

OMAKASE FOR ALL

CHICAGO



PHOTO BY CHARLIE GARCIA

Chef Otto Phan kept his 14-seat Logan Square omakase restaurant Kyōten open throughout the pandemic for pricey private dining, and now he's opened Chicago's first large-format omakase experience, Hinoki Sushiko, a dual-concept omakase and izakaya restaurant. The bi-level restaurant in Elston Corridor includes an izakaya lounge serving modern interpretations of Japanese street food and Edomae-style sushi for up to 40 guests at once. Over the course of 90 minutes, Phan crafts 18 unique sushi pieces using traditional techniques such as aging, sujime, konbu jime, shio-jime, and smoking, accompanied by sushi-friendly wine and sake for \$125, or \$150 at the sushi bar. **1465 W Willow Street, hinokisushiko.com**



VINTAGE MODERN

Cool girl brand Veronica Beard opened its first Chicago outpost this past spring, marking its 14th store in the country. The contemporary clothier chose a swanky 1,922-square-foot storefront on the booming fashion drag Walton Street, filling the space with luxe vintage furniture, Pindler Bagheera fabric, bright aqua-tinted chairs, and mod brass and glass hardware. Shoppers will find a full range of luxury lifestyle separates, accessories, and footwear, from ruffled paisley-printed dresses to breezy wide-leg pants to multiple iterations of the brand's bread and butter, the Dickey jacket – a classic blazer with a zip-in interchangeable liner. The store also carries a curated selection of ready-to-wear third-party products.

11 E Walton Street, veronicabeard.com

COASTAL INFLUENCES



Top Chef season 15 winner and former executive chef of Michelin-starred Spiaggia, Joe Flamm opened his debut restaurant in Chicago's trendy Fulton Market district. Rose Mary is named after Flamm's grandmothers, as well as the herb rosemary, native to the rocky regions of the Mediterranean and Adriatic where Flamm draws inspiration for his menu. He blends timeless Italian recipes with the bold, bright flavors found in Croatian cuisine, utilizing a custom charcoal hearth for dishes like coal roasted beets served with creamy kajmak cheese, pistachio, and honey. Gnocchi with beef cheek paštica, housemade lepinja bread, and pork ribs pampanela with chile agrodolce are a few more signature dishes you can't miss.

932 W Fulton Market, rosemarychicago.com

BANKSY TRAVELS STATESIDE

After mesmerizing visitors in mega metropolises like Melbourne, Amsterdam, Tel Aviv, and Toronto, the largest touring exhibition of authentic Banksy artworks arrives in Chicago this summer. The Art of Banksy debuts in the West Loop this month, featuring 80 original works from private collectors around the world, including some of the enigmatic artist and political activist's most recognizable images like "Girl with Balloon" and "Flower Thrower." Ticket prices for the hour-long walk-through experience start at \$39.99, and the exhibition will be in Chicago through November 28. **banksyexhibit.com**

PHOTO COURTESY OF THE ART OF BANKSY



A NEW DAWN

After being closed for more than a year for the most sweeping renovation in the property's 30-year history, Four Seasons Chicago has reopened, completely transformed with newly designed specialty suites and apartments, enhanced event spaces, a sleek new lobby, and a new restaurant and bar in partnership with James Beard Award-winning chef Jonathon Sawyer. Adorn is Sawyer's vision of global cuisine rooted in the best Midwestern ingredients, like crispy confit chicken wings and an edible beef suet candle service with house-baked bread. New in-room experiences include a mojitos and manicures package and ice cream cart service with decadent sundaes for kids and boozy floats for adults.

120 E Delaware Place, fourseasons.com/chicago

