

FIND.
EAT. DRINK.



Los Angeles
City Guide

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LOS ANGELES, CALIFORNIA

ARCADIA

EAT | RESTAURANTS

DIN TAI FUNG DUMPLING HOUSE

"I love this place for their soup dumplings."
- Chef Roy Choi (Kogi BBQ Trucks, LA)
Arcadia / Taiwanese
1) 1108 South Baldwin Avenue
2) 1088 South Baldwin Avenue
T: 626.574.7068
www.dintaifungusa.com

LOLLICUP

"For great fried chicken."
- Chef Susan Feniger (Border Grill, Street, LA)
Fast Food/ Chinese
643 West Duarte
T: 626.254.0800
www.lollicup.com

BEVERLY HILLS

EAT | RESTAURANTS

CUT BEVERLY HILLS

"One of Wolfgang Puck's restaurants that I like.
The appetizers are my favorite here. The Crab
and Shrimp Louis is a must-have item."
- Chef Suzanne Tracht (Jar, LA)
Steak
9500 Wilshire Boulevard
T: 310.276.8500
www.wolfgangpuck.com

SPAGO

"Since it opened in 1982, it's truly been a classic.
Everyone should taste the Smoked Salmon Pizza
with Caviar and Côte de Boeuf."
- Chef Josiah Citrin (Melisse)
Californian
176 North Canon Drive
P: 310.385.088
www.wolfgangpuck.com

URASAWA

"The only way to order is to have the omakase."
- Chef Josiah Citrin (Melisse)
Also recommended by Sushi Chef Tyson Cole
(Uchi / Uchiko in Austin, TX)
Japanese
218 North Rodeo Drive
T: 310.247.8939

BRENTWOOD

EAT | SWEETS

BRENTWOOD SWEET ROSE CREAMERY

"Go for the Chocolate Peanut Butter Ice Cream."
- Pastry Chef Jamie Cantor (Plantine, LA)
Brentwood Country Mart
225 26th Street, Suite 51
T: 310.260.CONE
www.sweetrosecreamery.com

CULVER CITY

EAT | RESTAURANTS

A-FRAME

"I really like the food here."
- Chef Susan Feniger (Border Grill, Street, LA)
New American
12565 Washington Boulevard
T: 310.398.7700
www.aframela.com

CULVER CITY

EAT | RESTAURANTS

FATHER'S OFFICE

"Perfect amount of age on the burger, with an
awesome beer list and very knowledgeable staff."
- Chef Nyasha Arrington (Wilshire, LA)
American
3229 Helms Avenue
T: 310.736.2224
www.fathersoffice.com

LUKSHON

"The food is different than anywhere else in LA. I
like the kurobuta pork ribs, the chicken pops, and
the lamb roti."
- Pastry Chef Jamie Cantor (Plantine, LA)
3239 Helms Avenue
T: 310.202.6808
www.lukshon.com

SAKURA HOUSE

"Spicy Chicken Wings, Tomato Maki, Kurobota
Pork Sausage, Miso Yaki Onigiri."
- Chef Josiah Citrin (Melisse, LA)
Asian / Yakitori
13362 W Washington Boulevard
T: 310.306.7010

TITO'S TACO'S

"The texture of these taco shells are impeccable,
nice thick corn tortilla deep fried."
- Chef Nyasha Arrington (Wilshire, LA)
11222 Washington Place
T: 310.391.5780
www.titostacos.com

EAT | SWEETS

PLATINE COOKIES

Former pastry chef from French Laundry, Jamie
Cantor
Bakery
10850 Washington Boulevard
T: 310.559.9933
www.platinecookies.com

ROCKENWAGNER

"Anything 'pretzel they make is perfect."
- Pastry Chef Jamie Cantor (Plantine, LA)
Bakery
12835 Washington Boulevard
T: 310.577.0747
www.rockenwagner.com

SCOOPS

"They close at 10pm or until they sell out, so try
to get there before it's all gone! The Brown Bread
ice cream is always on the menu and is a really
nice mix of creamy and crunchy."
- Pastry Chef Jamie Cantor (Plantine, LA)
Ice Cream
3400 Overland Avenue
T: 323.405.7055

DOWNTOWN

EAT | RESTAURANTS

ABURIYA TORANOKO

"The Jidori Fried chicken is really good."
- Chef Susan Feniger (Border Grill, The Street,
LA)
Japanese / Izakaya
243 South San Pedro Street
T: 213.621.9500

DOWNTOWN

EAT | RESTAURANTS

ANA MARIA'S

"For the tongue gordita."
- Chef Susan Feniger (Border Grill, The Street)
Grand Central Market / Mexican
317 S Broadway, Suite C 9-10
T: 213.620.0477

CHURCH AND STATE

From thin-crust tarts to crispy pig's ears and
roasted bone marrow.
Recommended by chef Joe Miller (Joe's, Bar
Pintxo, LA)
French
1850 Industrial Street
T: 213.405.1434
www.churchandstatebistro.com

LAZY OX CANTEN

"They have a ton of interesting things like pork
belly, chicken livers, and tongue."
- Chef Susan Feniger (Border Grill, The Street,
LA)
New American
241 South San Pedro Street
T: 213.626.5299
www.lazyoxcanteen.com

SARITA'S PUPUSERIA

"They do the most amazing loroco pupusa. It's a
fantastic lunch."
- Chef Susan Feniger (Border Grill, The Street,
LA)
Grand Central Market / El Salvadoran
317 S. Broadway
T: 213.626.6320
www.grandcentralsquare.com

DRINK | COCKTAILS

LAS PERLAS

"It's all tequila, mezcal and Mexican beer."
- Mixologist Ryan Goodspeed (Michael's
Genuine, Miami)
Also recommended by Ron Cooper (Del Maguey
Mezcal)
Mexican Bar
107 East 6th Street, Los Angeles 90014
T: 213.988.8355
www.lasperlas.la

RIVERA

"I think the best mixologist is Julian Cox. His
drinks have a complexity, with floral and fruity
profiles."
- Chef Roy Choi (Kogi BBQ Trucks, LA)
1050 S Flower Street, Suite 102
T: 213.749.1460
www.riverarestaurant.com

THE VARNISH

"Eric Alperin is my favorite bartender in L.A. and a
tremendous host. More than any of the
bartenders I know, he understands the theatrics
and remembering that you are on stage and every
day is sort of a new performance."
- Bartender Daniel Shoemaker (Teardrop
Cocktail Lounge, Portland)
Lounge
118 E 6th Street
T: 213.622.9999
www.thevarnishbar.com

LOS ANGELES, CALIFORNIA

DOWNTOWN DRINK | WINE

CORKBAR

"They have a cool, clean and modern feel, as well as a massive selection of amazing wines. The sommelier Natalie is the best ever."
- Chef Susan Feniger (Border Grill, The Street, LA)
Wine Bar
403 West 12th Street
T: 213.746.0050

FIND | MARKETS

GRAND CENTRAL MARKET

Recommended by chef Marcus Samuelsson (Red Rooster Harlem)
Market
317 South Broadway
T: 213.624.2378
www.grandcentralsquare.com

EAST SIDE EAT | RESTAURANTS

PHILIPPE'S FRENCH DIP

"One of the best sandwiches ever made."
- Chef Jimmy Bradley (Red Cat, Harrison, NY)
Sandwiches
1001 North Alameda Street
T: 213.628.3781
www.philippes.com

FAIRFAX | HOLLYWOOD EAT | RESTAURANTS

ANIMAL

"Ears, foie, kimchee, pickles, sunny side eggs, more pork, and lamb. Super rad. I dream of the crispy ears with sunny egg."
- Chef Jamie Bissonnette (Toro, Coppa, Boston)
New American
435 North Fairfax Avenue
T: 323.782.9225
www.animalrestaurant.com

A.O.C. WINE BAR AND RESTAURANT

Recommended by chef Chris Kobayashi (Artisan, Paso Robles, CA)
Californian
8022 West 3rd Street
T: 323.653.6359
www.aocwinebar.com

BLD

"Great to take kids."
- Chef Suzanne Goin (Lucques, A.O.C., Tavern, LA)
New American
7450 Beverly Boulevard
T: 323.930.9744
www.bldrestaurant.com

JITLADA

"For Jungle Lamb Curry – I love it. It's spicy and it's the place is for serious Thai food lovers."
- Chef Nyesha Arrington (Wilshire, LA)
Thai
5233 West Sunset Boulevard
T: 323.663-3104
www.jitladala.com

!LOTERIA

Mexican Taco Stand - F.E.D. Recommended
LA Farmer's Market | 6333 West Third Street
T: 323.930.2211
www.loteriagrill.com

FAIRFAX | HOLLYWOOD EAT | RESTAURANTS

MAO'S KITCHEN

"For pork fried rice, add cashews, and extra egg. Killer dining room with communal table and it's BYOB. Fun for celebrations!"
- Chef Nyesha Arrington (Wilshire, LA)
Chinese
7313 Melrose Avenue
323.932.9681
www.maoskitchen.com

MOZZA

"It's always delicious."
- Chef Roy Choi (Kogi BBQ Trucks, LA)
Italian
6602 Melrose Avenue
T: 323.297.0100
www.mozza-la.com

NOSHI SUSHI

"I especially like the warm blue crab hand roll. Get there early because they're always packed. Don't be discouraged about the wait, because the line moves fast."
- Chef Suzanne Tracht (Jar, LA)
Japanese / Sushi
Wilshire Center
4430 Beverly Boulevard
T: 323.469.3458
www.noshisushila.com

PIZZERIA MOZZA

"Everything on the menu is absolutely delicious."
- Chef Suzanne Tracht (Jar, LA)
Italian
641 North Highland Avenue
T: 323.297.0100
www.mozza-la.com

RUEN PAIR RESTAURANT

"For Thai food and open late."
- Chef Jon Shook (Animal, LA)
Thai
5257 Hollywood Boulevard
T: 323.466.0153

WEST HOLLYWOOD EAT | RESTAURANT

JINPACHI

Recommended by chef Suzanne Goin (Lucques / A.O.C./Tavern in LA)
Japanese / Sushi
8711 Santa Monica Boulevard
T: 310.358.9134

EAT | SWEETS

DISNEY FOUNTAIN SODA SHOP

"It's my favorite milkshake."
- Chef Roy Choi (Kogi BBQ Trucks, LA)
Soda Fountain
6834 Hollywood Boulevard
T: 323.817.1475
www.elcapitan.go.com/soda_fountain/main.html

DRINK | COCKTAILS

CHATEAU MARMONT HOTEL

"For great scenery."
- Chef Suzanne Goin (Lucques, A.O.C., Tavern, LA)
Hotel Bar
8221 Sunset Boulevard
T: 323.656.1010
www.chateaumarmont.com

FAIRFAX | HOLLYWOOD DRINK | COCKTAILS

LA DESCARGA

"It's from Fidel Castro era. Amazing space without bring kitschy or cliché."
- Chef Roy Choi (Kogi BBQ Trucks, LA)
Lounge
1159 Western Avenue
www.ladescarga.com

LOADED

"The porkbelly kimchi fries alone make it worth the trip"
- Chef Robert Trester (Delphine, Hollywood)
Bar
6377 Hollywood Boulevard
T: 323.464.5623
www.loadedrockbar.com

POWER HOUSE

Old school bar since the 50s. Recommended by chef Robert Trester (Delphine, Hollywood)
1714 North Highland Avenue
T: 323.463.9438

FIND | MARKETS

HOLLYWOOD FARMERS MARKET

"One of the best markets."
- Chef Suzanne Tracht (Jar)
Ivar & Selma Avenue/ Hollywood and Sunset Blvd. (Sun: 8:00 a.m. to 1:00 p.m.)

LA FARMERS MARKET

"For the farmers market and restaurant stands, it's great."
- Chef Jamie Bissonnette (Toro, Coppa, Boston)

HUNTINGTON MEATS

"Locally, we like to buy meat here."
- Chef Suzanne Tracht (Jar)

PURITAN POULTRY

"For the chicken."
- Chef Suzanne Tracht (Jar)
Farmers Market / Restaurants / Food Stalls
6333 West 3rd Street
T: 323.933.9211
www.farmersmarketla.com

KOREATOWN EAT | RESTAURANTS

BEVERLY SOON TOFU HOUSE

"It's a hot caldron of spicy, silken tofu and can be your gateway into that part of the city."
- Chef Roy Choi (Kogi BBQ Trucks)
Korean
2717 West Olympic Boulevard, Suite 108
T: 213.380.1113
www.beverlysoontofu.com

HAN BAT SUL LUNG TANG

"They serve a cloudy, clear beef soup that we eat for breakfast in Korea with kimchee. That's all they serve, one soup."
- Chef Roy Choi (Kogi BBQ Trucks)
Korean
4163 W. 5th Street
T: 213.383.9499

PARKS BBQ

"For the Short Rib Soup."
- Chef Josiah Citrin (Melisse)
Korean BBQ
955 South Vermont Avenue
T: 213.380.1717
www.parksbbq.com

LOS ANGELES, CALIFORNIA

MALIBU EAT | RESTAURANTS

MALIBU SEAFOOD

"It is a fish market on one side and also an uber-casual food outlet where you order at the counter. It's the ideal place to have fantastic steamed lobster and addictive fried clams while sitting at picnic tables and watching the surf."
- Sommelier/Restaurateur Caroline Styne (Lucques, AOC, Tavern, LA)

Seafood
25653 Pacific Coast Highway
T: 310.456.3430
www.malibuseafood.com

MID-CITY EAT | RESTAURANTS

ANGELINI OSTERIA

"I love going for lunch."
- Chef Suzanne Tracht (Jar, LA)
Italian
7313 Beverly Boulevard
T: 323.297.0070
www.angeliniosteria.com

EL CARMEN

"It's my favorite late night place. They have over one hundred tequilas."
- Chef Joshua Whigham (The Bazaar, LA)
Mexican
8138 West Third Street
T: 323.852.1552
www.elcarmenrestaurant.com

PROVIDENCE

"For molecular cuisine. Very clean flavors served elegantly."
- Chef Joshua Whigham (The Bazaar, LA)
New American
5955 Melrose Avenue
T: 323.460.4170
www.providencela.com

SHORT ORDER

"Their turkey burger is the best and the only turkey burger I've ever found to be good."
- Chef Suzanne Tracht (Jar, LA)
American
6333 West 3rd Street, Stall #110
T: 323.761.7970
www.shortorderla.com

SON OF A GUN

"For their chicken sandwich and their lobster roll."
- Chef Roy Choi (Kogi BBQ Trucks, LA)
American
8370 West 3rd Street
T: 323.782.9033
www.sonofagunrestaurant.com

SUSHI TIME

"Hands down my favorite sushi restaurant in all of Los Angeles. It is a hole in wall spot with 24 seats, one sushi chef and two really charming Japanese servers. They play jazz music and put out some of the freshest and most delicious fish I've ever had. Their Spicy Tuna on Crispy Rice is legendary and their hand rolls are to die for."
- Sommelier/Restaurateur Caroline Styne (Lucques, AOC, Tavern, LA)
Mid-City West / West Hollywood
Japanese / Sushi
8103 Beverly Boulevard
T: 323.658.6700

SANTA MONICA EAT | RESTAURANTS

BAR PINTXO

Spanish Pintxos / Tapas & Wine
Recommended by Chris Barnes (Chambers Street Wines, NY)
109 Santa Monica Boulevard
T: 310.458.2012
www.barpintxo.com

BAY CITIES

"They do a sandwich called The Godmother; it's truly fantastic."
- Chef Susan Feniger (Border Grill, Street, LA)
Italian Deli / Bakery
1517 Lincoln Boulevard
T: 310.395.8279
www.baycitiesitaliandeli.com

CORA'S COFFEE SHOPPE

"For the burrata caprese omelette, orange pancakes, fresh blueberries (when available), maple syrup."
- Chef Josiah Citrin (Melisse, LA)
Italian / American
1802 Ocean Avenue
T: 310.451.9562
www.corascoffee.com

FATHER'S OFFICE

"Perfect amount of age on the burger, with an awesome beer list and very knowledgeable staff."
- Chef Nyesha Arrington (Wilshire, LA)
American
1018 Montana Avenue
T: 310.736.2224

HUCKLEBERRY

"For fresh baked breads and pies with a warm comforting atmosphere."
- Chef Joshua Whigham (The Bazaar, LA)
American Bakery / Cafe
1014 Wilshire Boulevard
T: 310.451.2311
www.huckleberrycfe.com

JIRAFFE RESTAURANT

"For their Roasted Beet Salad. It's such a good balance between sweet, crunchy, fresh and the creamy goat cheese mousse brings the whole dish together."
- Chef Nyesha Arrington (Wilshire, LA)
Californian
502 Santa Monica Boulevard
T: 310.917.6671
www.jirafferestaurant.com

MELISSE

"Lobster Bolognese is one of my favorite dishes on the planet!"
- Chef Nyesha Arrington (Wilshire, LA)
French
104 Wilshire Boulevard
310.395.0881
www.melisse.com

SALUMERIA NORCINO AT THE MARKET

"For the salumi, the Affettati and the Cow Girl Cheeses. We're lucky to finally have this stunning variety of salumi and cheeses available to public in our neighborhood."
- Restaurateur Piero Selvaggio (Valentino Restaurant Group, LA)
Italian
395 Santa Monica Place
T: 888.530.5202
www.norcinosalumeria.com

SANTA MONICA EAT | SWEETS

ROCKENWAGNER

"Anything 'pretzel' that they make is perfect."
- Pastry Chef Jamie Cantor (Plantine, LA)
Cafe/ Bakery
3111 Arizona Avenue
T: 310.394.4267
www.platinecookies.com

FIND | MARKETS

SANTA MONICA FARMER'S MARKET

"One of the best farmers markets in the country. Harry's Strawberries and Fitz Kelly's peaches are sure to stop you in your tracks."
- Food Forager Tyler Gray (Mikuni Wild Harvest)
Wed: Arizona Ave/2nd Street
Sat: Arizona Ave/3rd St / Sat: 2200 Virginia Avenue
Sun: 2640 Main Street
T: 310.458.8712
www.01.smgov.net/farmers_market

DRINK | COCKTAILS

CASA DEL MAR

"My favorite place for a cocktail. The view is great."
- Pastry Chef Jamie Cantor (Plantine, LA)
Hotel Lounge
1910 Ocean Way
T: 310.581.5533
www.hotelcasadelmar.com

COPA D'ORA

"Vincenzo Marianella will make you cocktail concoctions with jams and mustards."
Bartender Eric Alperin (The Varnish, LA)
Lounge
217 Broadway
T: 310.576.3030
www.copadoro.com/vincenzo-marianella.php

PICCA

"Mixologist Julian Cox makes an avocado guacamole cocktail at Picca that blows your mind."
- Chef Roy Choi (Kogi BBQ Trucks, LA)
Peruvian
9575 W Pico Boulevard
T: 310.277.0133
www.piccaperu.com

SHUTTERS ON THE BEACH

For the sunset and the view.
Sunset / Beach Vista
One Pico Boulevard
T: 310.458.0030
www.shuttersonthebeach.com

THE HUNTLEY HOTEL

"In Santa Monica, there's nothing more spectacular than The Huntley Hotel on a clear evening for the sunset view."
- Chef Josiah Citrin (Melisse, LA)
Hotel Lounge
1111 Second Street
T: 310.394.5454
www.thehuntleyhotel.com

LOS ANGELES, CALIFORNIA

SILVER LAKE | ECHO PARK EAT | SWEETS

BRITE SPOT

"The Chocolate Caramel Banana Crème Pie is pretty ridiculous. It is open late."
- Pastry Chef Jamie Cantor (Plantine, LA)
Bakery / Dessert / Cafe
1918 W Sunset Boulevard
T: 213.484.9800
www.clearwaterst.com/britespot

DRINK | COCKTAILS

THE THIRSTY CROW

"Speakeasy vibe and all the specialty drinks are made from scratch. Plus, they have an awesome seasonal drink menu."
- Chef Susan Feniger (Border Grill, Street, LA)
2939 West Sunset Boulevard
T: 323.661.6007
www.thirstycrowbar.com

DRINK | COFFEE

LAMILL COFFEE BOUTIQUE

Recommended by Master Sommelier Richard Betts
Wine / Italian / Coffee
1636 Silver Lake Boulevard
T: 323.663.4441
www.lamillcoffee.com

FIND | MARKET & SHOPS

A-GROCERY WAREHOUSE

"It's like wonderland. Any cook or any foodie would fall in love with this place."
- Chef Roy Choi (Kogi BBQ Trucks, LA)
1487 West Sunset Boulevard
T: 213.482.4803
www.newworldfoods.us

BAR KEEPER SILVERLAKE

"For bar tools, antique glassware, craft/artisanal spirits. Ask for Joe. He's a pioneer for the Los Angeles cocktail movement."
- Bartender Eric Alperin (The Varnish, LA)
Antique Barware
3910 W. Sunset Boulevard
T: 323.669.1675
www.barkeepersilverlake.com

STUDIO CITY

EAT | RESTAURANT

SUSHI NOZAWA

"It's all about the fish and the rice – that's it."
- Chef Chris Kobayashi Artisan (Paso Robles, CA)
11288 Ventura Blvd Suite C
T: 818.508.7017
www.sushinozawa.com

VENICE

EAT | RESTAURANT

ABBOT'S PIZZA COMPANY

"Delicious pizza! The best part is the fact that you can order the pies by the slice."
- Chef Nyesha Arrington (Wilshire, LA)
Pizza
1407 Abbot Kinney Blvd
T: 310.396.7334
www.abbotspizzaco.com

VENICE

EAT | RESTAURANT

LA CABANA

"Table side guacamole. It's super fresh and uses simple ingredients. I love that they are open late so I can go grab a bite after work."
- Chef Nyesha Arrington (Wilshire, LA)
Mexican
738 Rose Avenue
T: 310.392.7973
www.lacabanavenice.com

LARRY'S

"Gourmet food by the beach! Everything is delicious especially the chicken liver mousse."
- Chef Nyesha Arrington (Wilshire, LA)
Gastropub
24 Windward Avenue
T: 310.399.2700
www.larrysvenice.com

GJELINA

"It's urban and it's rustic."
- Chef Amanda Freitag
Also recommended by chefs Suzanne Goin (Lucques, A.O.C., Tavern, LA), Chris Santos (The Stanton Social), Chris Kobayashi (Artisan, Paso Robles, CA)
New American
1429 Abbot Kinney Boulevard
T: 310.450.1429
www.gjelina.com

MAO'S KITCHEN

"For pork fried rice, add cashews, and extra egg. This is a proper fried rice, nice al dente rice with tons of flavor! Killer dining room with communal table and it's BYOB. Fun for celebrations!"
- Chef Nyesha Arrington (Wilshire, LA)
Chinese
1512 Pacific Avenue
T: 310.581.8305
www.maoskitchen.com

OSCAR'S CERVETCA

"Oscar's mom is in the back cooking. Most everything on the menu is indulgent (fried pickles, cheesy pots, a great burger, etc)."
- Pastry Chef Jamie Cantor (Plantine, LA)
Nuevo Latino / Californian / Seafood
523 Rose Avenue
T: 310.310.8937

PICCOLO

"The pastas are always fresh and delicious."
- Pastry Chef Jamie Cantor (Plantine, LA)
Italian
5 Dudley Avenue
T: 310.3145.3222
www.piccolovenice.com

THE TASTING KITCHEN

"If I am on the Westside the crew at Tasting Kitchen on Abbot Kinney has it down."
- Bartender Eric Alperin (The Varnish, LA)
1633 Abbot Kinney Blvd
T: 310.392.6644
www.thetastingkitchen.com

DRINK | COFFEE

INTELLIGENTSIA COFFEE

Coffee Bar - F.E.D. Recommended
1331 Abbot Kinney Boulevard
T: 310.399.1233
www.intelligentsiacoffee.com

VENICE

DRINK | BAR

VENICE ALE HOUSE

"Get a few beers while enjoying the sunshine and people watching."
- Pastry Chef Jamie Cantor (Plantine, LA)
Gastropub
2 Rose Avenue
T: 310.314.8253
www.venicealehouse.com

THE OTHERROOM

"I love the vibe."
- Chef David Myers (Comme Ça, David Myers Cafe, Pizzeria Ortica, Sola, Sona, LA)
1201 Abbot Kinney Boulevard
T: 310.396.6230
www.theotherroom.com Eat | Sweets

BRITE SPOT

"The Chocolate Caramel Banana Crème Pie is pretty ridiculous. It is open late."
- Pastry Chef Jamie Cantor (Plantine, LA)
Bakery / Dessert / Cafe
1918 W Sunset Boulevard
T: 213.484.9800
www.clearwaterst.com/britespot

FIND | SHOPS

TORTOISE & GENERAL STORE

Japanese Housewares - F.E.D. Recommended
1342 1/2 Abbot Kinney Boulevard
T: 310.396.7335
1208 Abbot Kinney Boulevard
T: 310.314.8448
www.tortoiselife.com
www.tortoisegeneralstore.com

WEST LOS ANGELES EAT | RESTAURANT

ECHIGO SUSHI

Recommended by chef Josiah Citrin (Melisse, LA)
Japanese / Sushi
12217 Santa Monica Boulevard, Suite 201
T: 310.820.9787

LA PLAYITA

"Mariscos. Very fresh, quality ingredients and very inexpensive."
- Chef Nyesha Arrington (Wilshire, LA)
Mexican / Seafood
3306 Lincoln Boulevard
T: 310.452.0090

MORI

"Chef Onodera makes his own soy sauce, and tofu. They polish their own rice, and only use fresh wasabi."
- Kristofor Lofgren (Bamboo Sushi, Portland, OR)
Japanese
11500 West Pico Boulevard
T: 310.479.3939
www.morisushi.org

SANTOUKA RAMEN

"The ramen at this restaurant in a strip mall is some of the best I've had. It competes with ramen in Japan."
- Chef Joshua Whigham (The Bazaar, LA)
Japanese
Mitsuwa Marketplace
3760 S Centinela Avenue
T: 310.391.1101
www.santouka.co.jp

LOS ANGELES, CALIFORNIA

FOOD TRUCKS

KOGI BBQ TRUCK

Chef Roy Choi is credited with kicking off the food-truck craze.

Korean Barbecue
Twitter: @KogiBBQ
www.kogibbq.com

EL CHATO

Recommended by chef Roy Choi (Kogi BBQ Trucks, LA)

Tacos
Southwest corner of Olympic Boulevard & La Brea Avenue
www.elchatotacotruck.com

LA ESTRELLA TACO TRUCK

Recommended by chef Roy Choi (Kogi BBQ Trucks, LA)

Tacos
York and Avenue 54, Los Angeles, CA 90042

LEO'S TACOS TRUCK

"They do the best El Pastor."

- Chef Roy Choi (Kogi BBQ Trucks, LA)

Tacos
4300 Eagle Rock Boulevard
www.leostacos.com

RICKY'S FISH TACOS

"For fish tacos."

- Chef Roy Choi (Kogi BBQ Trucks, LA)

Tacos
1400 North Virgil Avenue, Hollywood, CA 90027
Twitter: @RickysFishTacos

R & R CATERING TACO TRUCK

"The taco truck is cheap and really good; the tongue taco is legit."

- Chef Joshua Whigham (The Bazaar, LA)

Mexican
3rd St and Vermont

SOUTH PHILLY EXPERIENCE

"They get Amaro buns from Pennsylvania, they fry in their Herr's chips, they get real meat and slice it really thin. They bring in the cheese whiz and they've got the provolone. They really try to do everything from start to finish."

- Chef Roy Choi (Kogi BBQ Trucks, LA)

American
Twitter: @southphillyexp
www.southphillyexperience.com

