

PureWow

10 Places to Try NYC's Most Luxurious Meal: Kaiseki

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<https://www.purewow.com/food/kaiseki-nyc>

The latest fine-dining trend to take over New York is already big in Japan: Kaiseki, most often associated with Kyoto, is an elaborate multi-course meal made up of seasonal ingredients where every dish is precise and meticulous, from the preparation of the food to the beautiful plating. Here are the best places to try kaiseki-style dining in NYC.



Cody Rasmussen

4. ODO

You've probably passed by this clandestine Flatiron spot without realizing it. Odo's kaiseki counter is through an unmarked door, tucked behind Hall, a café-turned-cocktail bar on West 20th Street. If you're looking for a special-occasion meal, reserve one of the 14 seats for chef Hiroki Odo's memorable nine-course dinner. The menu changes—you guessed it—seasonally, but you might try anything from barbecued freshwater eel over rice to duck breast with eggplant to corn and egg custard with Hokkaido *uni*.

17 W. 20th St.; odo.nyc