

TOP 5

Top 5 Sushi Spots in LA



1. Katsuya

Katsuya Hollywood is one of the two Katsuya restaurants in Los Angeles, and one of the many in California. With the combination of Master Sushi Chef Katsuya Uechi's unique rolls and design producer Phillippe Stark's restaurant creation, the Katsuya experience goes above and beyond. Located in Hollywood, Katsuya is frequented by celebrities such as Jessica Simpson. Signature dishes include Crispy Rice with Spicy Tuna and Miso-Marinated Black Cod. The Katsuya restaurants will soon expand to Houston and Miami.

ADDRESS ADDRESS: 6300 HOLLYWOOD BLVD. LOS ANGELES, CA. (323) 871-8777 WEBSITE: [HTTP://WWW.SBE.COM/KATSUYA](http://www.sbe.com/katsuya)



2. Koi

Koi fuses traditional Japanese tastes for the American palate. Signature meals here at Koi include cold dishes like Spicy Crunchy Yellowtail Tartare, and kitchen dishes such as Peppercorn Filet Mignon, as well as signature rolls that are some of the freshest in town. Featured in over 15 different magazines, Koi rightfully boasts that here, there is something for everyone.

ADDRESS ADDRESS: 730 N LA CIENEGA BLVD. WEST HOLLYWOOD, CA 90069. (310) 659-9449 WEBSITE: [HTTP://WWW.KOIRESTAURANT.COM/HOME.HTML](http://www.koirrestaurant.com/home.html)



3. Matsuhisa

Located in cities around the world, the Matsuhisa restaurant prides over world-renowned Master chef Nobu Matsuhisa. The Nobu restaurant in Beverly Hills opened in the spring of 2008 and has since been voted Best Japanese Restaurant and one of the top 10 Dessert Destinations in Los Angeles in 2009 Best of CitySearch Awards, amongst others. The restaurant was designed by the famed architect David Rockwell. Signature dishes like the Beef Toban are not the only delicacies to look out for. Nobu Masuhisa also serves local specials including Wagyu Tacos and Seabass Jalapeno Miso.

ADDRESS ADDRESS: 129 NORTH LA CIENEGA BOULEVARD. BEVERLY HILLS, CA 90211-2206. (310) 659-9639 WEBSITE: [HTTP://WWW.NOBURESTAURANTS.COM/](http://www.noburestaurants.com/)



4. Sushi Zo

What makes Sushi Zo stand out is its traditional Omasake style. This means there is no menu and you leave the choosing for Chef and owner Keizo Seki; your meal is purely the chef's selection. The freshness of the rolls is unlike any other. Sushi Zo is truly a unique experience.

ADDRESS ADDRESS: 9824 NATIONAL BOULEVARD. LOS ANGELES, CA 90034-2713. (310) 842-3977



5. Ursawa

Ursawa restaurant in Beverly Hills is packed with endless flavors of Japanese cuisine. Some of its most note-worthy courses include the stone-seared Toro and the Shabu-Shabu assortment dish. Located in Rodeo Drive, the talent of Chef Hiro Ursawa makes this restaurant one of the best in town.

ADDRESS ADDRESS: 218 NORTH RODEO DRIVE BEVERLY HILLS, CA 90210. (310) 247-8939