

Photos courtesy of jackjohnsonmusic.com

Kellye's Sound WAYves

By Kellye Way
Music Reviewer
kjw203@psu.edu

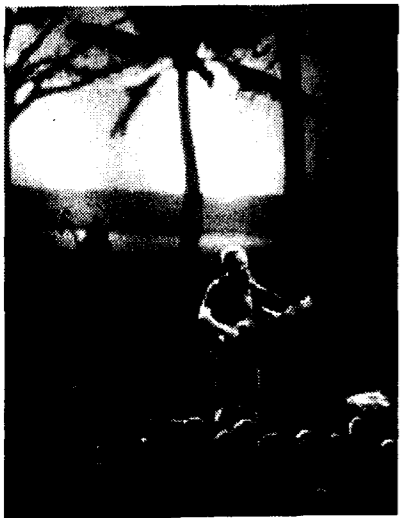
Artist: Jack Johnson
Album: In Between Dreams
Release Date: 3/1/05
Number of Tracks: 14
Rating: ****

Jack Johnson has a sound just as you would expect a Hawaiian-born surfer-turned-musician to sound like. His mellow blend of Jimmy Buffet and 311's Ambersesque tracks will make you want to grab your coconut air fresheners and cruise to the nearest beach. "In Between Dreams" is an essential for summer 2005.

Johnson's message on his third album is one of positivity and relaxation. From "making banana pancakes/pretend like it's the weekend," to questioning "where have all the good people gone?" Johnson's clean, unadulterated sound is reminiscent of a more simple era. His first single "Sitting, Waiting, Wishing" is already in regular rotation on many radio stations and music video channels and is one of the most upbeat and best tracks on the album.

Johnson is set apart from the rest of the rock scene by using his lushly-tuned acoustic guitar as the central instrument on the album. With a minimal band, every note is smooth and intentional. There is no unnecessary background or filler noise and I don't think he uses a single electric guitar on any track of "In Between Dreams." Johnson's voice itself becomes emphasized as an instrument as well, full of richness and calming. With irresistibly catchy beats and mellow vocals should be a staple item in your summer tune collection.

Jack Johnson's newest CD is sure to be a welcome addition to the upcoming lazy days of summer. Check it out and you won't be disappointed.



Are you entertained by entertainment? Do you read the music reviews in every issue? Consider covering entertainment for The Capital Times! Improve your skills and build your resume! For more information, call (717) 333-3333 or email [redacted]

Entertainment

Mikado, that's hot!

By Elizabeth Wingate
Staff Reporter
eaw191@psu.edu

MIKADO JAPANESE STEAKHOUSE & SUSHI BAR

Thirty years ago, ordering spaghetti in Harrisburg was considered an exotic selection, and the average suburbanite hadn't the faintest idea what edamame was. Placing a plate of raw fish in front of a restaurant customer, and then asking them to pay for it, was certainly an unthinkable act.

Despite this apparent lack of sophistication, or common sense, depending on whom you ask, locals warmed up quickly and enthusiastically to hibachi, a dining experience in which Japanese chefs dice, chop, and effortlessly arc meat and vegetables through the air, a perfect marriage of food and entertainment.

"Every generation wants a new, better version of something," says Tony Tran, owner of Mikado Japanese Steakhouse and Sushi Bar, located on the Carlisle Pike in Mechanicsburg. "We took the traditional Japanese steakhouse and made it better."

Mikado is a capacious place of sleek wood and gleaming granite; the restaurant is divided by a waterfall "wall" which wells from the ceiling, with 14 hibachi grills and several tatami tables

(the tables are low to the ground, and diners remove their shoes upon sitting) on one side, and the sushi bar, dining room, and bar on the other.

"It's like a car from 1980 versus a car today. You want new features, better quality, a fresh look," says Tran, who is a veteran of the

opening a Japanese restaurant. Tran was visiting family in the Harrisburg area and saw the perfect opportunity. Mikado opened in December of 2004.

Hibachi, literally translated, means "fire bowl" in Japanese, and at Mikado, patrons sit around state-of-the-art grills while hibachi

and steamed or fried rice, and combination meals are also a popular option.

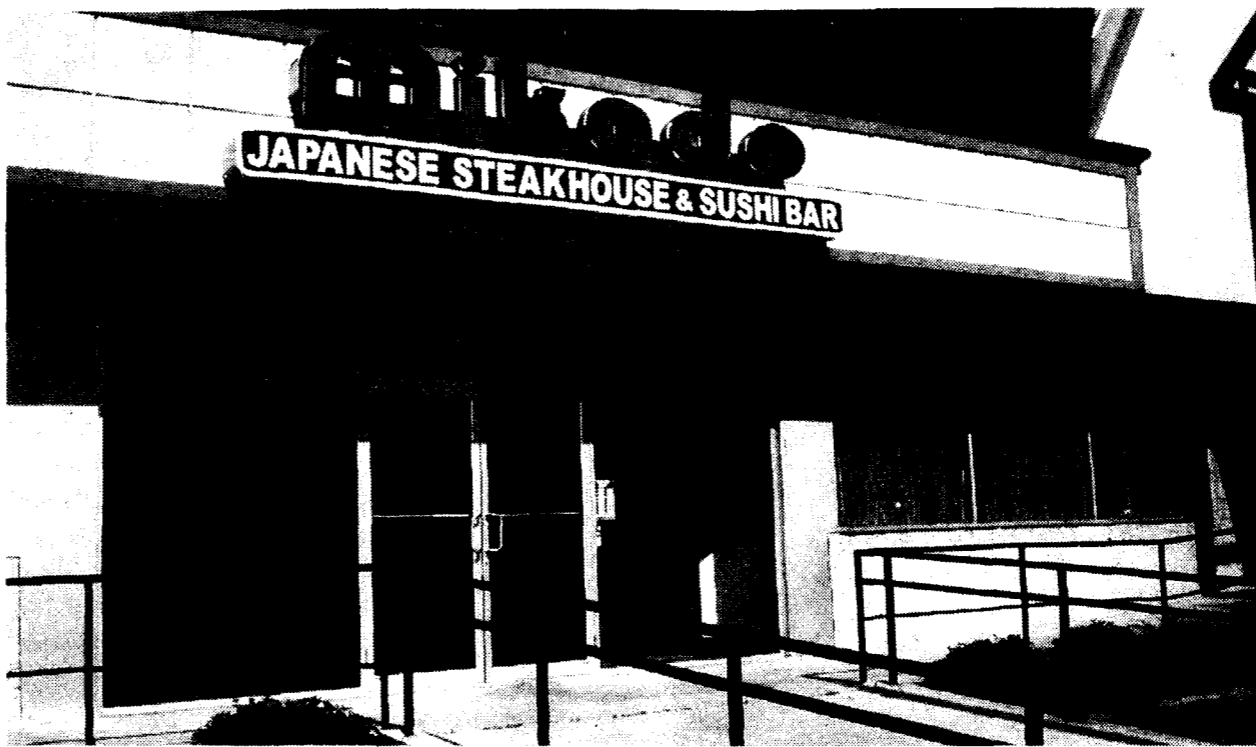
Tempura, lightly battered and deep-fried vegetables, chicken or fish, and katsu, chicken, pork, or salmon sheathed in Japanese breadcrumbs, are crisp rather than greasy, and as an appetizer

is yakitori, skewers of chicken, onion, and peppers served with a flavorful teriyaki sauce. Edamame, those tender green soybean pods dusted with salt, are fun to share and even better for you - each serving packs a powerful punch of isoflavones, fiber and protein.

Mikado's sushi bar seats fourteen and offers an impressive array of rolls, sashimi, sushi, and other seafood specialties. Start off cautiously with a steaming bowl of miso soup, or be a bit courageous and opt for a baby octopus salad dressed in a tangy soy-rice vinegar dressing. Similarly, diners will feel safe ordering the soft shell crab or California rolls, as they are both cooked (two of many cooked rolls), or a bit adventurous trying tobiko, tiny caviar-like globes of flying fish roe, or uni, a mustard-colored delicacy also known as sea urchin. Mikado's sushi chefs will create bountiful "boats" of sushi, the contents of which can be specified by the diner and are perfect for groups. Feel free to ask questions - the sushi bar (as well as the restaurant as a whole) caters to everyone, whether you've never eaten sushi in your life, or you're a regular at Nobu, Mikado is sure to please.

Mikado offers daily specials for lunch and dinner, including

MIKADO cont'd on 10



Photos by Sharon Furfaro/Capital Times

Mikado offers a wide selection of Japanese entrees, including sushi. The restaurant is in Mechanicsburg.

hospitality industry.

Tran emigrated to the United States twenty years ago, and managed several hotels in the New York area before moving to Jacksonville, Florida, and

chefs prepare a range of entrees, such as Teppanyaki vegetables, sesame chicken, tender steak and king salmon, right before the diner. Entrees are plentiful and are served with soup, vegetables,

are a tasty accompaniment to hibachi or sushi, or a great entrée when paired with one of Mikado's appealing appetizers. Sunomono, an appetizer salad of a variety of seafood, is light and fresh, as

Win-a-date raises funds for scholarship



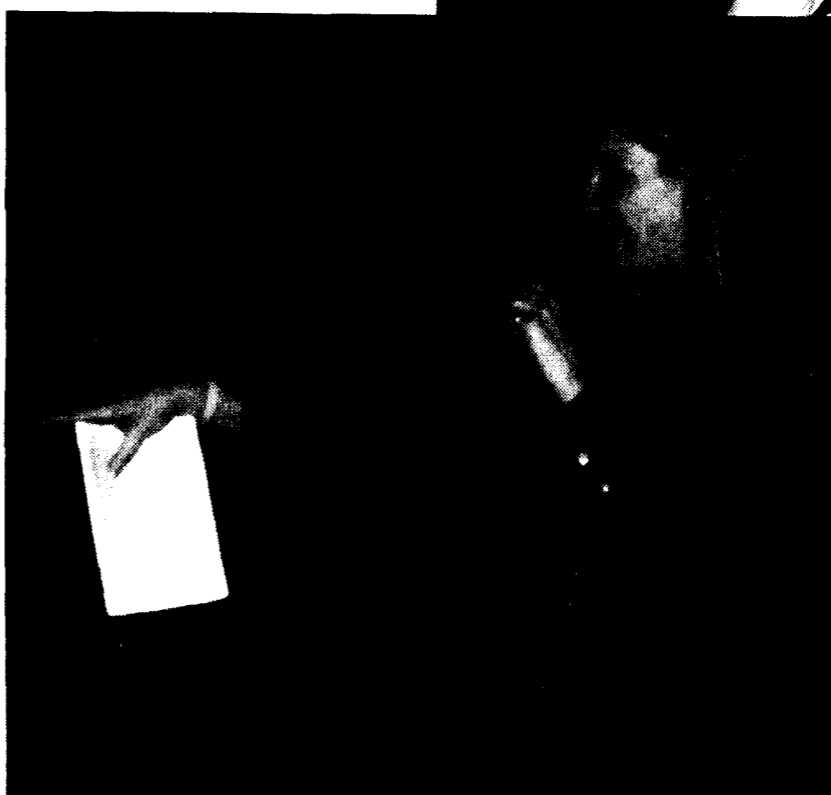
The audience looks on as dates are auctioned off at the recent win-a-date event. The event was sponsored by the Office of Residence Life and raised money that will be used to fund a scholarship.



Above: A date is auctioned off at win-a-date. All of the dates and the winning bidders went bowling on their dates. The event took place on the same night that Circle K's Dodgeball tournament was being held in the CUB.



The win-a-date auction's announcer gestures at the winning bid for one of many of the night's auctioned dates.



Left: The announcer takes bids from the audience. The highest bid of the night went to a female, who was auctioned for \$115. The audience was treated to strawberry daquari's after the auction.

Photos by Kathryn Herr/Capital Times