

THIS
MONTH
THE VERY
BEST OF

devour: pizza

imbibe: smoothies

acquire: shoes

seeing red

CHEF DEVIN HASHIMOTO PUMPS UP HIS UNPARALLELED JAPANESE MENU AT WYNN'S NEW MIZUMI. BY CHELSEA STONE

Just as chef Devin Hashimoto's cuisine balances exotic offerings with Japanese classics at the new Mizumi, the massive dining space has been opened up and transformed by designer Roger Thomas into part peaceful respite, part all-out Eastern explosion.

The sushi bar and dining room set-up might be familiar to guests of the former Okada space, but the walls have been painted a stunning crimson and accented with gold, and the \$2,000-minimum private Floating Pagoda Table has been revamped to match. No matter which hot table you score, diners can compose their own mix-and-match feasts from the sushi bar, robatayaki and teppanyaki grills, hot and cold plates from the kitchen, or go for the six-course *omakase* tasting menu.

Chef Hashimoto carried over some of his signature dishes but is constantly cycling specials to keep the menu interesting and seasonal. Live seafood is flown in weekly from prime locations around the world, including Hawaii, Spain, New Zealand, and Korea. "It is a bit of challenge when

you try to incorporate ingredients that are seasonal to the States versus ingredients used in Japan," he says. "Asians very much like the sea and live food at the table, which translates into freshness for them. It's something that's unique, but we do try to make sure that nothing is still moving on the table here."

The yellowtail sashimi with jalapeño gelée, crispy onion, and ponzu sauce, and the spicy king crab tacos (in shells made of taro rather than corn), are both must-try dishes, and the seafood inaniwa pasta (very thin, al dente udon noodles) with uni butter sauce, scallops, king crab, and octopus is even more decadent than it sounds. Meat lovers will be wowed by the 72-hour-braised American Wagyu short rib and the organic Jidori chicken. For more adventurous palates, foie gras chawanmushi is Hashimoto's twist on a traditional Japanese custard. And for dessert? Dig into the caramelized green tea crème brûlée paired with a pot of one of Mizumi's signature teas. When you walk back onto the casino floor, you'll be the calmest one out there. *Wynn Las Vegas*, 702-770-3463; wynnlasvegas.com **V**