

DOWNTOWNER®

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

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THE INSIDER'S VIEW OF DOWNTOWN CULTURE, FOOD, DRINKS, FASHION & THE PEOPLE WHO SHAPE IT.

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Real Worlds: Brassai Arbus Goldin

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Non Goldin, Philippe H. and Suzanne kissing at Euthanasia, New York City, 1981. Cibachrome print, Frame: 17 5/8 x 21 5/8 in. (44.8 x 54.9 cm) 11 x 14 in. (27.9 x 35.6 cm) Image: 9 1/8 x 13 3/4 in. (23.2 x 34.9 cm). The Museum of Contemporary Art, Los Angeles, The Nimoy Family Foundation



THE MUSEUM OF CONTEMPORARY ART



HATCH

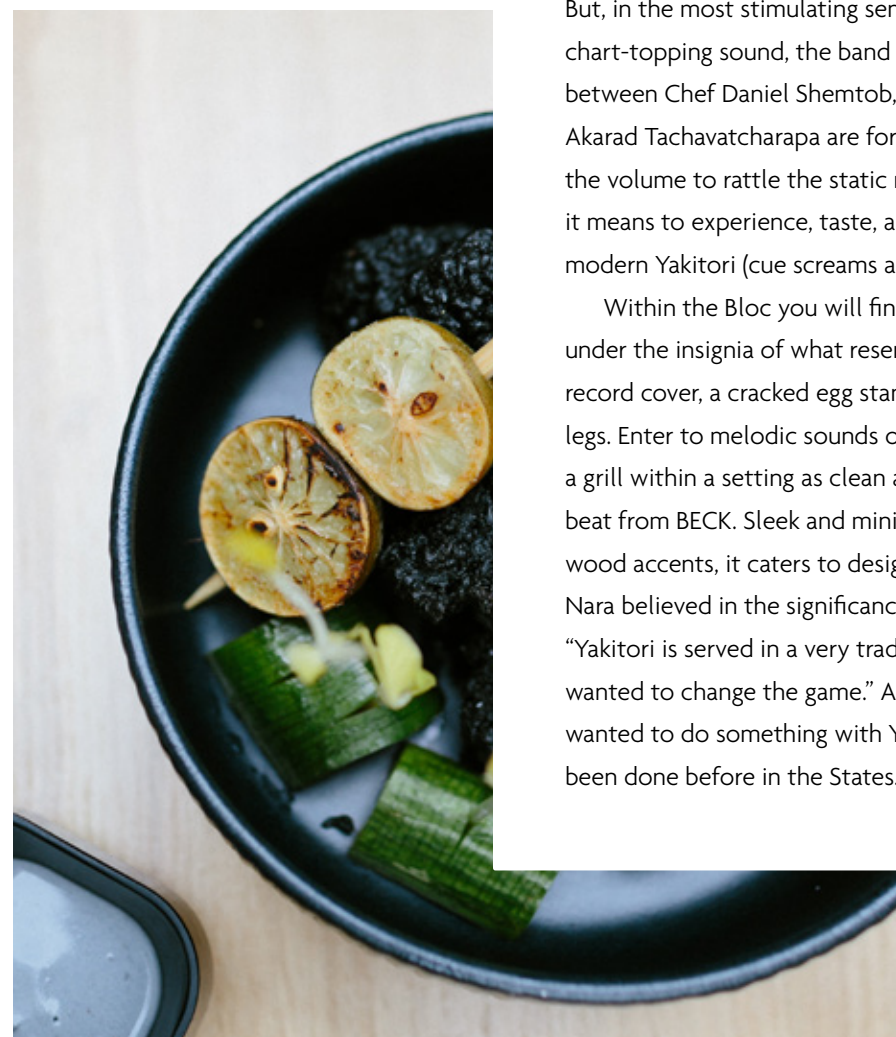
THE HIT RECORD FROM THE YAKITORI BOYS

Written By Travis Platt
Photographed By Rebekah Lemire

It happens every few decades. A prodigy music group ascends on the masses with an album built to feed those who crave the unconventional. With a crack of a needle hitting fresh vinyl, a symphonic explosion splits the shell of the music industry into a thousand pieces — the scene forever changed.

Is this them, right here in DTLA? (cue screaming crowd) Is this the next supergroup that triggers tears from fans with the mere sight of their silhouettes on stage? Well, not exactly — this is food, Yakitori to be exact (pause screams). But, in the most stimulating sense of relation to chart-topping sound, the band of friendships between Chef Daniel Shemtob, Nara Latip and Akarad Tachavatcharapa are forcefully turning up the volume to rattle the static notion of what it means to experience, taste, and understand modern Yakitori (cue screams again).

Within the Bloc you will find Hatch, built under the insignia of what resembles a legendary record cover, a cracked egg standing on two tiny legs. Enter to melodic sounds of skewers hitting a grill within a setting as clean and perpetual as a beat from BECK. Sleek and minimalist with sharp wood accents, it caters to design-savvy diners. Nara believed in the significance to stand out, "Yakitori is served in a very traditional setting, we wanted to change the game." Akarad agrees, "We wanted to do something with Yakitori that hasn't been done before in the States."

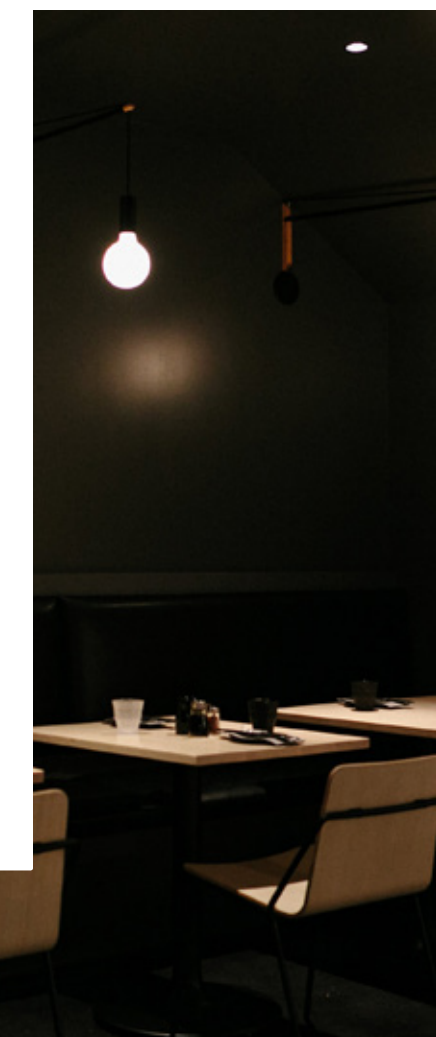
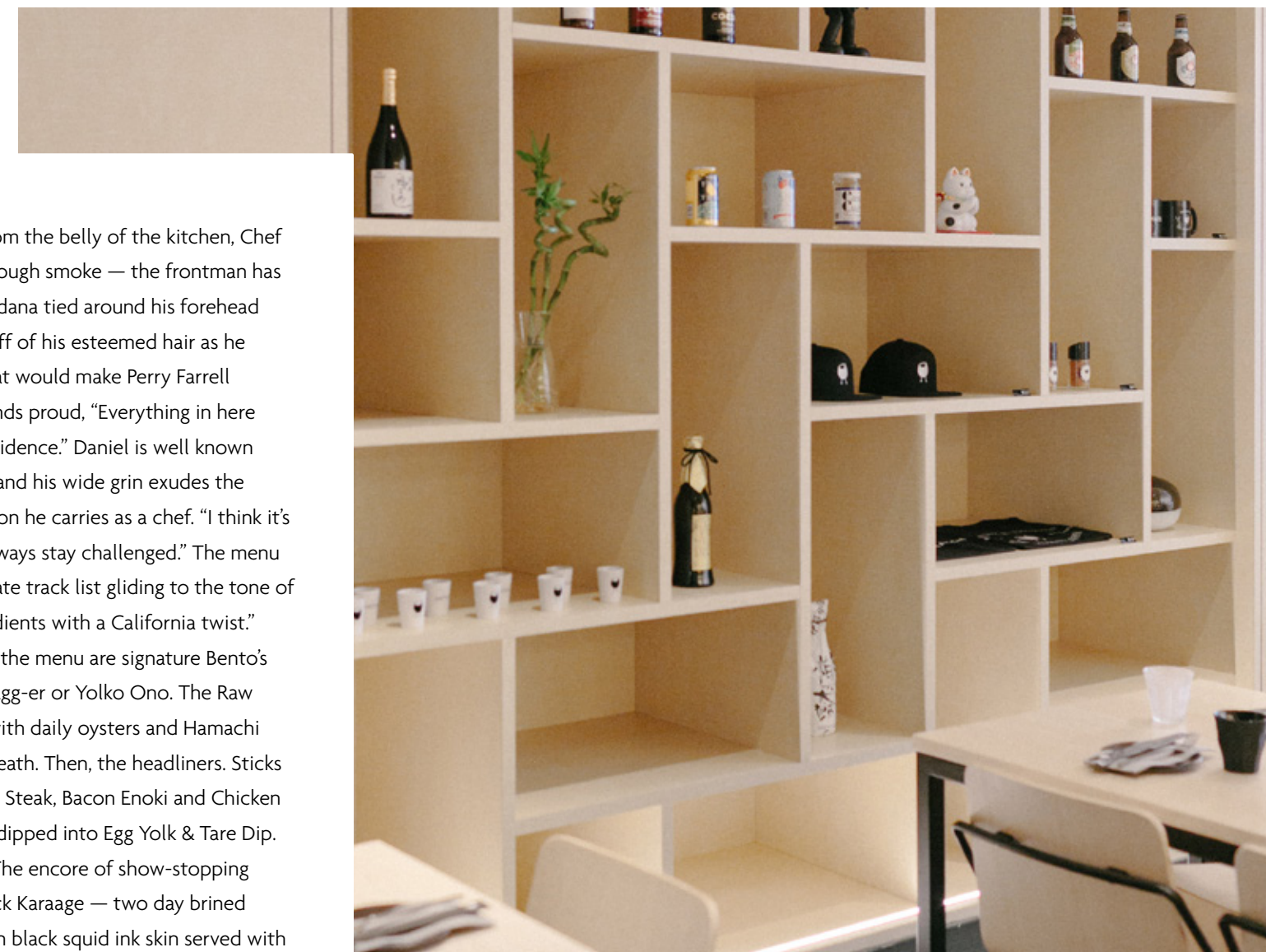


A flame rises from the belly of the kitchen, Chef Daniel parts through smoke — the frontman has emerged. A bandana tied around his forehead propels the quaff of his esteemed hair as he hangs a coat that would make Perry Farrell envious. He stands proud, "Everything in here is a divine coincidence." Daniel is well known in the industry, and his wide grin exudes the enormous passion he carries as a chef. "I think it's important to always stay challenged." The menu is Daniels ultimate track list gliding to the tone of "Japanese ingredients with a California twist."

Opens on the menu are signature Bento's like the Mick J-Egg-er or Yolko Ono. The Raw Bar is stocked with daily oysters and Hamachi that's fresh to death. Then, the headliners. Sticks range from Skirt Steak, Bacon Enoki and Chicken Meatball, hand dipped into Egg Yolk & Tare Dip. Salivating yet? The encore of show-stopping entrees like Black Karaage — two day brined chicken thighs in black squid ink skin served with lime and black ranch dip — simply, bring the house down. Imported beers are ice cold, and finally — sake on tap.

Chef Daniel halts "Wait...have you heard of The Yakitori Boys?" A photo resembling a Rolling Stone cover of the three posing from a Mercedes G-wagon is placed aside black fried rice. It becomes real. The Yakitori Boys have arrived to change the tune of downtown cuisine. Hatch is friendship, detailed taste and brilliant personality, built for an ethos determined to break the yoke of the orthodox. Cue the lights, fog machine, sprint to the front row, and yes, scream — this Yakitori show is just getting started.

FIND IT HERE:
700 W 7th St. ste g600
hatchyakitori.com





HOTEL FIGUEROA

REPAINTING A RICH CANVAS WITH FEMININE HISTORY & A LOVE FOR LOS ANGELES

Written By Dakota Nate
Photographed By GL Askew II

Even after a multi-million dollar remodel, Hotel Figueroa, a magnificent edifice built from deep roots of strength and femininity during a time where a lady wasn't necessarily as welcome to be an independent woman as she is today, still shines with intricate and lasting grace. What was originally built in the 1920s as a YWCA and managed by one of the original feminists, Maude Boldin, was at the time perhaps the largest business built by, run by, and for women. Hotel Figueroa's remarkable soul and style still stand tall within its newly renovated walls. Where the saying, "Out with the old, in with the new," isn't always necessarily the rule to live by, the intricate structure that had spent its last few years in a colorful, Moroccan-Themed haze, has regained its warm and sophisticated Spanish Colonial feel, this time with the luxuries of the twenty-first century.

"What you notice the most are the bones of the hotel, the architecture, it's just amazing," says General Manager, Clay Andrews. "We always meant to highlight that, the structure of the hotel. It has such great bones, it was just like a canvas and we repainted it."

Much of the artwork adorning the walls of the hotel exudes a latent, feminine vibe, considering most of it was created by, you guessed it, a female artist. In addition, a specular corridor filled with photographs by legendary LA photographer, Estevan Oriol, captivates you with an intriguing juxtaposition of delicate, stylistic beauty and raw street culture.

"This hallway is something. I didn't know what I was going to do, but I walked up and down maybe twenty times and all I could see was Estevan Oriol's work in here," says Director of Experience, Seulgi Oh, who's been with the hotel just over two years and brings an innate sense of style to the forefront of Hotel Figueroa's team of masterminds that run each individual part of the hotel's operations.

With a star player at each base, you will find the well-deserved personal touches of each individual behind the new evolution of Hotel Figueroa to be apparent, but still very cohesive with its overall identity. Hotel Figueroa's two dining spots, Mediterranean-inspired Brea and brand-spanking-new Veranda, which opened only weeks ago, are lead by Chef Casey Lane formerly of Tasting Kitchen.

"There's a difference between rustic and lazy," says Casey, "that's kind of always been our motto." "When it comes to Veranda, I wanted to mimic the food you would eat when you're on vacation. You're always eating the simplest food. You're eating really well-cooked traditional foods of the location. We wanted that to be what you felt."

Behind each bar program of the hotel is Dushan Zaric, co-founder of famed Employees Only, who brings his mentorship and personal and professional values to create an unmatched experience at every bar top within the hotel. "I had the fortune to be involved in this whole reconstruction and remodeling of Hotel Figueroa and I was given basically the ability to create the concepts for these bars, and to actually do things the way I think they should be done," says Zaric. "What differentiates my bars is my staff. Not only do I design the bars to be tools, but I design my bartenders to use those tools so that they can function as a human experience. That's extraordinary."

The reoccurring local theme keeps you from escaping too far from what is only just outside on the streets below and the culture carried beyond. For instance, classic suites each hold a selection of books by specific LA authors, and the deluxe suites hold books by LA artists. The selection of liquor in each mini-bar specifically features California-made products. The list goes on and on and the pride of The City of Angels shines through in every detail.

If you haven't explored the exquisite beauty and unmatched experiences that Hotel Figueroa has to offer, plan to head downtown for your next date night. Just look for the building with the blue leaves!

FIND IT HERE:
939 S Figueroa St.
hotelfigueroa.com



DRINK

A **MARU COFFEE**
1019 S Santa Fe Ave.
marucoffee.com

EAT

B **HATCH**
700 W 7th St. ste g600
hatchyakitori.com

C **DOPOLAVORO**
808 S Spring St.
dopolavorodtla.com

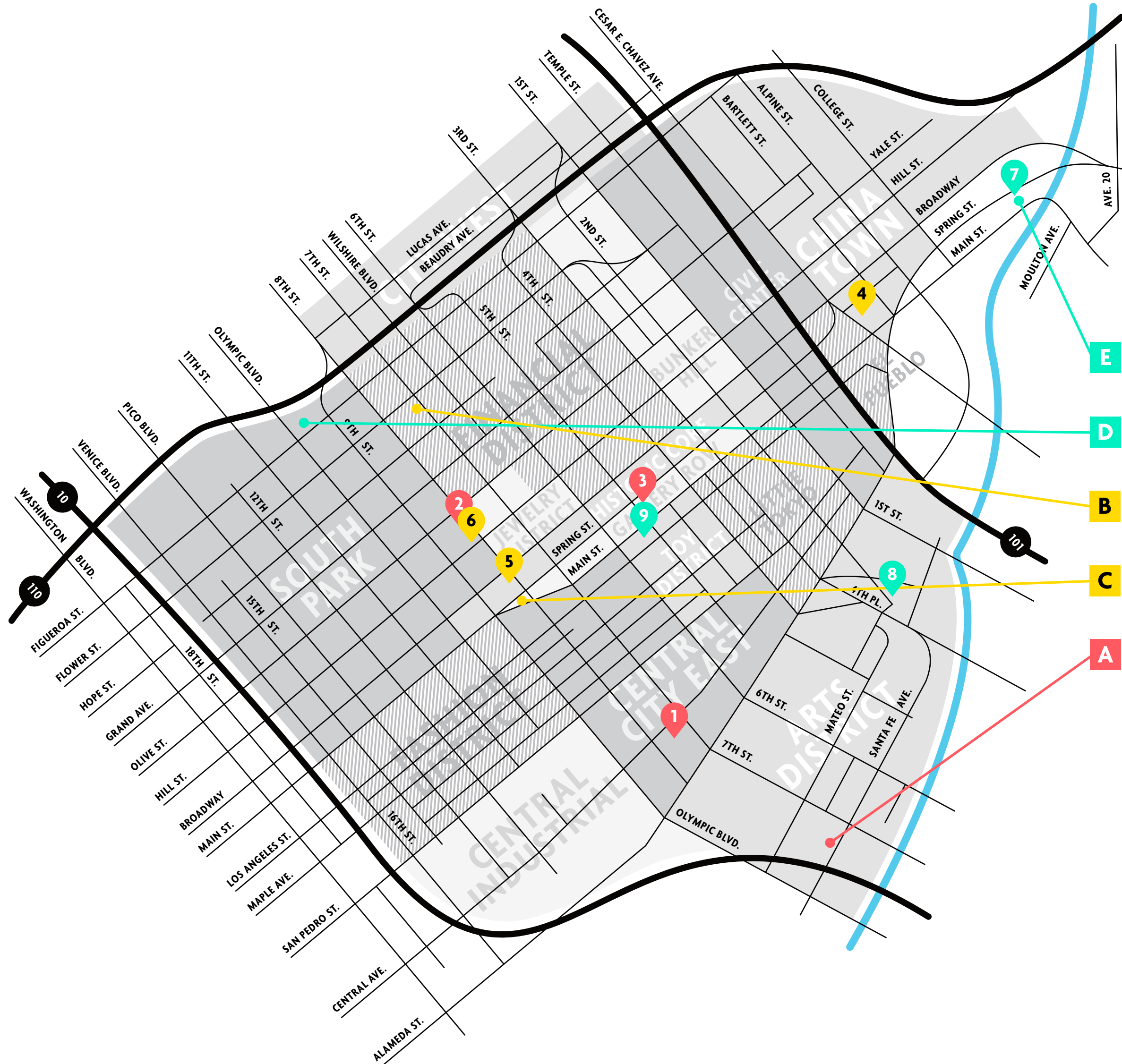
MOVE

D **HOTEL FIGUEROA**
939 S Figueroa St.
hotelfigueroa.com

E **BEYOND THE STREETS**
1667 N Main St.
beyondthestreets.com

- CITY STREETS
- FREEWAYS
- LA RIVER
- M METRO RAIL STATIONS

*MAP SIMPLIFIED & NOT TO SCALE



DOWNTOWN FAVORITES

- PARAMOUNT COFFEE PROJECT**
541 S Spring St. — pcpfx.com
ROW DTLA continues to hit it out of the park, and Paramount Coffee Project does coffee right. The Aussitralians were doing flat whites and avocado toast long before they became LA-chic, and Paramount Coffee Project shows you why.
- BROKEN SHAKER**
416 W 8th St. — freehandhotels.com/los-angeles/broken-shaker
The rooftop of the Freehand hotel boasts a killer cocktail lineup and a wonderful view of the surrounding area. Come for the award-winning drink menu, stay for the pool floaties.
- BUZZ WINE BAR**
460 S Spring St. — buzzwinebeershop.com
With a solid selection of wine, beer and spirits to purchase, and a great lineup of drinks at their bar, not to mention weekly tastings, Buzz is the outstanding liquor store/bar that DTLA deserves.
- BANG NA**
637 N Spring St. — bangnathai.com
This delicious Thai-fusion restaurant sits on the edge of Chinatown. Minimalist hipster decor and wonderful curries await!
- BROADWAY SPRING LA AMSTERDAM CAFE**
226 W 8th St.
Indulge in cannabis-infused pastries at this cute little joint down the street from MedMen. There are vegan and gluten free options available, and your purchase of a treat includes a free coffee. That's two buzzes for the price of one!
- COCONUT'S FISH CAFE**
809 S Hill St. — coconutsfishcafe.com
The Hawai'ian take on the fish taco, Coconut's opened its first location in 2009 in Maui, and has regularly received accolades from the likes of Zagat, Travel + Leisure and CNN for their food. Their opening in DTLA is a gift from the island gods.
- BUNBURY BARBERSHOP**
1646 N Spring St. Suite #4 — instagram.com/bunburybarbershop
Chinatown's warehouse district, bumping up against the LA river and LA State Historic Park, is undergoing a fantastic revitalization. Make sure your fade is tight and enjoy this up and coming corner of hipness.
- THE NEW GIRL APARTMENT**
837 Traction Ave. — binfordloftsla.com
Ok... ok... so technically these are the Binford Lofts, but fans of "New Girl", whose series finale aired last month, will recognize the exterior of this building immediately. Gather your closest friends for one last round of True American and wish the roommates adios!
- CHRYSALIS**
522 S Main St. — changelives.org
Chrysalis opens their doors to anyone seeking work. They will help you with your resume, will teach you important job skills, and even find clothing to wear for your interview. An important resource for downtown, and an essential lifeline to the most vulnerable people who live in our beloved neighborhood.



MARU COFFEE

BRINGING STYLE AND TASTY BREWS TO THE ARTS DISTRICT

*Written By Dakota Nate
Photographed By Caleb Thal*

If you've found yourself craving a cup of joe in Los Feliz within the last year or so, chances are that either by google search or a good, old-fashioned neighborhood recommendation, you've been directed to Maru Coffee on Hillhurst. With only over a year of business under their belt, an itty bitty spot with a mighty reputation of serving some of the best coffee in the neighborhood was bound to expand, and that's exactly what encouraged owners Jacob Park and Joonmo Kim to take up a second residence in the in the Arts District.

Off of South Santa Fe Ave between 7th and 8th Street in the former Rabbit Crew space lies Maru Coffee's second location. A spacious warehouse-style spot with natural light galore, Maru sets the vibe with their bright and inviting minimalist atmosphere, which doesn't overshadow the real star of the show, their java.

The pair behind Maru Coffee met while working at another prominent coffee shop in L, where Jacob trained Joonmo and they began to share a friendship, along with aspirations of owning their own shop one day. Where Jacob works closely with the roasting himself, spending the last decade in the coffee industry, Joonmo brings an innate sense of hospitality to the table, which just so happens to make them a fantastic duo.

"We kind of had the same direction," says Jacob. "He (Joonmo) has a really good philosophy



and a really good taste. What I also liked about him, he loves Korean culture, and he wants to present Korean culture to people. Coffee is not a Korean thing, so we focus on interior and presentation to achieve a similar aesthetic."

Without a neighborhood in mind and a year and a half under their belt in Los Feliz, they set out searching for an additional location that would serve their needs when it came to roasting. What they found was an open, beautifully lit space that would serve both their production and conceptual needs.

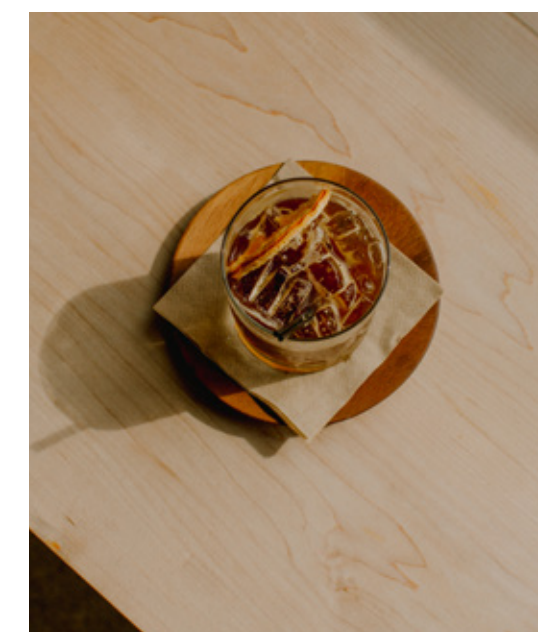
"Our original plan was roasting but then our landlord in Los Feliz wouldn't allow it so we started looking for a roasting facility. After a year and a half we found this location and we thought this could be a really good place to be a roastery."

While the menu may seem simple at a glance, look closer and you'll find anything from a classic cappuccino to high-grade Matcha, to their signature Spiced Cold Brew. Made with a peppered cold brew that'll kick you into shape with hints of cayenne and cinnamon and served with sweet cream, if you prefer flavors on the spicier side, it's bound to light up your morning in the most sultry way possible.

Additionally, Maru Coffee provides an array of pastries and arguably the best granola you'll find downtown, made with millet, black sesame seeds, pumpkin seeds, maple syrup, and served over your choice of Straus yogurt, almond, oat, or whole milk.

Next time you're in the neighborhood looking for a new place to facilitate your morning routine, head on into Maru any day of the week and get your caffeine fix with Jacob, Joonmo, or one of their other talented barista

FIND IT HERE:
1019 S Santa Fe Ave.
marucoffee.com



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June 15

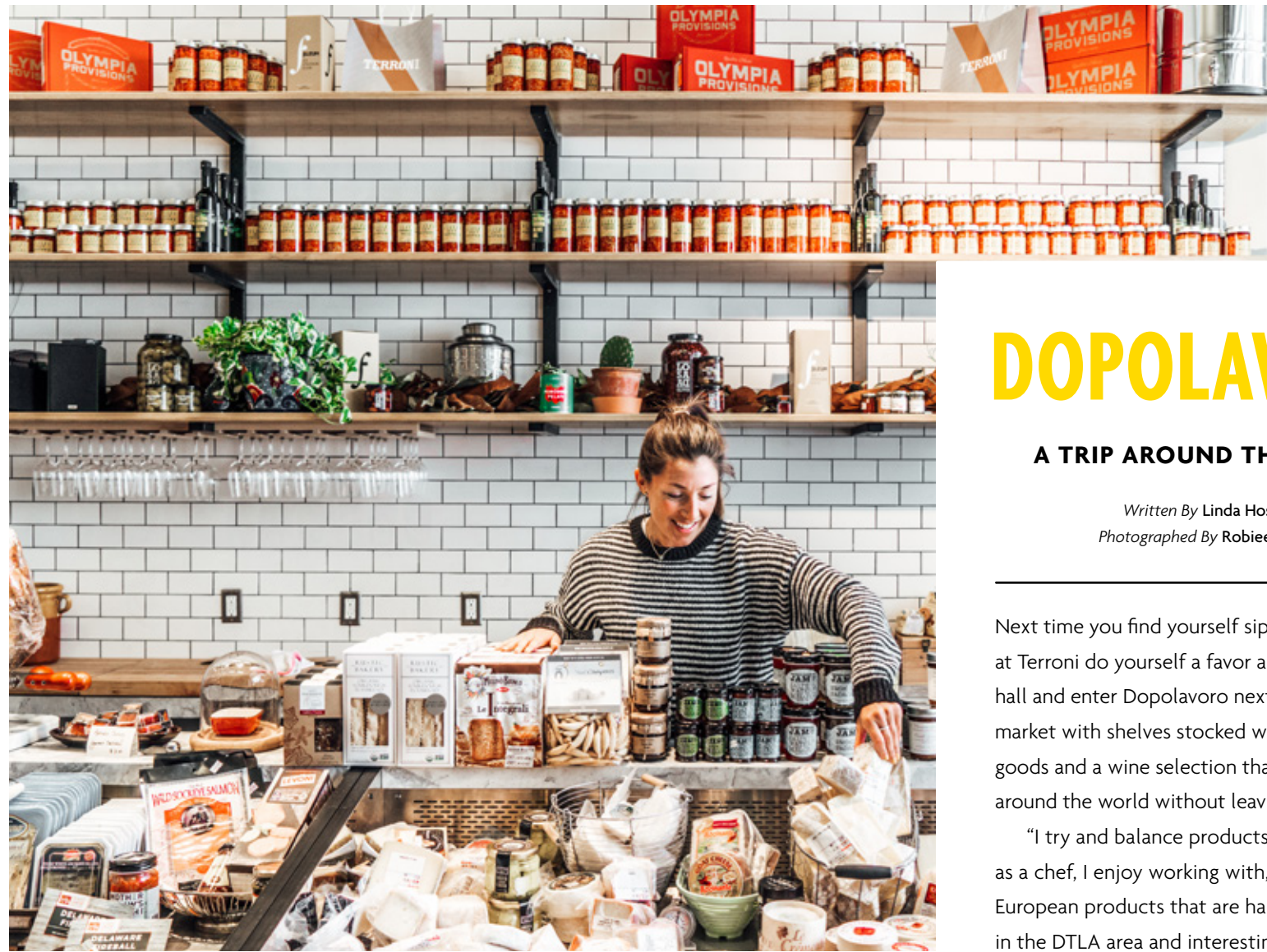
Gabriel Carzón-Montano
↳ Jarira de Marco

June 22

Surprise Headliner
↳ Thumpasaurus

**arts
Brookfield**

FIGAT7TH.COM
ARTSBROOKFIELD.COM



DOPOLAVORO

A TRIP AROUND THE WORLD

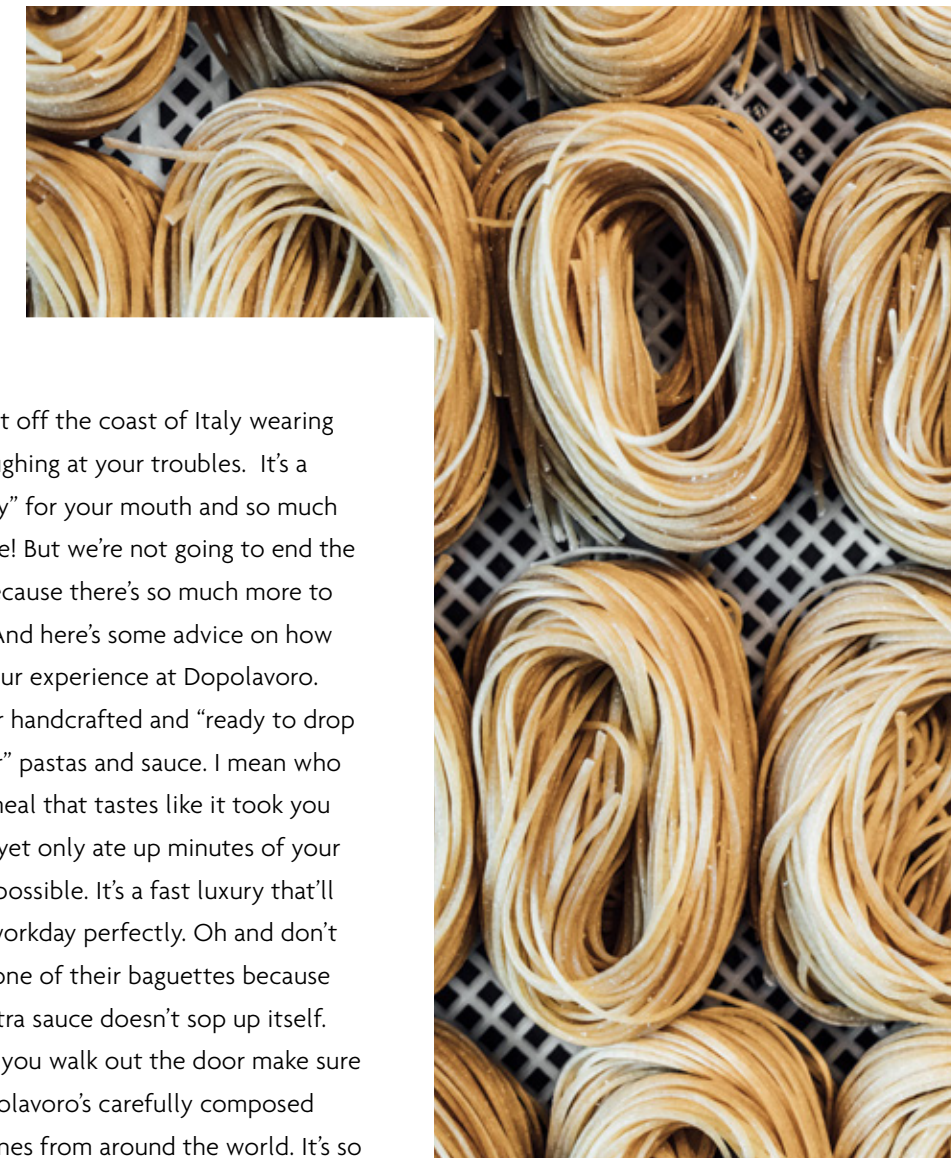
Written By Linda Hosmer
Photographed By Robiee Ziegler

Next time you find yourself sipping on a Spritz at Terroni do yourself a favor and walk down the hall and enter Dopolavoro next door. It's a small market with shelves stocked with fancily jarred goods and a wine selection that'll take you around the world without leaving your zip code.

"I try and balance products that personally, as a chef, I enjoy working with, traditional European products that are hard to come by in the DTLA area and interesting products that people who enjoy experimenting with food can appreciate. All that, put together with the staple ingredients and fresh produce, I feel that anyone at any cooking experience level can shop here and have a great meal at home," says Stephen Murray, Executive Chef of Terroni and Dopolavoro.

Dopolavoro means "after work" and the vibe in here is most definitely inspired by neighborhood markets in Europe. It's a modern and beautifully organized quick one-stop shop.

To be honest the homemade gelato at Dopolavoro is enough to get you in the door because the blood orange negroni gelato is truly a scoop of time travel. All of the sudden



you're on a boat off the coast of Italy wearing a headscarf, laughing at your troubles. It's a "Roman Holiday" for your mouth and so much more affordable! But we're not going to end the article there because there's so much more to uncover here! And here's some advice on how to maximize your experience at Dopolavoro. Check out their handcrafted and "ready to drop in boiling water" pastas and sauce. I mean who doesn't like a meal that tastes like it took you hours to make yet only ate up minutes of your time. Well, it's possible. It's a fast luxury that'll wrap up your workday perfectly. Oh and don't forget to grab one of their baguettes because we all know extra sauce doesn't sop up itself.

And before you walk out the door make sure to browse Dopolavoro's carefully composed selection of wines from around the world. It's so nice to pick from a narrow selection that's been put together with care – it eliminates the stress of matching your meal with the perfect sip. There's also a counter with fresh cheeses and meats including a sexy leg of Jamón ready to be sliced up for your eating pleasure.

DTLA-dwellers have certainly come a long way from the days when market options were lacking. They're now living their best lives!

So come on in and let Dopolavoro elevate how you shop for cooking staples.

FIND IT HERE:
808 S Spring St.
dopolavorodtla.com



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BEYOND THE STREETS

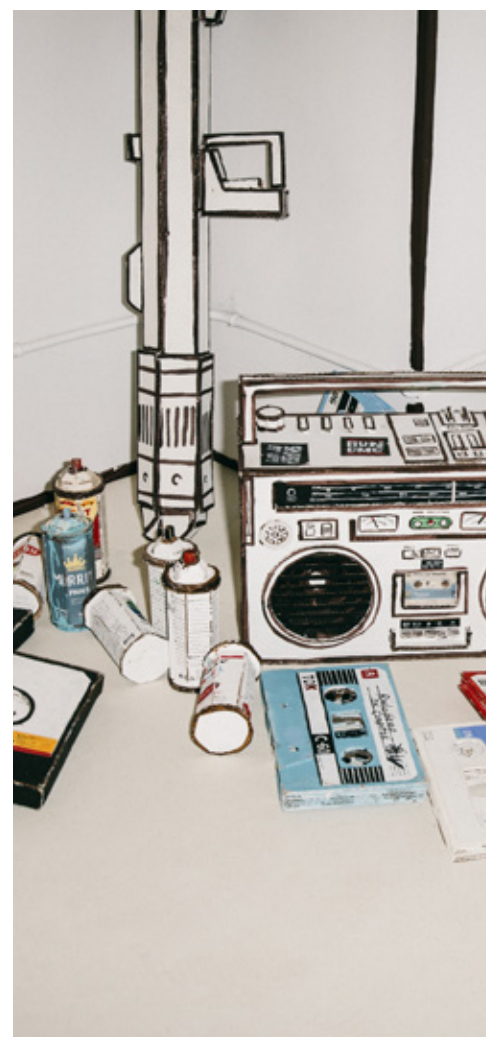
THE PROUD SQUARE PEG OF STREET ART & BEYOND

*Written By Travis Platt
Photographed By GL Askew II*

The streets are the veins of a city, pulsating with collected culture and urbanity. When it comes to art within the past and present — the blood is thick. To celebrate the most recognized expression of art from the concrete catacombs of our world, look towards Chinatown. A curated kingdom dedicated to an exhibition of graffiti and street art, along with a groundbreaking showcase of paintings, photography, and sculptures has opened its doors to the public eye. This is Beyond The Streets, a visual celebration of concrete to canvas, here to acclaim over fifty years of the world's most identifiable art form, and our generations aptitude of expression to centuries ahead.

Enter the showcase on 1667 N. Main Street to the sounds of train horns and police sirens, the way it should be. Curator and graffiti historian Roger Gastman doesn't hold back, "Beyond The Streets was a real m*ther f*cker." Understandably, as over one hundred artists were chosen to embody the culture and evolution of Street Art, selected to serve as a screaming sentiment to "the square peg in the art hole of acceptance." The exhibition — all 40,000 sq ft of the immersive industrial space — is everything Roger aimed to capture, "appetite, vandalism, ambition, rebellion. All reaching multiple generations, transcending any border."

Navigate through living examples of what street art means to our society, and witness what has morphed into starting with a tribute



to SANESMITH's mark on the Brooklyn Bridge, spawning Manhattans backlash threat "Spray now, pay later." Let Estevan Oriol's "L.A. Fingers" hit close to home, and realize one photo can capture the culture of an entire city. Submerge in the Cosmic Cavern where phosphorescent trash becomes as beautiful as a coral reef. Enter into AIKO'S glorification to the ugly of a city, she learned to speak English through flickering neon street signs. Recognize that the Guerrilla Girls have been fighting sexism and racism with art activism since 1985 — the fight continues. Hypnotize yourself with SHOE's vortex of visual declaration. Henry Chalfant's streetcars screech with a chromatic pop, these are living moving exhibits. Within mass stimulation, Al Diaz and his simple pen work remind us how movements can begin. Wander around a police car cut in half from artist RISK, a statement that hits harder than an early 90's drum solo from Fugazi. Stare into Mark Mothersbaugh's eyes to uncover messages deep within. Let time dissolve with Gajin Fujita and his "Critique On Culture." Center on his gatekeeper and lion, Gajin reflects "it's my stance on commercialized culture, a critique on stepping back to realize nature is king. It's time to release the beast."

Beyond The Streets is a tenacious temple — our proud square peg of artistic freedom. It can easily have anyone delve into the thought of how it took this long to happen, but then appreciate that it had to be done right. The collection is a connection to a generational mindset into culture, love, pain and brilliant rebellion, serving as a link to a past we can still taste, and a path towards the future of street art's persistent evolution. And though this domain of courage, blood, sweat and prevailing expression is cleverly named Beyond The Streets, inside, you've never felt closer to them.

Beyond The Streets is here until July 6th — don't even think about missing it.

FIND IT HERE:
1667 N Main St.
beyondthestreets.com



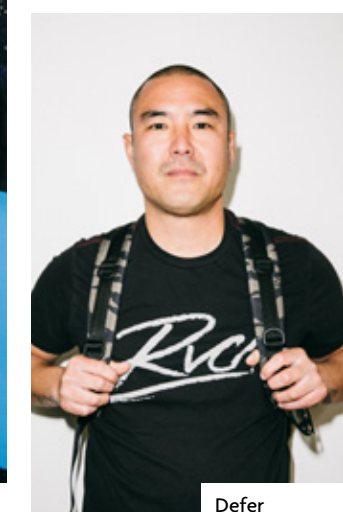
Kristofferson San Pablo



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