

# Restaurant

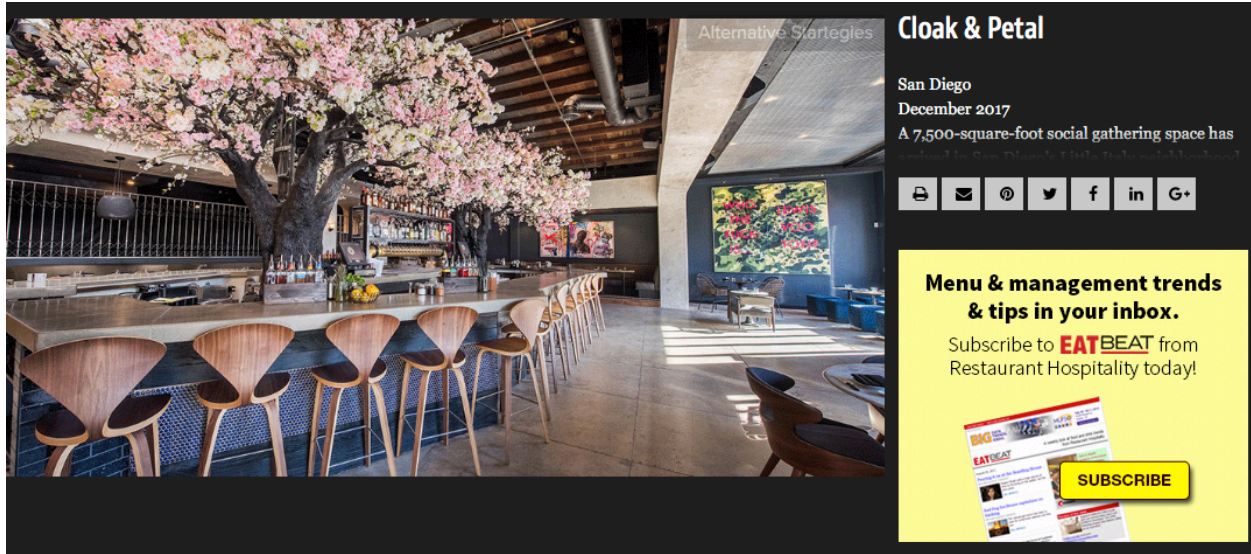
HOSPITALITY

## Restaurants we're dying to try: Spicing things up



### Chefs dig into their spice drawers for inspiration

Chefs at these recently opened restaurants are digging into their spice drawers for flavor and inspiration. New openings include a Los Angeles spot that aims to encapsulate a lively Japanese street market, a Southern-inspired menu from a James Beard Award winner, and a Caribbean eatery inflected with the flavors of tamarind and jerk.



## Cloak & Petal

San Diego

December 2017

A 7,500-square-foot social gathering space has arrived in San Diego's Little Italy neighborhood. The design is reminiscent of an abandoned Tokyo subway, complete with subway tiles and two striking life-size Hanami-inspired cherry blossom trees behind the bar. Owners Cesar Vallin and Isamu Morikizono of Tajima recruited executive chef Trace "TJ" Jerome, who brought 21 years of culinary experience from Japan, to create a menu that includes small plates such as pork belly kakuni and spicy salmon battera along with a variety of sashimi, nigiri and shareable platters.