

# 2012

## MICHELIN GUIDE RECOMMENDED

Rosanjin 

Japanese 

Rosanjin is a sanctuary for diners who appreciate the art of *kaiseki*: a traditional Japanese progression of courses flaunting careful skill and technique.

Walk slowly down Duane Street, as the restaurant's sign is small and easy to miss. Inside, the space is serene and comfortable (at times too quiet?) with slate floors, fabric-covered walls, mosaic-tiled accents, and cushioned armchairs. Upon being seated, settle in and simply wait for the first course to arrive; no bill of fare is presented as guests were asked to choose their menu at the time of booking.

Let there be no doubt that Rosanjin is dedicated to serious dining, as if the chef considers each course to be an opportunity to showcase his restrained attention to detail and respect for tradition. At the same time, meals are refined and studious. Expect such highlights like *temari* sushi of salmon and fluke; a pristine sashimi assortment presented with freshly grated wasabi; and clay pots of Kamadaki rice and Spanish mackerel. However, tempura courses are such a strong standout that those who opt for the *kaiseki* tempura menu will *not* be disappointed. A small but well-chosen selection of sake and *shochu* complete the experience.



Copyright © 2011 • Michelin North America, Inc. All rights reserved.

