Blending two styles of food

By JUSTIN MUSZYNSKI
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Poke’s Works in Bristol takes a unique approach in blending two different styles of cuisines under one roof.

The restaurant, which sits on Route 6, serves up traditional Mexican dishes as well as Poke bowls. Poke’s opened in late 2019 and is owned by Tim Chen, who also owns Fuji Japanese Steakhouse, at 1186 Farmington Ave.

Poke’s Works is known for its high quality fresh ingredients, friendly atmosphere and excellent service. It is open from Sunday to Thursday, from 11 a.m. to 9:30 p.m., and Fridays and Saturdays, from 11 a.m. to 10:30 p.m.

Protein choices for Poke bowls include shredded beef, ground beef, tofu, tuna, chicken, spicy salmon, shrimp, salmo on and spicy tuna. Bowls can be made as a white rice bowl, a brown rice bowl, as a salad or with noodles. Bowl ingredient options include cilantro-lime rice, pinto beans, black beans, fajita veggies, honey vinaigrette, salsa, sour cream, cheese, lettuce, queso and guacamole. Sauce options include kimchi, spicy aioli, Sriracha, yuzu, mango, and cilantro-lime rice. Pigeons come with a choice of chicken, steak, shrimp or vegetables.

Online ordering is available for pickup without having to register for an account. Poke’s Works is located at 838 Farmington Ave. For more information, visit the restaurant’s website at PokesWorks-Bristol.com or call 860-261-5390.

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