



- Subscribe to GQ
- Home
- Style
- News + Politics
- Entertainment
- Women
- Sports
- Food + Travel
- Cars + Gear
- How To
- Video
- The Magazine

-
- GQ RULES
 - CITY GUIDES
 - RESTAURANTS + BARS
 - WINE + COCKTAILS
 - RECIPES
 - TRAVEL FEATURES
 - ALAN RICHMAN

- Subscribe
- Subscribe to GQ
- Subscription
- Give a gift
- Renew
- Questions



- Style**
- Entertainment**
- Cars + Gear**
- News + Politics**

- Share
- Print
- E-Mail
- Feeds

Like Sara Crumley and 18 others like this.

18

Tweet

GQ Eats: The 10 Best New Restaurants in America

America's food renaissance keeps expanding, in all kinds of creative directions—not all of them fancy. From a \$20 million gamble in Manhattan to a desolate block in Oakland, our tireless food correspondent, **Alan Richman**, crisscrossed the country in search of the best and tastiest this land has to offer. Start booking those tables now

BY ALAN RICHMAN |

January 2011



Scroll upScroll down

TAGS

Food And Travel, Restaurants And Bars, Alan Richman, Lists


GET
GQ
FOR ONLY
\$1 AN ISSUE!
PLUS, GET A FREE BAG!

ORDER NOW!

- Print
- E-Mail
- Feeds
- Share

7. Uchiko
Austin, TX

**Fruit 'n' Fish, the New Fun Flavor
Combination**

- Print
- E-Mail
- Post to Facebook
- Post to Twitter
- Reddit
- Digg
-  Yahoo! Buzz

The Americanization of Japanese food has rarely been so appealing. (Nobu Matsuhisa invented the concept more than twenty years ago, though his unsurpassed style was more traditional and somewhat South American.) The sushi chef's stand in front of me spoke English to one another, maybe because one was Thai, the other Vietnamese. The Thai guy said to me, "The chef, Tyson Cole, he's a white guy." My sushi waitress was straight out of the University of Florida. I started with brilliant watermelon sashimi—watermelon and maguro (red tuna) look alike. The fruit came thinly sliced, with spices, herbs, and sea salt. Even more wonderful was Hama Chili, *hama* being slang for yellowtail, or hamachi. The raw fish came in an orange-oil ponzu sauce, with Thai chilies and skinless, pitless orange slices. Hard to imagine fish being this refreshing. The sushi toppings were distinctive and daring: flounder topped with candied quinoa; hamachi with jalapeños; Alaska weathervane scallops—a variation on farm-raised—with lime, salt, and pepper. Cooked food was impressive, too. Grilled mackerel was paired with huckleberry coulis, onions, and bluefoot mushrooms, all powerful enough to tame one of the strongest-tasting fish. Although a bottle of soy sauce sat on the counter, the combinations were so vivid I wasn't tempted to add a drop.

Left: No soy for the ika yaki (grilled squid). The chef adds a bite of curry instead.

Photo: Rebecca Fondren

• Share

special holiday offer!

FREE gift subscription!

BUY 1 GET 1 FREE!

Order Now