

# Los Angeles Times Magazine

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SPECIAL RESTAURANT ISSUE

## Lotus Land

**Los Angeles** has always had **amazing Asian food**, and now a burst of creativity is taking it to a new level. From **handcrafted tofu** in Beverly Hills to revolutionary **Chinese** in the San Gabriel Valley, a taste of **L.A.'s new Asian style**.

**PLUS> Where to Eat Next:** The brilliant newcomers and the eagerly anticipated.

**Our 2005 Restaurant Guide:** A survey of more than 250 restaurants by The Times' critics.

· At Orris in the historic Japanese neighborhood on Sawtelle Boulevard in West Los Angeles, Hideo Yamashiro is cooking up a storm of small dishes—his take on the *tapas* trend. After years of churning out deep-fried catfish at his namesake South Pasadena restaurant Shiro, Yamashiro is trying on different accents—Italian, French, a word or two of Chinese—but underneath them all is a very Japanese sensibility. Lightly battered halibut dipped in Okinawan sea salt or a smoldering curry powder heightened with cumin and cayenne is sheer fireworks. He's got flaky spring rolls stuffed with shrimp and scallops, and Sonoma duck breast with a dab of *yuzu* and green chile paste. Jump into the menu anywhere: It's strictly mix-and-match, with most dishes under \$10.