



TOMOKASE AT HOME

Tomokase offers sushi connoisseurs high-end private sushi omakase experiences at home, founded by the team behind popular tsukemen specialty restaurant TabeTomo and sister restaurant Tomomo. The platform pairs the city's best sushi chefs like Michelin-starred chef Takeshita Fumitaka with sushi lovers during the pandemic, when traditional omakase counter seating isn't an option. Tomokase's menu offers two tiers - a traditional omakase (\$200 per person) for 15 pieces and signature omakase (\$250 per person) for 20 pieces of premium nigiri like aged Japanese mackerel and seasoned striped jack. tomokase.com



PHOTO BY ARMANDO RAFAEL
DOG: @SAFARIMOU

PETOPIA

To the delight of jet-setting dog parents everywhere (and their pups), luxury hotel INNSIDE by Meliá New York Nomad recently announced its partnership with pet product powerhouse Paw.com. The cozy collab will enhance the property's current pet and Day Stay programs, pampering four legged guests with in-room amenities like a faux fur, human-grade memory foam and machine-washable PupRug™ pet bed with matching waterproof and scratch proof PupProtector™ throw blanket (all courtesy of Paw.com). The outdoor lounge spaces have also been outfitted with all-season PupLounge™ outdoor beds. The package is available for a one-time fee of \$100 for pets up to 30 pounds. **132 W 27th Street, melia.com**

VEGAN MEXICAN MAGIC

Named after the Aztec Goddess of Young Corn, Xilonen is a new plant-based Mexican restaurant in Greenpoint from the team behind the Michelin-starred Oxomoco. Chef and owner Justin Bazdarich and chef de cuisine Alan Delgado hope to convert carnivores for the health of the planet with delicious vegan and vegetarian recipes that celebrate Mexico. Breakfast and lunch menu highlights include masa pancakes with candied pecans and La Rifa chocolate, churros with Oaxacan chocolate, and braised carrot tostadas with navy beans and carrot top salsa verde. A selection of house-made agua frescas are also available, launching with red rice horchata and pear hoja santa flavors. **905 Lorimer Street, Brooklyn, xilonen.earth**



GLORIOSO CIOCCOLATO

Venchi Fine Italian Chocolates recently opened its second New York boutique at Columbus Circle, offering an authentic taste of Italy through chocolate, coffee, and gelato. The eye-catching chocolate fountain and aroma of buttery crepes slathered with Suprema chocolate (think gourmet Nutella) will draw you into the displays of pralines and colorful individually wrapped truffles. Venchi's iconic gelato is churned fresh in store daily, using the best ingredients imported from Italy, like Piedmont hazelnuts, green Bronte pistachios, and Sorrento lemons. **1796 Broadway, us.venchi.com**

KUSAMA: COSMIC NATURE

Colossal polka-dotted sculptures of flora, an immersive outdoor installation Infinity Mirrored Room, and Japanese artist Yayoi Kusama's first-ever obliteration greenhouse are just a few of the works debuting at the New York Botanical Garden's *KUSAMA: Cosmic Nature* exhibition April 10. The exhibition reveals Kusama's lifelong fascination with the natural world beginning in her childhood spent in the greenhouses and fields of her family's Nakatsutaya seed nursery. The Mertz Library will display sketchbooks from Kusama's adolescence and throughout the garden's 250 acres, and many archival works will be exhibited publicly for the first time amidst stunning floral presentations by the Garden's horticulturists. **2900 Southern Boulevard, the Bronx, nybg.org/kusama**

