

# THE BEST SUSHI IN AMERICA

WHERE TO GET THE FRESHEST, PUREST, AND MOST DELICIOUS SUSHI IN AMERICA.

by JJ Goode // photographs by Juliana Sohn

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## NEW YORK CITY

### Sushi Yasuda

It's not the five types of yellowtail—each of which reveals a different grade of delicious fat—offered by head chef Naomichi Yasuda. Nor is it the grilled-to-order sea eel, which will banish memories of the dense, preprepared stuff most chefs warm up in a toaster oven. It's not even the cool, plump oyster topped with crunchy flakes of sea salt. Nope, what rockets this bamboo-decked sushi sanctuary in midtown Manhattan into the big leagues is the rice, which threatens to upstage the accompanying jewellike slices of fish.

204 E. 43rd St., 212-972-1001; [sushiyasuda.com](http://sushiyasuda.com)

