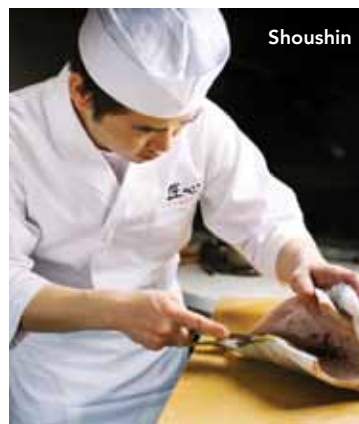




Kasa Moto's
contemporary
Japanese fare



Shoushin

exist in the world, so get yours while supplies last. 3328 Yonge St., shoushin.ca

Ja Bistro

From the folks that brought you Guu, one of Toronto's fave raucous izakayas, comes a top-notch sushi experience that isn't afraid to be ambitious and even a little flashy. Ja Bistro's lobster sashimi platter is guaranteed to turn the heads of even the most jaded raw fish connoisseurs. 222 Richmond St. W., jabistro.com

Katana on Bay

This former Blowfish location in the heart of the Financial District is thriving since changing hands. Katana's fusion-focused menu includes delicacies like truffle scallop carpaccio and toro tartare. It racks up serious bonus points for an elegant patio. 333 Bay St., katanaonbay.com

Kasa Moto

Feel like high-end sushi but your vibe is more weekend clubbing than "watch master chef painstakingly prepare each piece of fish from a bar stool"? Consider opting in for the opulence of this Yorkville izakaya, where you can enjoy your artful sashimi arrangement with a side of people watching on a gorgeous rooftop patio. 115 Yorkville Ave., kasamoto.ca

Hiro

Chef Hiro Yoshida is one Toronto's original sushi chef rock stars, and his unassuming and intimate restaurant is a venerable Toronto institution. Settle into a seat at the bar and surrender your taste buds to his curated omakase selections based on season and inspiration. 171 King St. E., hirosushi.ca



Yasu

Japanese Cuisine

Whether you like blow-torched sushi or waygu beef, you'll find it here **BY LAURA CLARKE**

Blowfish

This sleek Entertainment District restaurant rides the trendy fusion wave—perfect for adventurous patrons who prefer their albacore drizzled with truffle oil and their hamachi paired with a dash of jalapeño. Plus, it's only a few steps to its popular sister cocktail lounge, Barfish. 668 King St. W., blowfishrestaurant.com

Yasu

Yasuhisa Ouchi's intimate dining space may be tucked away from the hubbub of the downtown core, but its to-die-for omakase (featuring seasonal offerings from around the globe) has made it a favourite destination of local chefs and sushi snobs alike. 81 Harbord St., yasu-sushibar.com

Miku Toronto

The mouth-watering *aburi* (blow-torched) sushi was such a hit at Miku's restaurants in Vancouver that it just had to offer the Six a taste of its mini-empire. If a room with a view is essential to your dining experience, this sprawling 180-seat restaurant's prime waterfront location (complete with patio) is definitely worth a visit. 10 Bay St., mikutoronto.com

Shoushin

Luxury and attention to detail dictate more than Shoushin's impressive, largely wild-caught menu. Where else can you imbibe 100-year-old Louis XIII rare cask cognac at a sushi bar constructed from Japanese hinoki wood? Take note: only 738 bottles of that Louis



Matcha desserts at Miku Toronto