

Virtuoso Traveler

EXPECT THE WORLD

JUNE | JULY 2019

THE NEW WAVE

13 REASONS CRUISING
NEVER LOOKED SO COOL



FLOATING BARS

VENICE BY VINTAGE YACHT

SURFING TOURS

SUMMER FUN ON CAPE COD





Clockwise from left: Counter culture at Boston's No Relation, sashimi from Mako, and chef John Hong of Hidden Fish.

(NO RELATION) REAGAN BYRNE;
(SASHIMI) BRAD DANVER

AMERICAN OMAKASE

In Japanese restaurants, *omakase* means “I leave it up to you,” which allows the *itamae* (chef) to design a singular meal based on seasonality and the diner’s preferences. Lately, that intimate style of service has become wildly popular stateside, including at these three trip-worthy newcomers.

BOSTON

Down a narrow hallway from chef Colin Lynch’s South End tiki bar and restaurant, Shore Leave, lies **No Relation**, his nine-seat sushi hideaway, which serves around 14 courses each in two nightly seatings. 11 William E. Mullins Way; norelationboston.com.

CHICAGO

Chef B.K. Park already offers a handful of *omakase* seats at his beloved Juno, but his new bite-size West Loop gem, **Mako** – where 22 diners enjoy a menu of up to 25 courses – is exclusively chef’s choice. 731 W. Lake Street; makochicago.com.

SAN DIEGO

Sushi chef and owner John Hong keeps the salmon *temaki* and signature dishes such as bluefin tuna and uni with black truffle – sourced from Tokyo’s Toyosu Fish Market – coming at **Hidden Fish**, where 13 diners choose between a timed 50- or 90-minute meal. 4764 Convoy Street; hiddenfishsushi.com.