

Japanese:

Three Stars: “Exceptional, worth a special journey”

[Masa](#) – 10 Columbus Circle, Time Warner Center

Sushi

In 2009 Masa became the first Japanese restaurant in the US to receive the Michelin Guide’s highest honor of three stars. The well-appointed sushi restaurant is considered to have this country’s most expensive tasting menu.

Two Stars: “Excellent cuisine, worth a detour”

[Ichimura at Brushstroke](#) – 30 Hudson Street, Tribeca

Eiji Ichimura’s Edo-mae sushi at Chef David Bouley’s Brushstroke

[Momofuku Ko](#) – 8 Extra Place, East Village

David Chang’s blend of American Nouveau, Japanese/Sushi, and Korean cuisine moved to a new location late last year.

[Soto](#) – 357 Sixth Avenue, West Village

Sotohiro Kosugi’s sushi bar

One Star: “A very good restaurant in its category”

[Brushstroke](#) – 30 Hudson Street, Tribeca

Kaiseki tasting menus from a collaborative effort between Japan’s top culinary school, the Tsukiji Culinary Institute, and Chef David Bouley – whose eponymous fine-dining restaurant also received one Michelin star.

Cagen **NEW** – 414 E. 9th Street

Sushi/Kappo Ryori Cuisine

Hirohisa **NEW** – 73 Thompson Street

Seasonal Japanese cuisine

[Jewel Bako](#) – 239 E. 5th Street, East Village

Japanese/Sushi

[Kajitsu](#) – 414 E. 9th Street, East Village

Shojin Ryori (Zen Buddhist Vegetarian Cuisine)

[Kyo Ya](#) – 94 E. 7th Street, East Village

Japanese/Sushi/Kaiseki

[Rosanjin](#) – 141 Duane Street, Tribeca

Kyoto-style Kaiseki

[Sushi Azabu](#) – 428 Greenwich Street, Tribeca

Tokyo-style “Edo-mae” Sushi

[Sushi of Gari](#) – 402 E. 78th Street, Upper East Side

Sushi

Sushi Yasuda **NEW** – 204 E. 43rd Street

Sushi

Tempura Matsui **NEW** – 222 E. 39th Street

Tempura

[Tori Shin](#) – 362 W. 53rd Street

Yakitori

<http://ny.eater.com/maps/best-sushi-nyc>

Sushi Nakazawa
23 Commerce Street

Cagen
east 9th street for Kappo style

Authentic japanese: Engawa