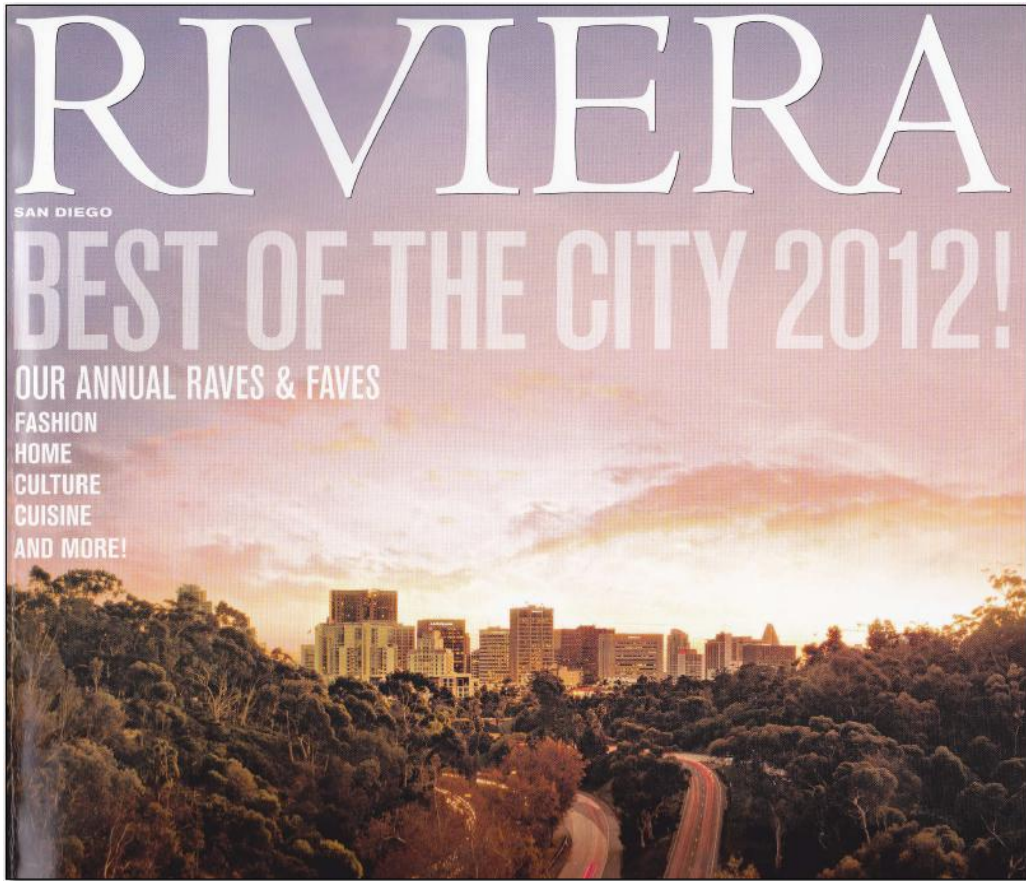


January 2012



EAT SHEET

Special K!

The kat's out of the bag. The hip L.A. sushi den **Katsuya** is bringing its über-hip restaurant to the Andaz's old Quarter Kitchen early this year. The 6,000-square-foot space will be transformed into a chic, Philippe Stark-infused, Hollywood-style haunt (geisha pout included). We've got your preview! —DM



Mr. Robata

Rather than the de rigueur sushi bar, Katsuya boasts a full-on *robata-yaki*. Offerings include authentic charcoal-grilled preparations of meats, seafood and vegetables.



Pucker Up

This is pure Stark style. Think blown-up images of a geisha's cherry-red lips, clean lines, and lots of wood. It's hip, not kitsch.



Father of Invention

Katsuya Uechi presides over a burgeoning empire as Katsuya expands nationally. S.D. will be the brand's eighth locale and Uechi-son will be the first master sushi chef to operate in S.D.



Sake It To Me

With more than 30 sakes on offer, including an awesome Taiten Shiragiku Junmai Daiginjo and Umekanon, you may need to call on the resto's resident

The Splurge

Signature bites include the yellowtail sashimi with jalapeño, lobster dynamite and kick-ass crispy rice with spicy tuna.



Cocktail It

Of the nine signature sips to complement their Asian bites, our pick is the Katsuya Fresh, with Krol vodka, Ty-Ku sake, hand-crushed English cucumbers and a splash of fresh lime juice. Last year, Katsuya served more than 18,000 of 'em.



sake som to help you distinguish its respectively delicate chrysanthemum and plum notes.

FOOD FILE



Chew on This Speaking of L.A. imports, Adam Fleischman's Umami Burger—recently purchased by SBE group—is eyeing S.D. for a location, scouting three sites around the city. So what's the secret behind the cult-followed burger? The patties are cooked sous-vide in their own juices and then crowned with house-made, organic toppings that are high in natural glutamates to bring forth that savory fifth taste. —DM