



MICHELIN

Los Angeles

RESTAURANTS & HOTELS

2009



Orris

Fusion



83

2006 Sawtelle Blvd. (at La Grange Ave.)

Phone: 310-268-2212

Tue – Sun dinner only

Web: www.orrisrestaurant.com

Prices: \$\$



Clearly the focal point in this fun, hip dining room is the long exhibition kitchen, source of the “world cuisine” tapas on the constantly changing menu. The décor is sleek and simple with standard flatware and bright placemats injecting blasts of vivid color. Orchids at the bar and votive candles here and there add a soft elegance.

Chef Hideo Yamashiro’s view is that the best cuisine is found collectively at all points of the compass. So don’t try to trace the origin of red snapper carpaccio—which here is lightly browned, accented with olive oil, a bit of ginger, and a bit of lime zest. Halibut tempura sounds Japanese, but in a pool of chunky pomodoro sauce, seasoned with fresh, woodsy rosemary and spicy oregano, all bets are off.