



SAN DIEGO *Westways*

June 2018

THE MAGAZINE FOR AUTO CLUB MEMBERS

THE



FOOD HALLS + STAR CHEFS + HOT POT + TASTY TOURS + WOW WATER



FOOD

ROOFTOP DINING + PIZZA WITH A PURPOSE + ICE CREAM SOCIAL + VIET-CAJUN CUISINE

ISSUE



CLOAK AND PETAL

BonAppétit

[San Diego]

Cloak and Petal

1953 INDIA STREET, SAN DIEGO
(619) 501-5505; CLOAKANDPETAL.COM

Challenged to create a blissful interior inside a large restaurant space, the designers of Little Italy's new and sizzling Cloak and Petal conceived an "abandoned Tokyo subway station" aesthetic, with gratings and subway tiles. At the center of the front dining room, thousands of blossoms of a couple magical (if artificial) cherry trees drape over a counter, where bartenders garnish tall, rummy "Born and Dayzed" cocktails with pink plastic Godzillas.

There's an incentive to create such a compelling decor: The 1900 block of India Street is the hottest restaurant row in San Diego, and Cloak and Petal must compete with the equally buzz-worthy Barbusa and Born and Raised. While you still can find plenty of spaghetti and pizzas down the way, India Street clearly is awash with the winds of international cuisine.

Cloak and Petal's modern Japanese menu primarily serves up seafood dishes, and interpreting some of the names can be a challenge. Abalone Butter Sauté turned out to be a shell crowded with slices of abalone in a garlic-butter sauce, served with asparagus, sake, and scallions. The seafood *houba yaki* is elaborately presented on a small grill, on which prawns and scallops cook atop a leaf. About four minutes does the trick. The ceviche of fish, shrimp, crab, and octopus is excellent, as is the filling plate of belly sashimi.

The menu also includes elk sashimi, a truffle-flavored Wagyu beef roll with crab and asparagus, and a brick-shaped, richly marbled "zabutan" steak served in a soy reduction with Japanese mushrooms and an egg yolk. Glazed duck breast arrives tender and juicy, complemented with yuzu marmalade and an edamame puree. Fun desserts include a roasted green tea *crème brûlée* and a delightfully rich chestnut cream cake. —David Nelson

CUISINE

Modern Japanese

BEST DISHES
Ceviche, belly sashimi, glazed duck breast, seafood *houba yaki*, American-raised Wagyu "zabutan" steak, chestnut cream cake

DINNER PRICES
Smaller plates (otsumami): \$5-\$25
Entrees (gochiso): \$24-\$105
Desserts: \$6-\$10

SEAFOOD
HOUBA YAKI

