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LILI REINHART

Who needs an official Chinatown when you have an entire city brimming with the best of Tokyo, the most authentic of Hong Kong and the trendiest of Hanoi? Foodie Kathy Buccio takes us on a tour of the much-awaited, fast-growing and explosively delicious Asian food scene in Miami. You'll be booking tables faster than you can crack a fortune cookie.

Feast from the East

The Unicorn at Pao features sea urchin and corn pudding.

DINNER WITH UNICORNS

The grandeur of the Faena is greatly magnified by **Pao**, the modern Asian restaurant by James Beard winner Paul Qui. Where exactly is the most requested table in the trendiest restaurant on the Beach? If you guessed the booth underneath the Damien Hirst unicorn statue, then you must be a regular. Add the spectacular ocean views, the theater-like ambience and memorable dishes like—are you ready for it?—the Unicorn (sea urchin with grilled sweet corn pudding, sake aioli, chile de árbol and lime), and it's the perfect recipe of ritzy and glamour. *3201 Collins Ave., Miami Beach, 786.655.5630*



MASTER CHEF IN THE HOUSE

There are sushi "chefs" who can roll out a dozen California rolls a minute and will take your inside-out-brown-rice-only order with a smile. And then there are *itamae-san*, master sushi chefs who spend dozens of years learning, apprenticing and perfecting their craft. Documentaries are made about these men and Michelin stars fall at their feet. Meet chef Noboru Sanada—Miami's first *itamae-san*. Brought from Tokyo to the 305 by executive chef Carlos Zeng and his partner Chao Ye, of the newly opened **Sakura 736**, Chef Noboru's mission is to turn out the most exquisite and authentic Nikkei cuisine. The options are endless (including a nigiri that practically melts in your mouth), but should you have a special request, Chef Noboru will deliver with a smile because, as he says, everyone is a VIP when they dine at his table. Just no brown rice cucumber rolls, please. *736 First St., Miami Beach, 786.607.0199*

Master chef
Noboru Sanada at
Sakura 736

