

A GUIDE TO DINING

EATING

LOS ANGELES

EATaway

Best Bets for Bites
in Las Vegas

Spa Cuisine

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Barbara Lazaroff on
Life, Liberty, and the
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The "E" List

Our Dining Directory

Neighborhood Guides

Pasadena
Santa Monica
Third Street
West Hollywood
West Los Angeles

\$4.95 US
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small-plate * world cuisine

orris



Hours: Mon-Thu 6pm-10pm
Fri-Sat 5:30pm-10pm

Parking: Valet \$2.50; Lot

Cross Street: La Grange Avenue

2006 Sawtelle Boulevard
West Los Angeles, CA 90025
Phone: 310.268.2212

www.orrisrestaurant.com

Chef/owner Hideo Yamashiro brings his dedication to using only the finest ingredients to a cozy atmosphere in West LA, where sharing his "little dishes" of international influence is as integral to dining as the food itself.



halibut tempura

Price: \$\$\$

Attire: Casual

Reservations: N/A

Smoking: Patio Only

Alcohol: Beer and Wine; Corkage \$15

Vegetarian: Several

Acoustics: Upbeat

Insider Tip: Sister restaurant Shiro in Pasadena has the same flair for those looking to avoid the 405.



spicy grilled shrimp

To experience the bewitching personality of Orris is to understand why Hideo Yamashiro chose to name his latest venture after the root of the iris plant used to create love potions. A line forms early outside its brand new door as diners wait for a seat at one of only ten tables and a dozen spots at the bar overlooking chef Yamashiro at work in the open kitchen. After learning the subtleties of cooking in his native Okinawa, Japan, chef "Shiro" immigrated to Los Angeles to begin his tutelage in the same French kitchens that put LA on the culinary map. After working at Ma Maison under Wolfgang Puck and at Les Anges under Patrick Jamon, Shiro earned head chef position at Pasadena's Café Jacoulet. In 1986, he opened his own Asian-French establishment, Restaurant Shiro in Pasadena, to which patrons from across the city travel for his signature whole sizzling catfish. Take it for what it's worth, but the restaurant has remained in Zagat's top fifteen every year since its inception, boasting "top establishment in the city for food" honors in 1996.

Just this year, chef Shiro merged his talent for personal service with a strong desire to showcase his take on world cuisine to create Orris, the newest addition to the already crowded strip of good Japanese restaurants on Sawtelle Boulevard in West LA. Armed with the belief that the best

dishes can only be made from the best ingredients, chef Shiro makes daily visits to LA's downtown fish market and has been known to return several times in one day to purchase more of an ingredient that tested well in his kitchen. Considering "tapas" a misnomer, Shiro intends his "little dishes" of eclectic fare, flattered by carefully paired wine and beer, to be savored and shared with friends.

The setting at Orris is decidedly snug creating a communal ambiance that sets this spot apart from other small restaurants. Strangers cannot help but lean across the narrow aisle to peek at a neighbor's table as small plates are feverishly delivered by the nimble waitstaff. A favorite on the regular menu of cold dishes are the beets with nutty, olivey sheep's milk cheese from the Basque country, drizzled with a balsamic reduction and touched by fresh dill. A welcome alternative to the commonly used goat cheese, Shiro's pairing adds a more substantial edge to the paper-thin slices of luscious beets. Turn to the hot selections for the roasted Sonoma duck breast marinated in sake and soy. Its rich, woody base absorbs the shocking kick of the spicy yuzu and chili sauce, which is offered alongside the sliced duck in a cautiously small portion.

The chef's seasonal specials cannot be overlooked, including the sweet Dungeness crab cakes served with a