

100 best New York restaurants: Japanese restaurants

The cuisine of Japan is incredibly diverse, and some of the best New York restaurants offer studied takes on sushi, ramen, izakaya pub grub and more.

By Time Out editors



100 best New York restaurants: 15 East

New York is a hub of serious Japanese food with authentic ramen restaurants, [dazzling sushi temples](#) and boisterous izakayas all battling for your chopsticks' attention. In fact, some of the best New York restaurants are [Japanese restaurants](#)—the kind of places that are presided over by skilled [sushi and sashimi masters](#), where pristine seafood is flown in from Japan's Tsujiki market. Whether you're seeking a blow-out omakase or a pitcher of Sapporo and some octopus balls, these are the best Japanese restaurants in New York.



Brushstroke

\$\$\$ \$

David Bouley's name may be behind this venture, but the star chef is not in the kitchen. Instead, he has handed the reins to talented import Isao Yamada, who turns out some of the most accomplished Japanese food in the city. The ever-changing seasonal menu, which rotates through 5,000 dishes that Yamada spent years testing, is best experienced as an intricate multicourse feast known as kaiseki. A meal might start with muted petals of raw kombu-wrapped sea bass, before building slowly toward a subtle climax: asparagus tips with pristine lobes of uni leading to earthy stewed pork cheeks with cider reduction and green-apple puree. In keeping with the basic tenets of this culinary art form, the savory procession concludes with a rice dish—top-notch chirashi or seafood and rice cooked in a clay casserole—and delicate sweets such as creamy soy-milk panna cotta.

30 Hudson St. (at Duane St), 10013