Jeff Boyle  
Comm. 341  
professor Halliday

Farmville Welcomes New Japanese Steakhouse

It may be about time for El Patron to relinquish the spotlight as Farmville’s newest restaurant. Shogun Japanese Steakhouse has been open for a little over a month and continues to draw quite a crowd made up of both Longwood students and faculty members, and Farmville residents. The new restaurant features a wide variety of Japanese food that range from dishes such as Sea Scallops and Tempura to Hibachi style chicken and beef, as well as a wide array of sushi and sashimi dishes. The steakhouse also serves a variety of beer, wine and sake.

While there are Chinese food restaurants in Farmville, Shogun is the first Japanese steakhouse to open in town. The restaurant is located on South Main St. and shares a building with the Chubby’s BP gas station across from the bowling alley. Although the steakhouse had no shortage of customers, Katie Houston, a senior at Longwood, expressed some concerns about the location of the restaurant saying,

“I still just can’t really get over the fact that I am eating in a gas station, it grosses me out. I’m sure the food will be fine, and I can get over the fact that I have to watch people pump their gas while I eat, but I don’t really like that there are no bathrooms in the actual restaurant and you have to use the bathrooms that are in the gas station.”

Shogun is a little bit different than what you might expect from traditional Japanese Hibachi restaurants. Instead of the chefs cooking the food on the griddle right in front of you at your table, the food is cooked in the back kitchen and brought out to you. While this did not seem to matter too much to most of the patrons, a few customers said that they expected a little bit more out of the experience; E.J. Stewart, a student at Longwood said,

“I was actually somewhat disappointed when I came in and didn’t see the chefs spinning spatulas around or flipping shrimp into their pockets or something like that. I just think that you kind of lose part of the dining experience without the chefs cooking your food on the griddle right in front of you and doing tricks. All in all though I would say that we made a good choice in coming here, the food actually turned out to very good so we’re happy.”

While the cooking style and showmanship at Shogun may be different than the usual Japanese steakhouse, the interior is covered with more traditional decorations. The entrance is lined with bamboo that forms a privacy wall for diners on both sides of the door and the walls are decorated with traditional Japanese style tapestries, and other types of decorations.

While the steakhouse offers a friendly and traditional Japanese atmosphere, numerous attempts to interview both the owner as well as employees have been made, and been declined. The patrons however, were more than willing to comment on the new restaurant. Farmville resident Sylvester Williams commented about the restaurant saying,

“This place is just amazing. I am a big lover of Japanese food and I am just really thankful that we don't have to drive an hour or more to get great Japanese Hibachi anymore. At first my wife and I were pretty skeptical, but we ended up being pleasantly surprised after our meal! The prices are very reasonable for the quality of the food and the portion sizes.”

On the whole, customer’s reactions to Farmville’s new Japanese steakhouse seem to be positive and Shogun should be not only a delicious restaurant, but also a successful one!