

certain each is trained to his or her specialty, be it creating sushi or a curry dish.

Here is a little-known party hack for any size group - you can supply your own decorated cake for a birthday party and it will be delivered to your table, candles blazing, by an adorable robot. That is right! Her name is Michelle and she delivers sushi or birthday cake to your table.

Preparing delicious food is not the only art Num practices. Making new faces feel welcomed and making

Num Thai continued



regular customers feel like family is also considered the Art of Hospitality. Everyone at Num Thai Restaurant and Sushi Bar practices that art.



You won't see this anywhere else in the Keys! Michelle comes from China and navigates all around the restaurant on her own delivering dishes from the sushi bar to the correct table - voicing a cheerful wish to enjoy your meal.



Artistry on the plate.



The sushi chefs create a wide variety of quality sushi, nigiri and sashimi, as well as a huge variety of Thai dishes. (Right) Sushi Boats come in many sizes and offer a colorful feast for the eyes and tastebuds.



The Little Havana roll creatively weaves Cuban flavors into your meal.



Hosting a private party is easy when you reserve the room and choose the menu.