

In the Magazine

IN THE MAGAZINE / RESTAURANTS

Top 10 Sushi Spots

More and more sushi restaurants around the country are taking freshness, creativity, and Japanese culinary tradition to delicious new heights. Here are our latest picks.

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Photograph by [Nils Juul-Hansen](#)

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1. **Soto**

New York

Sotohiro Kosugi is one of America's sushi masters, especially renowned for inventive composed dishes—fatty tuna with avocado coulis and caviar, geoduck clam salad, steamed lobster with *uni* mousse—that lift this Japanese restaurant above all the rest.

357 Sixth Avenue; 212-414-3088

2. **O Ya**

Boston

Owners Tim and Nancy Cushman's 37-seat South Boston jewel has a smart wine and *sake* list and riffs on traditional sushi and sashimi—spot prawn with garlic butter, preserved *yuzu*, and white soy, as well as salmon belly with cilantro, ginger, and hot sesame oil.

9 East Street; 617-654-9900

3. **Sebo**

San Francisco

A hangout for local chefs, this no-frills Hayes Valley spot sources the highest-quality fish, most of it from Japan's

Tsukiji Market, and then does little to interfere with it. Purists order *shirauo* (ice fish), *saba* (mackerel), and *shiro ebi* (baby white shrimp).

517 Hayes Street; 415-864-2122

4. **Nobu**

Los Angeles

Twenty-two years after he launched a raw-fish revolution with his restaurant Matsuhisa, pioneering chef Nobu returns to America's capital of sushi and opens another branch of his empire. Expect all the trademarks—Hollywood A-listers, cutting-edge design, and signature dishes, including yellowtail sashimi with jalapeño, black cod with miso, and rock shrimp tempura with butter *ponzu*.

903 North La Cienega Boulevard; 310-657-5711

5. **Roka Akor**

Scottsdale, Arizona

This glitzy global mega-restaurant brand hopes to do for sushi and *robatayaki* (grilled food) what Benihana did for *teppanyaki* (griddled food). The 11-course prix fixe, which offers items raw (Wagyu beef, butterfish) and grilled (lamb cutlets, scallops), is the best way to sample the menu.

7299 North Scottsdale Road; 480-306-8800

6. **MF Buckhead**

Atlanta

The second sushi place from brothers Chris and Alex Kinjo spans 8,000 square feet, including a 26-seat sushi bar, an *omakase* (chef's choice) room, and three private dining rooms. It's not intimate, but the sushi selection and the new *robata* grill menu are outstanding.

3280 Peachtree Road NW, Suite 110; 404-841-1192

7. **Kaze sushi**

Chicago

Specialty rolls—many folks' introduction to sushi—are hereto stay. This Roscoe Village favorite specializes in *makimono* (rolled things), such as the *hamachi ebi* tempura (yellowtail, shrimp tempura, smelt roe, avocado, cilantro, and jalapeño).

2032 West Roscoe Street; 773-327-4860

8. **Uchi** (pictured)

Austin, Texas

Destination sushi in Austin? Since 2003, Uchi has received raves for avant-garde creations such as foie gras sushi with pomegranate. Look for chef Tyson Cole's upcoming Japanese-Spanish restaurant in Austin's W Hotel.

801 South Lamar Boulevard; 512-916-4808

9. **Bar Charlie**

Las Vegas

Chef Charlie Trotter's 18-seat spot offers tranquillity in a land of sensory overload. *Kaiseki*, a Japanese tasting menu, is served in either 8 or 14 courses with an emphasis on seafood, including crispy abalone with fennel.

The Palazzo, 3325 Las Vegas Boulevard South; 702-607-6336

10. **Sushiko**

Chevy Chase, Maryland

Sushi aficionados flock to this curvy 14-seat bar to watch expert sushi chefs turn fresh fish into edible art. They know the fresh wasabi (as opposed to the common processed stuff) is well worth the extra charge.

5455 Wisconsin Avenue; 301-961-1644

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