

# RESTAURANT RADAR

Text by Alexandria Guerra



## ZEST

The chefs responsible for Ortanique on the Mile bring Zest to downtown Miami, where they revamp tropical dishes with fresh seasonal flavors, bringing flavorful ambition to light workday lunches and Saturday night dinners alike. Guests can expect creative Caribbean-inspired dishes like cast iron charred calamari, Niman Ranch pork tomahawk chop with yucca cake and conch scampi. Pair it with one of their innovative cocktails that are claimed to be the finest treasure in the sea—by which we mean Downtown Miami. [www.ZestMiami.com](http://www.ZestMiami.com)



## KAORI BY WALTER MARTINO

Prepare to go on a dining adventure unlike any other at Miami's latest revolutionary Journey of The Senses by Chef Walter Martino. Guests will be spellbound by the surroundings: 360-degree cinematography walls paired with magnetic music. Italian and Japanese influences fuse to create pioneering and stunning dishes crafted with only the best ingredients. Highlights include Kaori rolls wrapped with innovative combinations featuring Bresaola Wagyu beef or fresh norwegian salmon and *sushiotto* that harmoniously combines risotto and fresh fish ranging from a saffron essence to a rich calamari ink. Premium cocktails are thoughtful and creative including a smoked old fashioned, bell pepper caraway and apricot fig infused beverage. Luxurious tableside service includes plates garnished with edible gold and aromatic herb infused sprays that highlight the dish's flavors. [www.kaoribywm.com](http://www.kaoribywm.com)