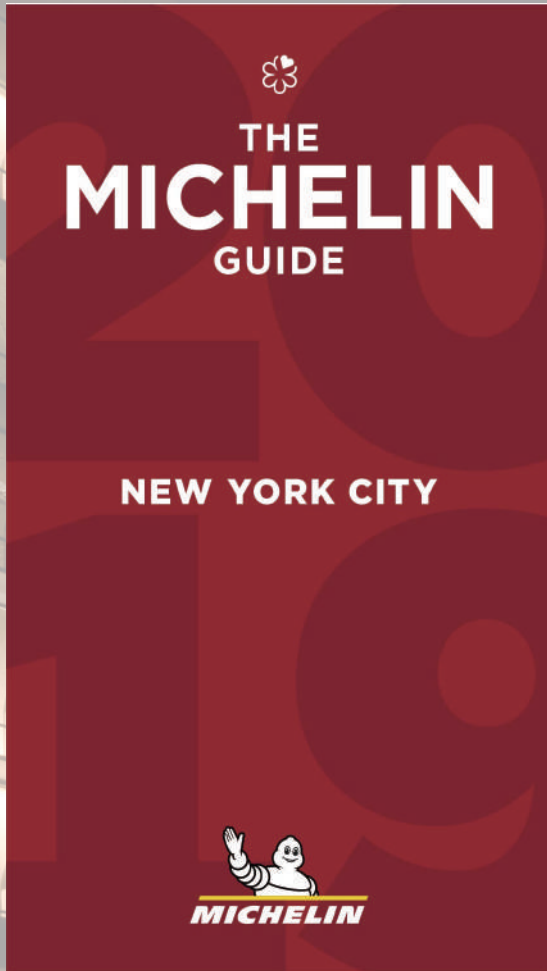


Wokuni was featured in the Michelin Guide!

Book



MANHATTAN ▲ MIDTOWN EAST

WOKUNI

Japanese • Tavern

MAP: A1

This smart izakaya is the stateside outpost of a well-known and beloved restaurant group—renowned for serving tiger blowfish and other such derring-do. Dishes here may be decidedly more tame, but Wokuni is a welcome arrival for adventurous locals craving sushi, skewers and other bites. The menu's broad reach focuses on nicely crafted sashimi, such as buri (seasonal yellowtail) arranged with little more than a pinch of wasabi, as well as cooked items like corn tempura. Grilled offerings include black cod marinated in saikyo miso, yakitori and washu sirloin flambéed with brandy.

The dining room features small booths, dark tables and a popular bar area. It combines the soothing colors often used in Japanese restaurants with an edgier, industrial look.

325 Lexington Ave. (bet. 38th & 39th Sts.)

Grand Central - 42 St

(212) 447-1212 — WEB: www.wokuninyc.com

Lunch Mon - Sat Dinner nightly

PRICE: \$\$

Online

Home Page > Restaurants > New York Restaurants > Wokuni

MICHELIN VIAMICHELIN

← More restaurants

From \$25 to \$49

Wokuni
325 LEXINGTON AVE., NEW YORK 10016 [DRIVING DIRECTIONS](#)

MICHELIN Guide 2019

Japanese

The MICHELIN Plate : good cooking
Fresh ingredients, capably prepared: simply a good meal.

Good standard.

USEFUL INFORMATION

Phone : +12124471212

Website : <http://www.wokuninyc.com>

OPENING HOURS

Lunch Mon - Sat Dinner nightly

MICHELIN GUIDE

This smart izakaya is the stateside outpost of a well-known and beloved restaurant group—renowned for serving tiger blowfish and other such derring-do. Dishes here may be decidedly more tame, but Wokuni is a welcome arrival for adventurous locals craving sushi, skewers and other bites. The menu's broad reach focuses on nicely crafted sashimi, such as buri (seasonal yellowtail) arranged with little more than a pinch of wasabi, as well as cooked items like corn tempura. Grilled offerings include black cod marinated in saikyo miso, yakitori and washu sirloin flambéed with brandy. The dining room features small booths, dark tables and a popular bar area. It combines the soothing colors often used in Japanese restaurants with an edgier, industrial look.

- MICHELIN guide inspectors

LOCALISATION

