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MAY 2005

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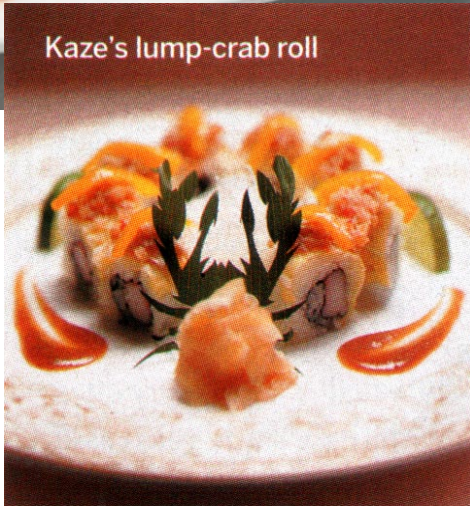
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## Best New Restaurants

### Kaze Sushi

2032 West Roscoe Street;  
773-327-4860 [\$\$]

**JAPANESE** A proud waiter tells me that the offerings of the three chefs Chan—Macku, Kaze, and Hari, all relatives—are “fine dining fusion.” I’m wary until I taste the delicious rare seared bison with red-wine reduction garnished with yamamoto, a flavorful red berry with a cherrylike pit. All doubts vanish when the waiter brings delicately fried scallops atop a “salad” of greens with kiwi dressing wrapped in cucumber and sliced maki-style. Three more hits: unagi (eel) topped with cheese and chives, saké-marinated salmon garnished with crisp salmon skin under white onions and truffle oil, and hamachi (yellowtail) with banana peppers and spicy Japanese black pepper. At the far reaches of nouvelle Japanese lies a signature creation: batter-fried lobster served as inside-out maki topped with sliced strawberries and red tobiko (flying fish roe) on a creamy strawberry purée with enough wasabi to balance the sweetness. After experiencing all that, I was willing to try anything the Chans could dish out. **-D. R. W.**