



## **KRU CONTEMPORARY JAPANESE CUISINE**

The Michelin Guide California made its debut in June, with the mother-of-all restaurant ratings finally including Sacramento in its listings. But, one particular omission resulted in all-caps outrage across social media: "HOW COULD MICHELIN OVERLOOK KRU???"

Accolades for Kru seemed like a slam dunk for any Michelin guide to Sacramento. Sitting in front of chef/owner Billy Ngo at Kru's sushi bar is the go-to move for Sacramento chefs, culinary professionals and high-maintenance local foodies. His presentations of

nigiri and Japanese-inspired dishes are as artful as they are delicious, produced with the highest caliber of knife skills and culinary knowhow. But somehow, some way, Michelin wasn't feeling Kru for any of its awards-not a Michelin star (reserved for only the world's most elite restaurants) or a Bib Gourmand nod (Kru is too expensive for this budget-friendly category). Kru didn't even qualify for a Plate, a new category that celebrates restaurants that are worthy of a Michelin mention but still have work to do. Who knows why Kru got ghosted. Maybe Kru

is too big and boisterous. When it comes to Japanese cuisine, Michelin tends to favor minimalist, more precious kinds of spots. Maybe the timing was wrong as Kru underwent some kitchen turnover. Whatever the excuse, the food couldn't have been more on point during a recent Saturday night. We're talking quail fried rice surrounded by a bed of frisée, sumptuous examples of kanpachi and kama toro over impeccably formed and seasoned sushi rice, mushroom dashi as a digestif and so much more. Michelin, you definitely missed out.

3135 Folsom Blvd.; (916) 551-1559; krurestaurant.com. Chris Macias

Food & Drink CONTINUED ON PAGE 24





