

INFO:

Andiamo

2815 Sunset Blvd.,
213-483-7070
www.andiamotogo.com



parmesan cheese, has a slow-cooked tomato and onion sauce that I found a little too sweet, though it might appeal to some.

The pasta noodles are made fresh off-site and the sauces are divine. After our whole table was stuffed with pizza, no one thought they could even have a bite of the penne in vodka sauce, but a minute later, three out of four corn forks were jousting over the plate.

Finally, don't forget the drinks. Andiamo touts its Italian soda – sweet syrup mixed with soda water in your cup. But the best part is the Coke. Imported from Mexico, this is the *real* thing – made with sugar instead of corn syrup. It's the way empty calories are meant to be enjoyed. **NA**

The Hot Corner

6TH STREET AND BERENDO

Angelinos are descending on Wilshire Center, where diversity, mass transit and development have inspired a revival of consumerism at corners like 6th Street and Berendo.

Cassell's Hamburgers is an enduring classic diner founded in 1948. Ground chuck burgers, potato salad and lemonade are all made fresh daily. Owner Jon Kim says, "When my dad took over [in 1986], we had a lot of law firms and insurance companies. In the early '90s, they moved downtown and to Century City. Now the area is coming back – with more condominiums, jobs and offices."

Seongbukdong is named after a ritzy area of Seoul, but this local joint serves down-home Korean comfort food. The streamlined menu offers only 25 dishes, none of them better than the braised mackerel – cross-sections of fish and daikon, chile sauce and kimchi served in a dented metal bowl. The Steamed Beef Short Rib is normally reserved for Korea's upper class, with good reason. The meat is luxuriously marinated in soy sauce and sugar, then braised with Japanese peppers until fork tender.

Across the street from Seongbukdong is Luke Kim's Fat Fish, a spin-off of his West Hollywood original. Opened in 2007, the sushi bar offers contemporary design elements, including an underlit dining room with molded orange seats and a white honeycomb wall. Pop music pulses as a black conveyor belt shuttles sushi and sashimi down the bar. Fat Fish also boasts seven varieties of oysters on the half-shell.

Looking forward, Gary Russell, executive director of the Wilshire Center Business Improvement District, is concerned about the neighborhood's rising density. He's helped establish the nation's first "Cool District," to reduce greenhouse gas emissions. "As long as buildings become green, density's okay," says Russell.

– Joshua Lurie

Cassell's Hamburgers

3266 W. 6th St.,
Los Angeles, (213) 480-8668

Seongbukdong

3303 W. 6th St.,
Los Angeles, (213) 738-8977

Fat Fish

3300 W. 6th St.,
Los Angeles, (213) 384-1304
www.fatfishla.com



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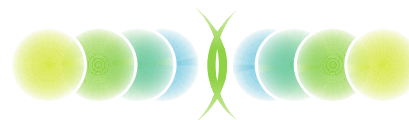
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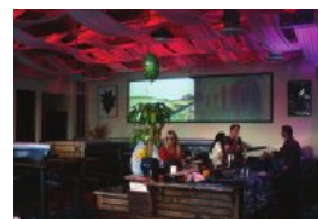
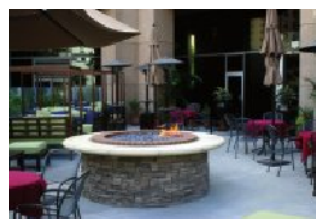
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