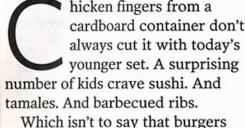
BY JOAN REMINICK joan.reminick@newsday.com



and fries are no longer No. 1. It's BEST BUY

Get the most bang for your buck with these picks.

junior sophisticates.

just that Asian fusion or French bistro fare is more likely to elicit a "yeah" than a "yuck" from Long Island's

SANDWICHES

1. PASTRAMI KING, 196 Merrick Rd., Merrick, 516-377-4300, pastramiking.com. At the aptly named Pastrami King, the meat is warm, lush and peppery, piled high on fresh, crusty rye. It's a challenge for the human mouth to open wide enough for a bite, yet one worth taking. The

corned beef and tongue sandwiches are in the same league. BEST BUY > 2. DELI ON RYE, 1008 Willis Ave., Albertson, 516-621-2471. Deli sandwiches here are hard to beat. The hot pastrami sand-

wich features meat that's spiced well, hemmed with just enough fat and piled high on fresh rye bread. 3. ANDEL'S DELICATESSEN, 350 Roslyn Rd., Roslyn Heights, 516-621-9858, andels.com. Lox and fixings plus a full line of Hebrew National favorites draw a loyal following. 4. ZAN'S KOSHER DELICATESSEN RESTAURANT & CATERER, 135 Alexander Ave., Lake Grove, 631-979-8770, zansdeli.com. This cheerful spot cures its own meats and hand-cuts its fries. The

food is reliably good.

5. BEN'S KOSHER DELICATESSEN & RESTAURANT, 59 Old Country Rd., Carle Place, 516-742-3354, and other locations, bensdeli.com. A dependable chain serving everything from pastrami to burgers. SUSHI RESTAURANTS

1. NISEN SUSHI, 7967 Jericho Tpke., Woodbury, 516-496-7000, nisensushi.com. In a loungy, hi-glam setting, it's a sushi lover's wonderland, where even the humble tuna roll is transporting. Nigirizushi (raw fish over fingers of rice) is perfectly cut and made with grains that are slightly warm, yielding nicely to the tooth, neither too firm nor too soft. Toro (tuna belly), tuna, salmon, yellowtail and fluke are uniformly