

# 2013

## MICHELIN GUIDE RECOMMENDED

Rosanjin 

Japanese 

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

Cached among the cast-iron facades of a picture perfect TriBeCa block, pay attention because Rosanjin's signage is discreet—easy to miss actually. Inside, it is serenity now, as polished yet reserved servers welcome you into this hushed haven. Rosy hues tint the serene setting complete with slate floors, fabric-covered walls, and cushioned armchairs.

Let there be no doubt that Rosanjin is dedicated to serious dining, as if the chef considers each course to be an opportunity to flaunt his restrained attention to detail and respect for tradition. At the same time, meals are refined and studious. Several options are available but keep in mind the more in-depth menus require advance notice. Expect a meal of high points like a dome of silken corn tofu dabbled with freshly grated wasabi and *tonburi* (mountain pearls); sparkling sashimi atop a pillar of crushed ice; grilled river fish with pickled *myoga*; or a pot of tile fish and sea urchin rice. Leftovers (if there are any) are ceremoniously packaged to be enjoyed at home.



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