



Editors' Choice Best Place to Get Schooled on Crudo The Kitchen



Crudo [kru:do]: Spanish and Italian for raw, a dish of thinly sliced fish or meat drizzled with oil, acid and seasonings.

Chef Santiago Kano of The Kitchen is taking crudo in a mountain town to a whole new level. Partnering with Captain Jacques Pillon, the Hawaiian fishmonger of Oceans To You, Santiago gets his hands on the freshest, most sustainable line caught and spear fished catches available.

The fourth person in his Japanese-Irish family to graduate from the Culinary Institute of America, Santiago's love for fish was sparked at an early age. Growing up in Mexico City and spending many a hiatus on the sea, he remembers cutting fish from the age of four. His family owns two sushi restaurants and a commercial fishing boat off the coast of Baja California.

The Kitchen has always been known for its crudo, but now Santiago is able to unleash his international culinary background on Pillon's pristine fish. He describes his style of cooking as travel based, invoking the experience of two or three countries in each dish.

"Everything I do is something you couldn't make at home," he said. But he's careful not to meld too many flavors. "Simple and honest, that's my style," Santiago said. "With crudo, it's better not to use more than two ingredients besides the fish. One of my mentors once said, 'The better you can cook with less ingredients, the better chef you are.'"

A few of Santiago's recent crudo creations: Hamachi crudo—roasted organic golden beets, smoked paprika oil. Diver scallop crudo—wild leek puree, shiso, mizu. And diners always delight in the Daily Crudo special, a memorable taste of fresh and rare catches.

An insatiable traveler, Santiago "is obsessed with where I've been and where I'm going." Next stop: Iceland. Look for new crudo creations influenced by Nordic cuisine coming soon to The Kitchen.

— Annie Fenn, MD