

RESTAURANTS

Another Michelin star-rated restaurant is coming to South Beach. Here’s your first look at it.

BY CONNIE OGLE
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Attention, foodies ready to give up on the Miami Beach dining scene: Don’t abandon it yet. Another Michelin star-rated restaurant is heading your way.

Kosushi, the hot Japanese restaurant from Chef Koshoji that comes straight out of Sao Paulo, Brazil, is opening soon in South Beach’s South Pointe neighborhood.



Sashimi at Kosushi.



Tamago Furai at Kosushi.

FELIPE RAU

What can you expect? Sushi goodness in both modern and traditional styles.

Under the guidance of executive chef Edwin Delgado, Kosushi Miami will follow a specially curated menu by Chef Koshoji, with signature cuts and creations of sushi, sashimi and rolls.

Also featured will be traditional Kosushi dishes like Tuna Dyo Ikura Quail

Egg (a thin slice of tuna over rice, quail egg yolk and ikura roe) and Tuna Avocado Temaki (tuna, avocado and massago roe). You can also order Kosushi-style nigiri sushi.

Brazilian mixologist Marcio Silva will run the bar, serving up wine, sake and specialty cocktails like Shokobutsuen (gin, lemon juice, basil, cucumber, mint and organic sugar syrup). The restaurant, which



The interior of Kosushi Miami will seat 66 patrons, with 10 seats at the bar.

will seat 66 customers with 10 seats at a small sushi bar, is due to open sometime in April.

Another Michelin-starred restaurant, Amare, opened in South Beach in February.

KOSUSHI
● Where: 801 South Pointe Drive, Miami Beach
● Opening: April

BAL HARBOUR

This swanky food fest began in the Swiss Alps. Now it’s coming to one of Miami’s luxury zip codes

BY LESLEY ABRAVANEL
Miami.com

Bal Harbour Village is haute, we know, but things are about to get haute-ier when the village presents its first ever Michelin-star-studded food festival.

Haute Cuisine, which runs May 8-11, features some heavily awarded chefs

and lots of their fancy food. Created in the Swiss Alps in 2015, the event arrives in warmer climes with cocktail parties, cooking classes, swanky dinners and a big gala.

Of course there’s a gala. This is Bal Harbour.

The first sit-down affair is a fashion-themed dinner on May 8 at Le Zoo featuring a

globally-inspired menu by French and Dutch chefs Jacques Pourcel (3 Michelin stars; Le Jardin des Sens), Thierry Drapeau (2 Michelin stars at his eponymous restaurant) and Alain Caron (MasterChef Holland judge; Café Caron).

The following night features a design-focused dinner at Oceana Bal Har-



The (Michelin) stars are going to be shining over glitzy Bal Harbour when Haute Cuisine comes to town next month

DOUG CASTANEDO

bour led by Chef Sergi Arola (2 Michelin stars; Eat-Hola, LAB) from Spain, Chef Joel Cesari (1 Michelin star; La Chaumière) of France, and Chef Jean-Baptiste Natali (1 Michelin star; Hostellerie

La Montagne) of France. On May 10, expect a music-themed dinner at The Ritz-Carlton Bal Harbour’s Artisan Beach House led by Chefs Natali, Pourcel and Drapeau. That’s a total of

six Michelin stars, if you’re counting.

The four-day fest ends with a fancy, formal gala at The St. Regis Bal Harbour Resort on May 11 showcasing a collaborative menu from all six chefs. That’s a lot of Michelin stars in one room, and tickets, as can be expected, aren’t on clearance. The dinners cost \$250 per person and the closing gala is \$350. Through the four-day event there are also cooking classes offered for \$250.

Still, mention Haute Cuisine at some area hotels, and you can get preferential rates.

For more information and full schedules, go to balharbourflorida.com/haute cuisine. To buy tickets, visit HauteCuisine BH.eventbrite.com.

WYNWOOD

Wabi Sabi chef is bringing his take on Japanese hospitality to this trendy neighborhood

BY LESLEY ABRAVANEL
miami.com

Sushi is coming to Wynwood.

Morimoto-trained chef Shuji Hiyakawa of the now closed Upper East Side Japanese bowl spot Wabi Sabi by Shuji is moving to the ‘wood, teaming up with restaurateur/art dealer Alvaro Perez Miranda to bring the 28-seat Hiyakawa to the neighborhood sometime this fall. You may remember that Miranda was the guy who launched the Vagabond Restaurant & Bar’s first incarnation (circa 2014).

The new restaurant is based on the concept of “omotenashi” - the traditional Japanese notion of hospitality delivered through refined and intricate customer service. Here’s what’s on the menu: agemono (deep-fried dishes); yakimono (grilled or pan-fried); shirumono (soups); zensai (appetizers) and sushi along with sake, beer, and wine.

Hiyakawa will also offer a \$100-per-person omakase menu with chef selections from each category.

The restaurant space will be shared with a reopened Wabi Sabi, serving Donburi, a Japanese rice bowl of fish, meat, vegetables or other ingredients. Reportedly, the chef is only making 100 bowls a day for lunch Monday through Friday, so get there early, because it’s first come first served.

There are also plans for opening an after-hours dining club featuring the chef’s nightly changing menu of Japanese dishes. Another Wabi Sabi is



A rendering of the interior of Hiyakawa

scheduled to open at the upcoming Time Out Market on South Beach.

HIYAKAWA

● Where: 2700 N. Miami

Ave., Miami
● Opening: Fall

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José María Serrano, CCIM
2019 Chairman of the Board
MIAMI Association of Realtors

Mid-Market Miami Home Sales Rise in February

Miami mid-market home sales and median prices for all properties increased in February, reflecting demand for local properties, particularly in certain price points, according to the MIAMI Association of Realtors (MIAMI) and the Multiple Listing Service (MLS) system.

Sales for single-family homes priced between \$300K and \$600K increased 15.4 percent year-over-year in February, from 357 to 412. Sales for existing condominiums priced between \$300K and \$600K increased 15.9 percent, from 194 to 225. Mid-market growth is an indicator of stability. Median prices rose 3.8 percent for single-family homes to \$345,000. Condo median prices increased 8.7 percent to \$250,000.

Total Home Sales Decrease in February Due in Part to Higher Interest Rates

Uncertainty over mortgage interest rates and the stock market may have impacted Miami-Dade total home sales in February. Total Miami-Dade County sales decreased 3.6 percent year-over-year in February 2019, from 1,804 to 1,739. Lack of inventory in lower price points also contributed to the decline in transactions.

7.25 Consecutive Years of Price Appreciation in Miami
Miami-Dade County single-family home prices increased 3.8 percent in February 2019, increasing from \$332,500 to \$345,000. Miami single-family home prices have risen for 87 consecutive months, a streak of 7.25 years. Existing condo prices increased 8.7 percent, from \$230,000 to \$250,000. Condo prices have increased or stayed even in 90 of the last 93 months.

Miami’s Cash Buyers Represent Almost Double the National Figure

Miami cash transactions comprised 39.9 percent of February 2019 total closed sales, compared to 42.7 percent last year. Miami cash transactions are almost double the national figure (23 percent).

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