

LA Unscripted | September 19th, 2022

From warm rice and toasted seaweed to sashimi and sake galore It's your guide to L A this sushi way and we're rolling out some real stars Hello everyone I'm David de Welcome to L A unscripted Now if you live in so then you know we can't live without our sushi creator of the California roll home of the world famous chef No this state is one of the greatest places to get yours on but you can't talk about sushi without talking about this place That award winning and celebrity love chef got so is a sushi Og Katsuya is a modern Japanese restaurant that takes cuisine to an elevated experience Katy was born and bred in L A originally in 2006 in Brentwood has expanded throughout L A and different parts of the the world with over 10 locations I think opening the restaurants We wanted to have it as a lifestyle brand where you can come and enjoy the experience of Katsu The design was developed by Philip Stark and had a you know fun atmosphere to it with the photographs of the eyes and the lips to kind of accentuate your fun time that you're having here in a lifestyle sense to enjoy your meal We have some of our Katsuya classics So starting with the original crispy rice which is this is the original by the way right You guys were the first to have this Absolutely The name Katsuya came from our master sushi chef that we're partnered with uh chef Katsuya Ui who has been trained in Japan originally coming from the southern part of Japan in Okinawa And this is a classic as well The Katsuya roll Why do people like this Because it's instead it's it's wrapped in cucumber Yes it's a healthy roll So you have the cucumber on the outside with avocado but also a lot of protein from the tuna the hamachi salmon and shrimp inside So these are our classic menu items that you can find on the menu any time of the year On the right is the uh changing seasonal menu which uh we do from month to month This one has uh Hokkaido Scallops We've had many celebrities dine in we've had everyone from Jim Carrey Tyler the creator Tom Hanks just to name a few But why did you guys want to be here in L A Live Well L A Live is a beautiful area to open up a restaurant There are many events happening so you can come here and enjoy a nice quick dinner before you go to one of the events that are happening For example a basketball or NHL game or even a concert We have our sushi bar up front where our master sushi chefs are creating all of the raw materials We have the kitchen which is the hot kitchen producing things from the Robata Uh like grilled steaks tempura as well to desserts What is this The Tomahawk Tomahawk Short rib Oh my God Wow It's like falling apart in my

mouth and it's so good The sauce on this is delicious and it's a tiny bit spicy
Wow I mean I have to say Katsuya has always nailed their sushi and their
sashimi but their hot dishes Oh man Oh my God Come to mama and we're
keeping it classic right now over in Westwood with the spot that is so
beloved by Hollywood They name roles for the stars who frequently pop in
Olivia They were to is gone to live local And how when you want classic
sushi that's been around for over 20 years there's only one place for you to go
Hamasaku How do we say the welcome greeting When people walk in we
always say in my hands like this and you knew about So let's pretend
someone walked in ready That means welcome Now that Hamasaku literally
means made by the sea So Hama is ocean and then Saku is to be to make So
yeah it means food made by the ocean What is the trick to doing these
Because I see people go and yeah I was gonna that's why you don't do this
Ok No my grandma told me ok don't never play with chopstick right I think
our secret is you know we keep evolving with the times you know keeping
up the trends Um and you know just giving what people want and creating
something new and innovative all the time I'm a Kanye West of the social
chef now Like you gotta wait I'm the greatest right here You have celebrities
like Vinicio Del Toro that comes in all the time Um You know we've had you
know Christina Aguilera with the green dragon roll Charlize Theron with the
Charlize tacos You know Um you know we have a long history with
Hollywood here but I think my favorite uh role is the Twilight Uh It's based
off of uh Robert Patterson The location we picked for Hamasaku was on
purpose We wanted to be kind of like a speakeasy and before speakeasies
were cool like we wanted it to be this hidden gem inside this dirty strip mall
spicy tuna and car roll without this We wouldn't be here We have a crispy
rice fishery cook and then a spicy tuna I have a little bit of jalapeno chive and
and crispy onion You're making it actually into a burger No if you're doing
one bit I'll do it one bit Come by I think it is good Oh good Oh Mhm No I
have a pe like a chip on It is so good though What are we making next
Sashimi sashimi how do you know when a scallop is like a good scallop
Give you the image OK So this is how real was is should be We don't do this
yet though This is like \$120 for and it's just very fresh very fresh and simple
one Make a roll This one I will call it Avenue of Stars So this is brand new
Not on the menu not on the menu left right in the middle in the middle I just
have it Red snapper yellow tail Avoca toto tuna sam and mango and avocado
And it's all premium pieces Literally every bite has a different garnish It's
crazy He just whipped out the gold that is gorgeous Come on and then you

serve it this way So here you go Every bite is different Avenue Avenue So many good sushi lessons from that chef I loved it All right Now two words you don't think should go together but they do vegan sushi only in L A baby Olivia is checking out combo The American idea of sushi really started in Los Angeles and it's sort of spread throughout the the world Actually this one looks delicious It is the crunch Hi I'm Graham I'm a sushi chef here at Kamu in DTL A Kamu is a small family run sushi company that started in 2016 in Silver lake just because we don't want anybody to be left out We want to be inclusive to anybody that really wants to enjoy sushi We have a very specific um specialty role section that was curated by our owner Harry And uh we also have a very large uh selection of vegetarian and vegan options and with the ability to make certain things vegan or vegetarian if need be ok I'm just gonna go for it Kombu is a type of dried kelp Mainly it's the basis for making your dashi which is the base for your miso soup And it was also just the name of their Shibas Ku is a rescue Shiba Inu that our owners Harry and Susie rescued in 2014 And uh he has become the namesake for their company We've got the licensing available so people can bring their dogs inside if they'd like to Um We've got a ample patio space at both locations We make sure that there's plenty of water bowls and we also have a few menu items just for the dog It's real simple just brown rice and salmon fresh salmon and it's just a wonderful treat when you bring your puppet Yeah and healthy and delicious for your dog This is uh the arts district Um We're just kind of like wedged in between the river skid row and Little Tokyo and it's just really up and coming Most of the people are really fantastic and uh and everybody's really accepted us into the neighborhood chef I am so excited Sushi Looks amazing What sushi do we have here All right So we have our four most popular vegan rolls starting from the top We've got the hippie roll the karma roll the fruit roll and the veggie crunch That is so good It's really crunchy A little salty but not too salty This one is probably the one that's ordered the most So it's gonna have a sweet flavor with a nice like kind of spongy texture I like that one I can see why it's the most popular All right And then we'll go with the probably the second most popular It is um just assorted tempura vegetables Um Usually that is going to include um string beans um Japanese yam um pumpkin and carrots Our last guy is gonna be the root It's gonna have a steamed asparagus um fresh mango um cucumber and gobo uh avocado and then a little bit of Serrano pepper Very fresh just really refreshing and crisp which is nice Yeah The first time I saw a sushi chef I was about eight years old and I was just

completely entranced by uh just the whole aesthetic of it And after about 10 years of working at various restaurants I was able to get my foot in the door in a sushi restaurant because that's sort of what I always kind of wanted to do And for the last 10 years That's what I've been doing I love that You know you can still enjoy sushi and be vegan and it's like some of the greatest sushi that there is It's the age old question the hand roll or the cut roll The latest sushi craze is next Stay with us Now that I'm slicing like a pro there is a new trend in sushi right now and you can get it to go The hand roll is on a roll people And I'm kind of an expert on how to make one now Thanks to the so go roll bar You're so good Ah are the most fun way to eat sushi They're fun because they're made to order and you eat them as soon as they're ready So go is a sushi bar focusing on hand rolls We're located in on Hollywood Boulevard between Hillhurst and Vermont Why Focus on hand rolls They are having a little bit of a moment I think it's just a great way to try a bunch of fish without it Feeling too serious Hand roll eating is an exclusively on site dining experience and it's a really special one and only a few restaurants do it Ok So no one actually dared me to do this But I have been dying to learn how to make a hand roll pretty much my whole life We like to say anyone can do it Be careful because you've not seen me in a kitchen So let me just say that right now I feel confident you're going to be able to do it And which one are we making We're going to make the yellow tail today Let's go Ok Ok So step one you're going to grab a piece of nori Ok And that's seaweed seaweed And so you're going to hold it got that check shiny side out in your left hand shiny side out which one's my left Just kidding Just kidding Just kidding Left hand And then you're going to need to wet your right hand a little bit So that when you hold the rice it doesn't stick to everything And then you're gonna grab basically one handful of the rice and roll it into a little ball Now you're going to that into the roll right about there and put it right in there Is that too much No that's going to put a little bit more So you want a little bit more up top Here is the secret of our hand rolls and this is the secret other hand roll OK Depending on who you're talking to You either call it the flap or the diaper diaper We're going diaper we use this to make sure that all the fish doesn't fall at the bottom Do it Yes So you push that right into the edge Oh My God This is you're basically going to start rolling the roll a little bit So we're gonna pull this over here Oh my God It's a cute little hand roll Oh and that's what you want You want the crunch which is why you have to eat it right after it's made It's so the fish is so good Oh my God Oh my seaweed is delicious I'm gonna go to this right now and I'm gonna eat

the diaper So means Mutual in Japanese And it actually came to my business partner in a dream and then we decided to run with it I think what makes so special is that our chef has been working in sushi for decades He's an L A legend and the quality of our fish is tremendous So we have some great Japanese wallpaper influences and we were really lucky that we have a beautiful patty outside so we can do both indoor and outdoor dining Having a bar is just the quickest to get the hand rolls from the person making them to you because you want to have the seaweed when it's as crispy as possible which means eating it as soon as it's ready We created hand roll kits so that people could do it themselves at home We've been very lucky that we have a lot of neighborhood regulars and through word of mouth they'll tell their friends that we're open and we have people come in on recommendations of their friends many of them who live within walking distance of us and we feel very grateful to be part of that community So now you're going to try our spicy tuna crispy rice is an appetizer It's our number one seller By far it's an incredibly simple dish but it's deceptively complex It takes us over a day to prep all of the really I didn't know that And so fluffy but it's got the crunchy outside of floppy on the inside and the jalapenos are so good Oh my God Oh this is so good No wonder this is your one It's a great appetizer It's a great way to start It's one of the best versions of this dish I've ever had And it's utterly delightful I grew up in Santa Monica and I've been working in restaurants since I was 16 Always with the dream of opening my own and with so I finally got to realize that reality and we are not done yet when we come back actual Geishas and the only sushi spot in the country where you can find one that's next Welcome back to L A unscripted sushi spectacular from cat So yeah And L A live I'm de and this you guys is going to be a real treat So Jas is taking you to the only Japanese tea house in the country that has actual real g no costumes here Folks Just the real deal I've always wanted to travel to Japan My middle name Akai is actually Japanese but we found a hidden gem That's bringing Japanese culture right here to Los Angeles So we're not a restaurant We're actually the first and only uh t house outside of Japan to uh have Geisha My name is Haruka her name is Hua and we came from Tokyo Japan It's supposed to feel like you're in a dream and when you go to one of these places and you see the Geisha and they're dressed up and and uh dancing It does feel like a dream CC I agree Kim Beverly Hills actually is named after the uh birthplace of Geisha I lived in Japan during my high school years You know all my favorite memories were in Japan So I just put all those things together and made a business out of it Geisha translates

literally into artists They might dance they might sing they might play an instrument today Let's play dancing together Yeah I wanted to bring Geisha culture to Beverly Hills personal because it made me happy It's unfortunate that there are lots of misconceptions about Geisha They might have seen a movie that they think maybe represents what a Geisha is A lot of people get the impression that Geisha is actually something sexualized Geisha translates into artists and they should respect it They spend their entire time from the time they're young girls dedicated to master their art form I don't it's like a beautiful sushi gift box that I can eat most of our fish on our menus They're going to all be sourced from Japan Our chef actually owns a fish importing business Uh And so we have uh fish that you can't find anywhere else in Beverly Hills or L A They uh straight from uh Japan and uh here for you to enjoy now melt in your mouth Oh my gosh We have a couple of different experience We do have a group show or you can book a private show You and up to five of your friends can share the tatami room You're witnessing art form that is uh has been passed down to them If you visit our lounge you can actually buy a special cocktail You get a Coban coin you actually get access into the Geisha lounge where the Geisha will teach you a drinking game So right now we're open for the first time to the public We're looking for uh some founding members We're getting to learn more about what a Geisha is and more about Geisha culture And then and then at the same time Japanese culture that's what we're trying to do Here is just spread culture maybe knock down some misconceptions that sometimes are just innocent but can also be harmful food dancing culture amazing cuisine I say Kai Guillaume Beverly Hills You can't have a sushi show without a S A piece and this next place is the coolest and the most exclusive OK You ready All right Cheers Come by this show Is all about hidden gems and I just found one It's right off of Saw Boulevard in West L A You're going to love this Come with me All right Clue number one Hey Dana how are you Oh my God I'm so excited This is it Oh my God in a can I love it And now we drink and now we drink Sel sake is handcrafted locally sourced and sustainably produced Our whole goal is to mainstream sake Can is 200 mL very hand friendly uh very transportable You can take it to the beach take it to the barbecue It's honestly so good You know what It's almost like the sake version of like a pinot Grigio or like a chardonnay because it's so like summery and light and airy My whole approach to making sake is very traditional So our branding and everything the way that we present ourselves is very American But the way that I brew is is very traditional just because there's hundreds and hundreds and

hundreds of years of Japanese brewers perfecting this art and it's a very cumbersome uh thing to do So I have to say this has been so amazing because now I really understand sake Moore and I understand all the possibilities of sake more than I ever did before Yeah And that's exactly why we have the taste room open to show people how amazing rice fermentation can be Rice is a totally underutilized grain Uh people are used to drinking fermented grapes and beers and all kinds of fermented things But rice is such a beautiful beautiful expression OK I've been eating the entire sushi show and I'm in trouble for eating all the props but that's what we do Thank you so much to you for having us here at L A Live We so appreciate it Thanks for coming Oh my God The food is delicious All right let's go out on a classic Cheers Love you guys We'll see you next time Yay