

# 2010

## MICHELIN GUIDE RECOMMENDED

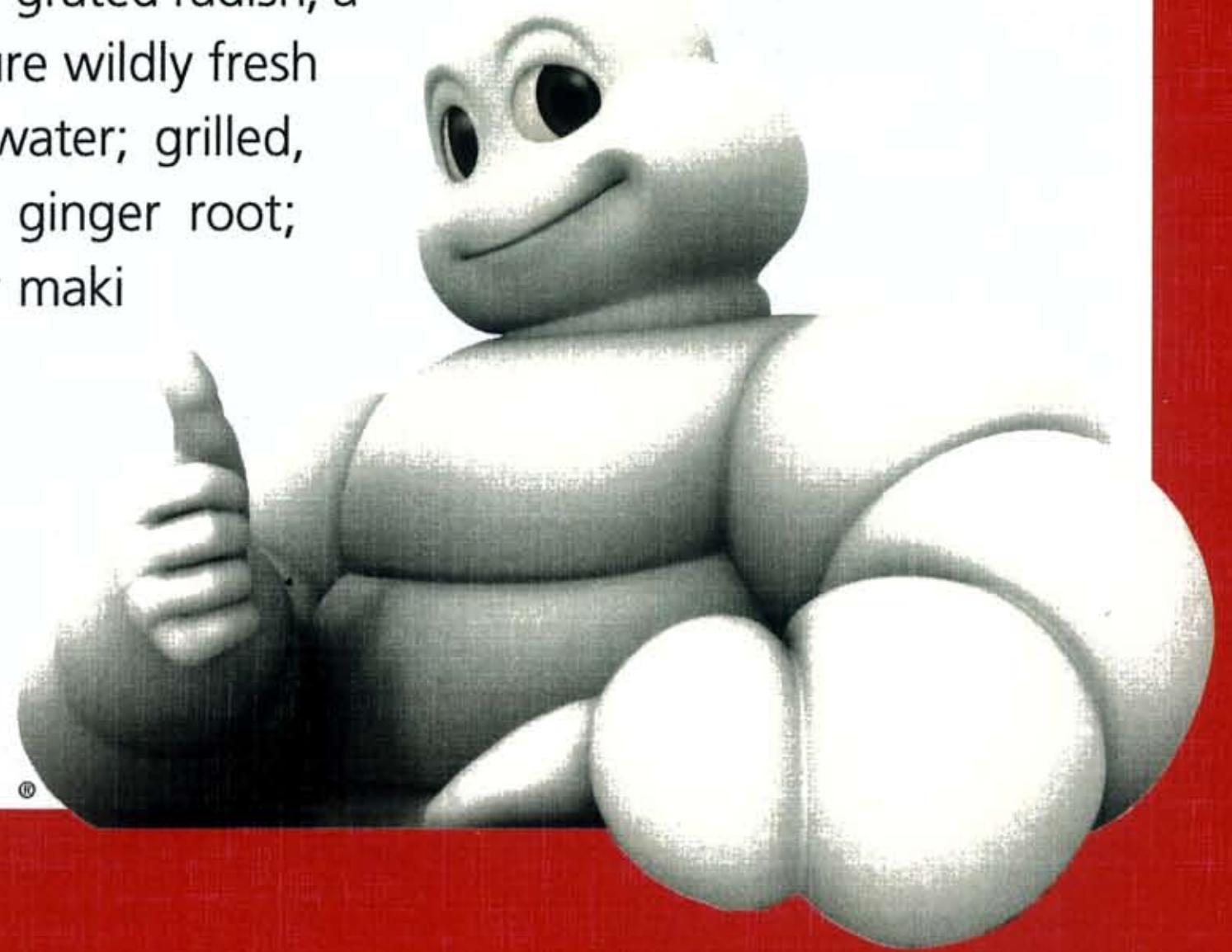
### Sushi Azabu

Japanese 

There are three different omakase styles to choose from at this TriBeCa sushi den: sushi, sashimi-and-sushi, or traditional. The last one is far from disappointing, but there's no contest which two reign supreme given the title of the restaurant.

Nestled into the basement of the Greenwich Grill, there's a bit of a speakeasy vibe as you make your way through the bustling grill (owned by the same group) and down to Sushi Azabu, a neatly-appointed sushi den fitted out in classic Japanese décor and a smattering of contemporary round booths. It's a particularly pleasing aesthetic to enjoy early in the night, before the super-hip TriBeCa crowd descends on the scene, sending the sometimes too-small service staff into a slightly harried state.

Still, even at the restaurant's craziest weekend hour, it's hard to deny the show-stopping lineup, which might include pristine Kumamoto oysters in ponzu sauce, accented with a tiny bit of grated radish; a bright array of sashimi that might feature wildly fresh toro, tairagai, or uni dancing in sea water; grilled, miso-glazed amberjack touched with ginger root; mozuku seaweed in vinegar; or a killer maki featuring fresh salmon roe.



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