



New York's Best Japanese Restaurants Will Have You Saying Arigato



JAPANESE
8. 15 East



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No matter who you are, **New York** has the food and the corners that feel like they are precisely made for you. Whether you like to break out of every mold or you want to blend into the crowd, New York is the city that allows you to be yourself.

But what if yourself is a person who is intensely craving sushi and sashimi? With the largest Japanese population on the East coast of the United States, we don't worry about you for a second.

We forget that the assortment of food options in America is relatively new. Japanese restaurants were almost unknown in America until after World War II. Now the main problem is the scale of choice. It is so mighty that you may occasionally consider giving up the whole eating thing. There will be someone on a cleanse in your office who will be happy to have you join their team.

We want to help. This list is designed to help you find Japanese food that is fresh, creative and delicious. Consider the inventive multi-course meals at **Brushstroke**, which masters such delicate dishes as Lobster and Chanterelles Mushroom Chawan-mushi Truffle Ankake. Or indulge in **Sushi Yasuda's** masterful and delightfully fresh fish that tastes like it swam from the ocean to your plate.

These restaurants are worth your hard earned dollars. In exchange, you will be mouthing the words "tasty" and "terrific" in between noble efforts to make rice balance on your chopsticks. You'll get it one day.

8 15 East

Chef Marco Moreira wants to make sure you never eat "fake sushi" again. If you have been getting by with faux crab legs and extra spicy mayo, the upscale 15 East will put your sushi expectations in their place. 15 East has won numerous awards and has been awarded a Michelin Star. It is noted for its clean and pure ingredients. It isn't easy on the wallet, but you will certainly learn about the nuances of fish and fine Japanese dining. Chef Moreira goes so far as to show his customers the exact cut or section of fish in a book. His gregariousness is surpassed only by his precise command of technique, demonstrated by the simple purity of his sushi. (212-647-0015)

