



FISH TALES[®]

MARCH 2026 | A SAMUELS SEAFOOD CO.™ MAGAZINE

FLORIDA EDITION

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NORIGAMI
Winter Garden's Intimate Sushi
Counter with a Big Personality

Samuels Spotlight

Norigami

Winter Garden's Intimate Sushi Counter with a Big Personality

By Kristin O'Neill

In the heart of Winter Garden's Plant Street Market tucked inside the lively Crooked Can Brewery Chef David Tsan has created one of Central Florida's most unexpected fine dining gems. Norigami, his eight seat sushi counter, is a study in intimacy, precision, and playful creativity. Even its name reflects that spirit: a whimsical twist on origami, inspired by the origami paper on which each piece of sushi is served. It is a small detail, but one that captures the restaurant's ethos—thoughtful, artful, and just a little mischievous.

For Tsan, who grew up in Orlando, Norigami was born from a desire to bring high quality, chef driven sushi to the Winter Garden neighborhood. When the space became available, he saw an opportunity to build something personal: a relaxed, high energy counter where the chef is also the host, storyteller, and guide. "It's not a full scale restaurant," he explains. "It is intimate. Guests sit right at the counter, and we get to serve the customers directly." The result is an informal fine dining experience Japanese in spirit, Floridian in vibe, and unmistakably Tsan in execution.

The food at Norigami is anything but traditional. Tsan layers flavors in unexpected ways, pairing pristine seafood with bold accents that surprise without overwhelming. A signature example: king salmon topped with chocolate cream and a soft, velvety miso sauce—decadent, balanced, and unlike anything you will find at a typical sushi bar. Nearly 99 percent of the menu is seafood, sourced with care and prepared with a reverence for purity. From bluefin tuna and Big Glory Bay salmon to aji, horse mackerel, blue crab, and seasonal Japanese fish, Tsan relies heavily on Samuels for the quality and consistency that define his omakase. Guests gravitate toward dishes like the king salmon, the tuna, and the kanpachi dressed with parmesan, truffle sauce, pickled mustard seed, and togarashi—a combination that captures



Akami: Lean Yuna with Mustard Seed Over Sushi Rice

Tsan's signature style: refined yet approachable, familiar yet daring. The 10 course omakase, offered by reservation only, unfolds over about 90 minutes and gives diners a front row seat to Tsan's craft.

The energy of the brewery behind the counter adds an unexpected charm foot traffic, conversation, and the hum of the market blending seamlessly with the quiet precision of sushi making.

Tsan's culinary journey spans 20 years, including a formative chapter at Morimoto Asia Orlando, where he was exposed to an extraordinary range of ingredients and techniques. His advice for young cooks is simple but hard earned: "Try everything. Be fearless. Be hungry to learn. Do not give up."

What keeps guests returning to Norigami is the personal connection. They love hearing the stories behind each dish, watching Tsan work, and experiencing a menu that shifts with the seasons. It is a place where regulars know what they like and where Tsan always has something new to show them.

And now, fans of Norigami have something else to celebrate. Chef Tsan has recently opened Kappo Tsan, a 32 seat restaurant in Orlando named after his family. Blending elements of kaiseki with kappo style cooking, the new concept highlights seasonal ingredients oysters, mushrooms, clams, snow crab, and emphasizes the art of cook-



King Salmon Nigiri: Salmon with Truffle Cream & Miso Sauce Over Sushi Rice

ing and cutting in front of guests. With a nine course tasting menu on Thursdays and Fridays, sushi available at the counter anytime, and a knowledgeable sommelier on hand, Kappo Tsan promises to be another unexpected delight in Tsan's growing culinary story.



Hassun: Oyster & Ikura

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SHRIMP



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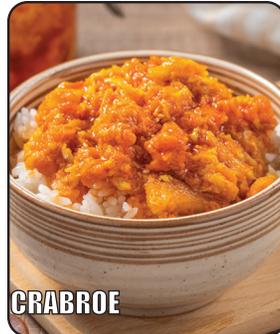
26300IS

ALL-NATURAL SHRIMP

U/15 Count
20 lb Case

\$12.75 lb

U150IS



CRABROE

CRAB ROE

Product of USA
1 lb Unit

\$15.00 lb



7H

WARM WATER LOBSTER

7 oz Tails
10 lb Case

\$25.00 lb



PM8509

BEEF TENDERLOIN

Skinned
50 lb Case

\$25.00 lb



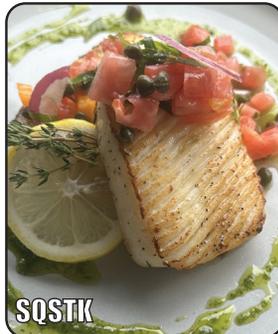
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6 lb Avg.

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Frozen

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3135CK

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\$7.50 lb



1620NAT

ALL-NATURAL WHITE SHRIMP

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20 lb Case

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SP810

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From Spain
8-10 lb Each

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CLEANED SQUID

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