Who needs an official Chinatown when you have an entire city brimming with the best of Tokyo, the most authentic of Hong Kong and the trendiest of Hanoi? Foodie Kathy Buccio takes us on a tour of the much-anticipated, fast-growing and explosively delicious Asian food scene in Miami. You'll be booking tables faster than you can crack a fortune cookie.

Feast from the East
DINNER WITH UNICORNS

The grandeur of the Fiera is greatly magnified by Pao, the modern Asian restaurant by James Beard winner Vital Qui. Where exactly is the most requested table in the trendiest restaurant on the Beach? If you guessed the booth underneath the Damien Hirst unicorn statue, then you must be a regular. Add to the spectacular ocean views, the theater-like ambiance and memorable dishes like— are you ready for it— the Unicorn (vanilla milk with grilled sweet corn pudding, sake shiok, chile de arbol and lime), and it’s the perfect recipe for fun and glamour.

5240 Collins Ave., Miami Beach, 305.576.9391

MASTER CHEF IN THE HOUSE

There are sushi “hicks” who can roll out a dozen California rolls in a minute and still take your traditionally bento box order with a smile. And then there are phenomena, such as chefs who spend decades of years learning, apprenticing and perfecting their craft. Documentation is made about these men and Michelin stars fall at their feet. Meet chef Nobu Matsuhisa—Miami’s first Japanese. Brought from Tokyo to the 305 by executive chef Carlos Zheng and his partner Chon Ye, of the newly opened SAKURA 296, Chef Nobu’s mission is to turn out the most exquisite and authentic Nikkei cuisine. The options are endless including a dish that practically melts in your mouth, but should you have a special request, Chef Nobu will deliver with a smile because, as he says, “everyone is VIP when they dine at his table.”

2585 First St., Miami Beach, 305.660.3789