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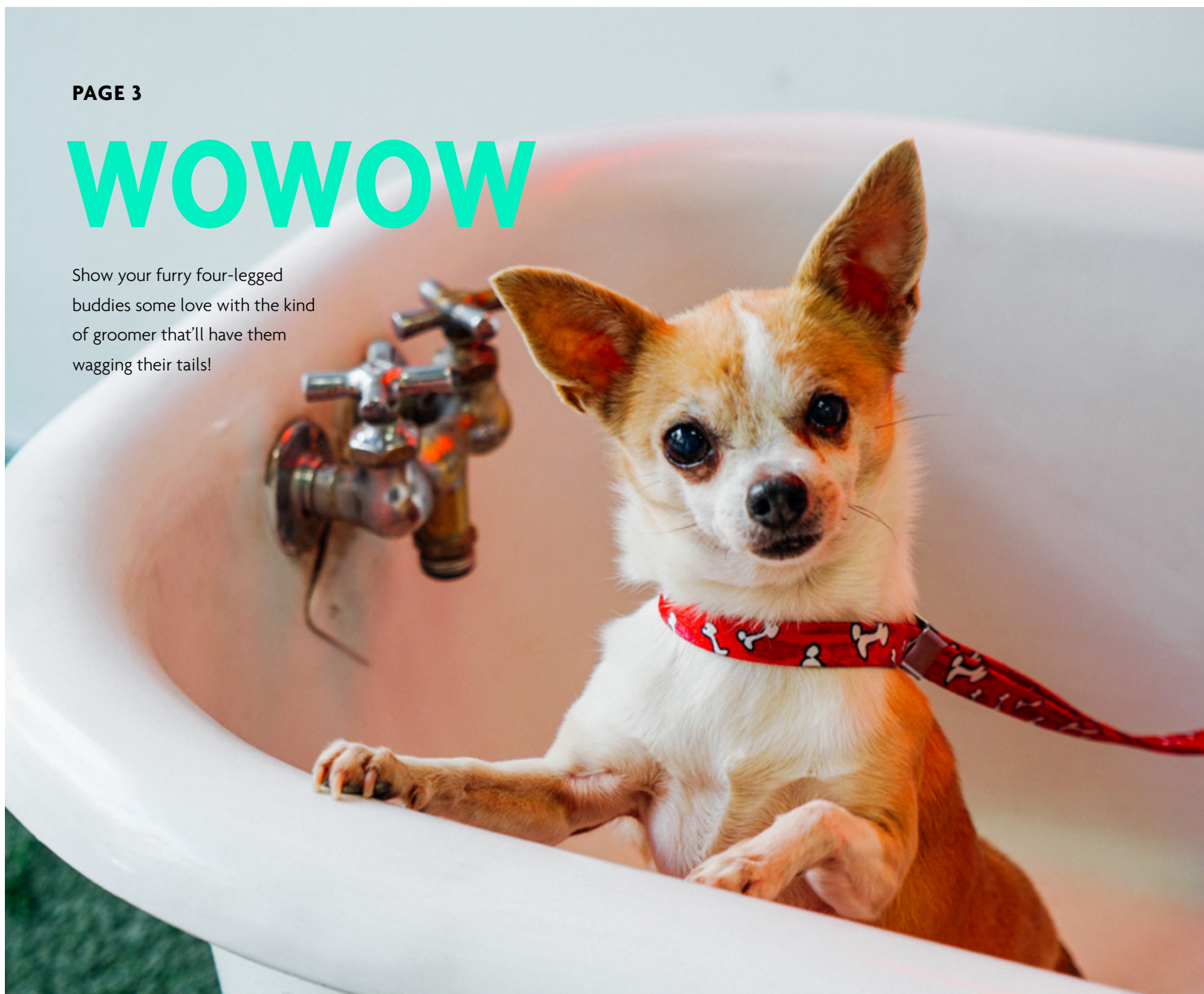
DOWNTOWNER[®]

THE INSIDER GUIDE TO DOWNTOWN LOS ANGELES

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WOWOW

Show your furry four-legged buddies some love with the kind of groomer that'll have them wagging their tails!



EASTSIDE MARKET

A gem that's endured generations is calling your name.

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Find your way.

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Everything tastes better in a bowl. Check out what this place is mixing up.

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LADTR

LONG LIVE DOWNTOWN

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

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WOWOW

SPAW DAY

Written By Abel Horwitz
Photographed By Robiee Ziegler

Living downtown can be ruff, but fortunately there's a place where your best friend can kick up their paws and let their tongues hang loose.

WOWOW Grooming — which is a children's word for "dog" in Spanish (essentially, "woof woof") — is on Main between 4th and 5th (sniffing distance from the Spring Street dog park), and is the creation of Maura Rindelaub and Evelyn Solorzano, two dog-loving groomers who took their expertise and passion to open up their own shop.

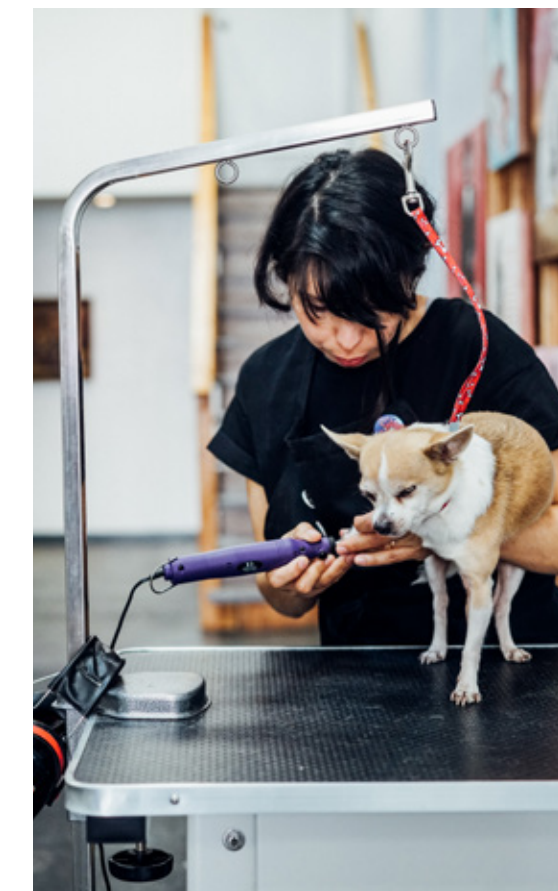
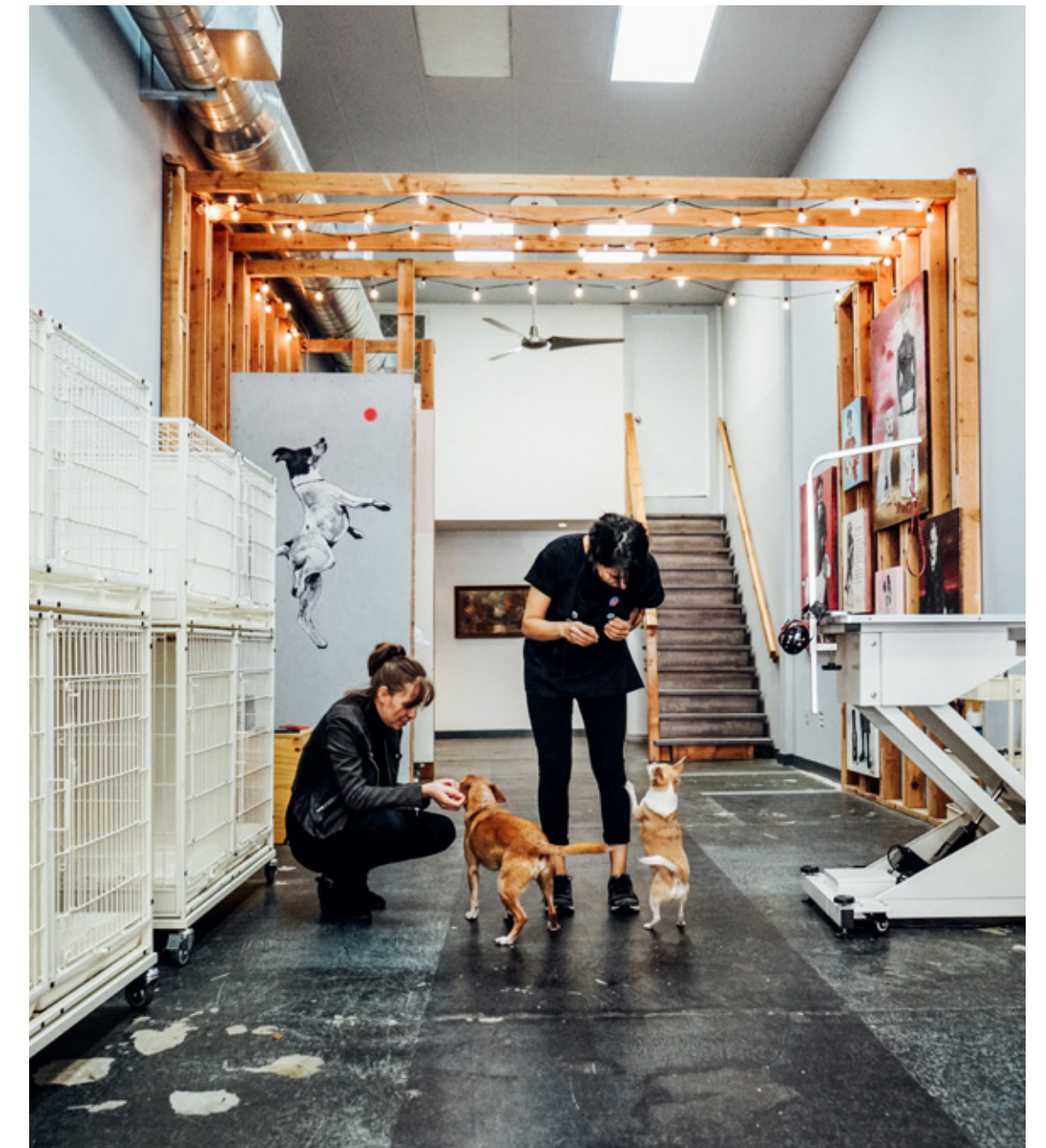
"Our focus was to provide an environment where dogs would feel comfortable," Maura says. "Bringing your dog to the groomer can be really stressful on them, and typical groomers can be noisy and rowdy and your dog can be there for seven hours waiting for grooming. We really wanted to avoid that."

For dogs, one of the most stressful parts of getting groomed is getting their nails clipped. They have a nerve and blood vessel in their nails called a quick, and if their nails are cut too short they start to bleed. This is where Maura and Evelyn's sensitivity and expertise really comes into play. Evelyn will massage the dog's ears and give them love while Maura files down the nails with an electric buffer. "It works like a charm," smiles Evelyn. They even extend their nail trimming service to cats. "It's so stressful for the cat," says Maura, "so we'll put a big towel around their neck to make them feel comfortable during the nail trim and it works out pretty well."

WOWOW really sets itself apart from the typical pet grooming venue with a keen awareness of how sensitive animals can be to their environment. "We're able to give a personal touch to every dog," says Evelyn. "We absolutely put 100% into this."

Their love for dogs is visible throughout the space. From the incredible dog-focused artwork on the walls masterfully painted by Maura, to the open environment that gives parents complete visibility to their fur babies as the pair works. As if to emphasize the love and care that these two put into their work you will be instantly charmed by Maura's two dogs, Jurgis and Peanut, as friendly and as approachable as dogs can be. At fourteen, Peanut, a chihuahua/terrier mix, is playful and buoyant. "If she makes it to fifteen we'll throw her a quinceañera," Maura jokes.

"We want dogs to feel like this is a positive space and we want it so that when they return they come back wagging their tails, as if they're saying, 'Oh, we're here again!'" says Maura. "That's why we do it."





EASTSIDE MARKET

STACKED WITH NOSTALGIA

Written By Brian Chernick
Photographed By Rebekah Lemire

In 1929, just outside Chinatown and across from what would be the 110 Freeway, Italian markets flourished in what for all intents and purposes L.A.'s own Little Italy. Through the Great Depression, the Second World War, and civil unrests, the Eastside Market Italian Deli came out the other side of nearly a century still standing and as one of the reigning champions of Italian sandwiches.

Built by a family of immigrants, passed down from one to another, Eastside prides itself on always keeping its doors open to all of Los Angeles. It has transformed from a neighborhood market and meat deli into an unparalleled Italian sandwich shop that has East Coast transplants salivating for the authenticity of its character and nostalgic taste.

After 15 years of working their way up from cleaning and delivery routes to learning the butchery trade, Johnny and Frank Angiuli earned the keys to the shop from the original owners Joe Campagna and Domenic Pontrelli in 1974 and introduced the menu items still found today. Johnny would eventually pass the torch to his sons, Vito and Anthony, bestowing a bit of sage wisdom: don't change a thing.

The business continues to welcome all walks of life from construction workers, government officials, paramedics and firefighters. Mix in some Baby Boomers, a few Millennials and what you've



got is the Eastside's simmering sauce pot of patrons brimming for a taste of the Italian holy trinity — meat, sauce and cheese.

When you arrive at the deli nestled in the hillside, you will find a bit of an L.A. miracle: ample free parking. Look closer you'll notice hungry Angelenos strolling in by the droves on foot, and for good reason — Italian food is not known for being light.

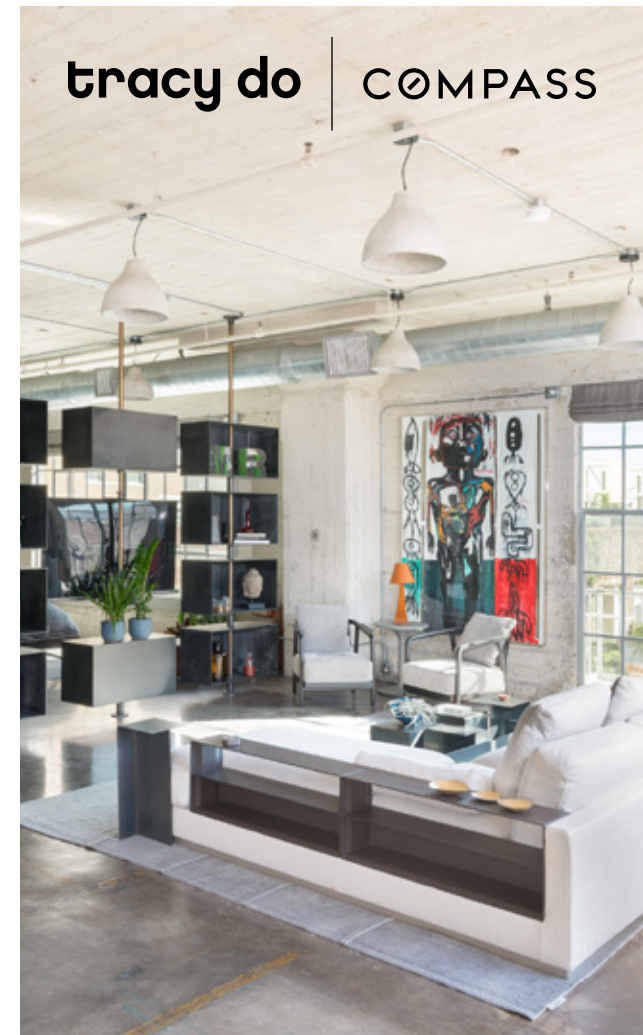
Au contraire! While they might offer some of lighter fare — soups, salads, fruit bowls and the Atkins friendly cold cut plate which is a deli sandwich sans bread — Eastside's main attractions are larger than life. The sandwiches are heavy in flavor but surprisingly easy on the wallet with all but one priced under \$10.

Their most popular sandwich, the Number 7, is stacked sky high with pastrami, roast beef, provolone and red sauce and served hot, with enough sustenance for two meals.

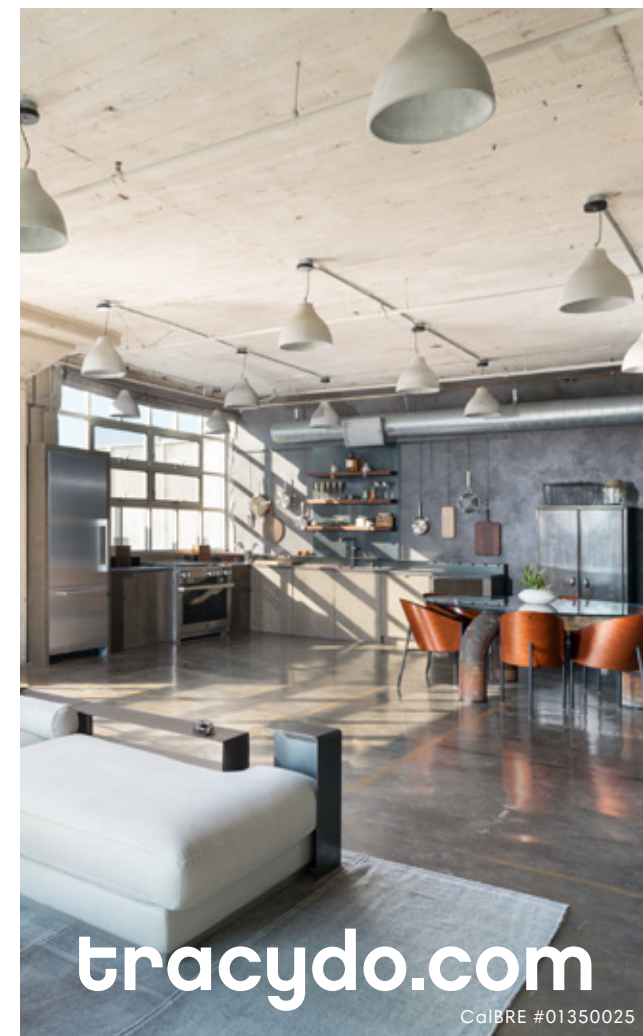
If you want something a little cooler in temperature but hotter in spice the classic Italian hits the spot. Don't forget to cruise the bottomless peppers station to crank it up as much as you want.

Now, if you're looking to feed a small village of carnivores feast your eyes on the behemoth: the D.A. Special — a quadruple threat of Italian sausage, meatball, roast beef and Pastrami. Yes, you read that conjunction right: 'and', not 'or' Concocted by a security personnel for former District Attorney - and father of our own mayor — Gil Garcetti, the sandwich weighs as much as a small child. If you succeed in finishing it in one sitting you just might require your own security detail to escort your stuffed body out of the deli.

FIND IT HERE:
1013 Alpine St.
esmdeli.com



Stunning Corner Unit in the Toy Factory Lofts
1855 Industrial St #309, Arts District
1 BED | 2 BATH | \$1,775,000



tracydo.com

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EAT

A EASTSIDE MARKET

1013 Alpine St.
esmdeli.com

B TAKASAN

225 W 7th St.
takasan.co

C FUGETSU-DO

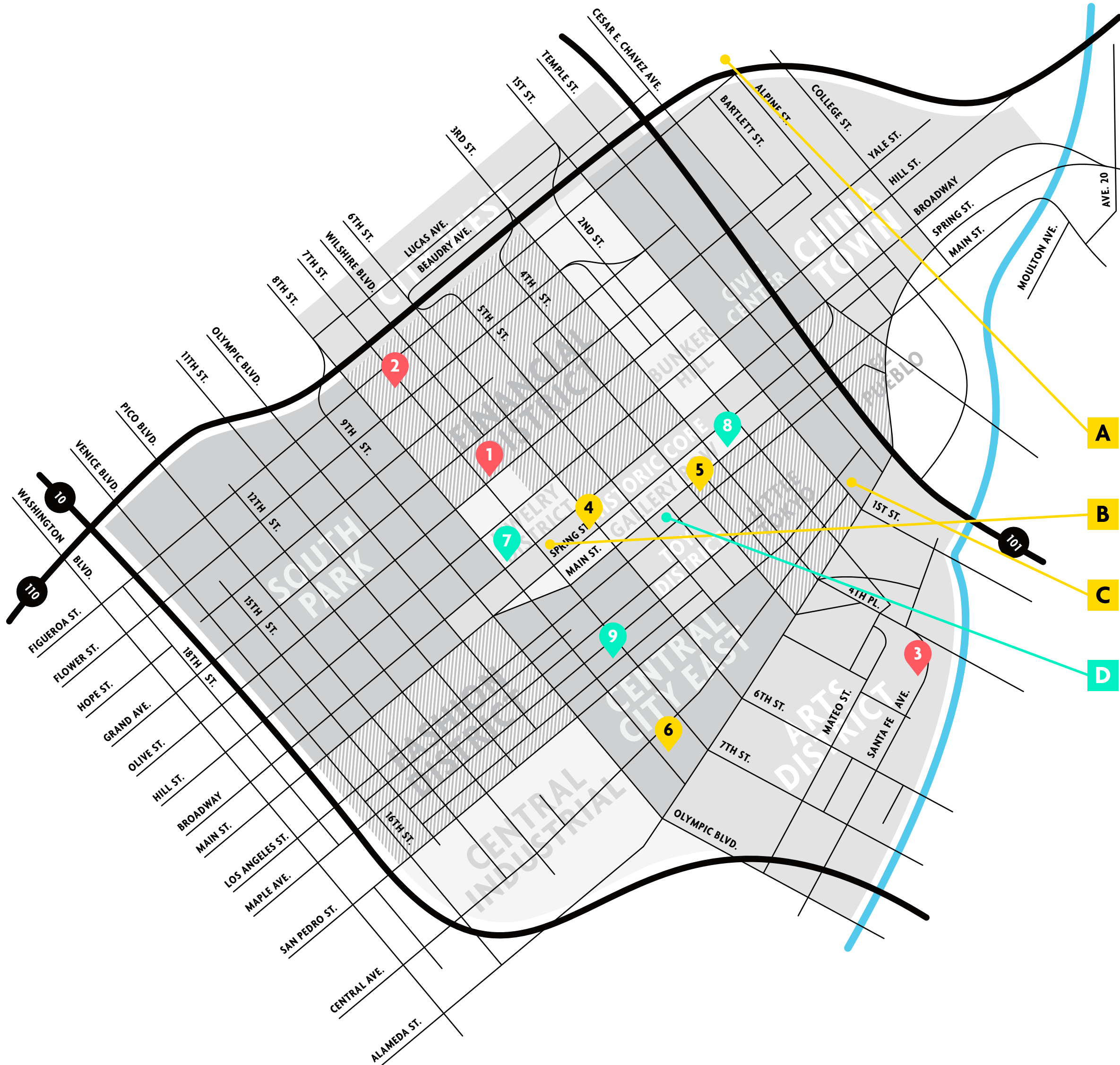
315 E 1st St.
fugetsu-do.com



MOVE

D WOWOW

440 S Main St.
wowowgrooming.com



CITY STREETS

FREEWAYS

LA RIVER

M METRO RAIL STATIONS

*MAP SIMPLIFIED & NOT TO SCALE

DOWNTOWN FAVORITES

- 1 GIANNI BAR**
649 S Olive St. — thenomadhotel.com
The Nomad hotel takes over the old Bank of Italy building, and Gianni Bar (named after the bank's founder) is helmed by 2017's Best Bar Team winner, Leo Robitschek. Expect nothing but the best.
- 2 3RD GENERATION SAKE BAR**
808 W 7th St. — 3rdgenerationusa.com
510 sake flights, Sunday all-day happy hour, and a variety of sake, nigori and shochu to complement your ramen, poke or sushi dinner, stumbling distance from the 7th Street Metro station.
- 3 VILLAINS TAVERN**
1356 Palmetto St. — villainstavern.com
Gothic and wicked, this Arts District stalwart is known for live music, an eclectic cocktail list, and its dog-friendly patio! The Mexican Chocolate Chili Old Fashioned is reason enough to spend a few hours here.
- 4 THE DOLLY LLAMA**
611 South Spring St. — thedollyllama.com
Choose your waffle, cover it in syrup, top it with candy, and wash it down with a milkshake. #lifegoals
- 5 TILT COFFEE BAR**
334 S Main St. Kiosk #1 — tiltcoffeebar.com
An architecturally stunning building hidden in an apartment complex's courtyard. Sip an expertly crafted latte while sunning yourself in the surrounding grass lawn.
- 6 HAYATO**
1320 E 7th St. Suite 126 — hayatorrestaurant.com
The soft opening of ROW DTLA's haute Japanese restaurant, Hayato is serving bento boxes for lunch at \$46 a piece. Only 20 are served a day, and are promised to be a far cry from your typical tempura-and-rice affair.
- 7 COS**
313 W 8th St. — cosstores.com
H&M's upscale brand, COS (known for their fashion essentials, reinvented classics, and modern trends for men and women) has built out the Olympic Theatre into a bright, beautiful retail center.
- 8 DOWNTOWN INDEPENDENT**
251 S Main St. — downtownindependent.com
Step away from the multiplex and check out an indie at DTLA's gorgeous independent theater. A rotating beer and wine list in the lobby, and always a provoking film on the big screen.
- 9 MOSKATELS**
738 Wall St.
An old school craft shop (think: Michael's with local soul) smack dab in the middle of the Flower District. Wander the isles for hours looking for inspiration, leave with a bag full of colored marbles and tea lights for days.



TAKASAN

BOWLING FOR YOUR BUDS

Written By Abel Horwitz
 Photographed By Rebekah Lemire

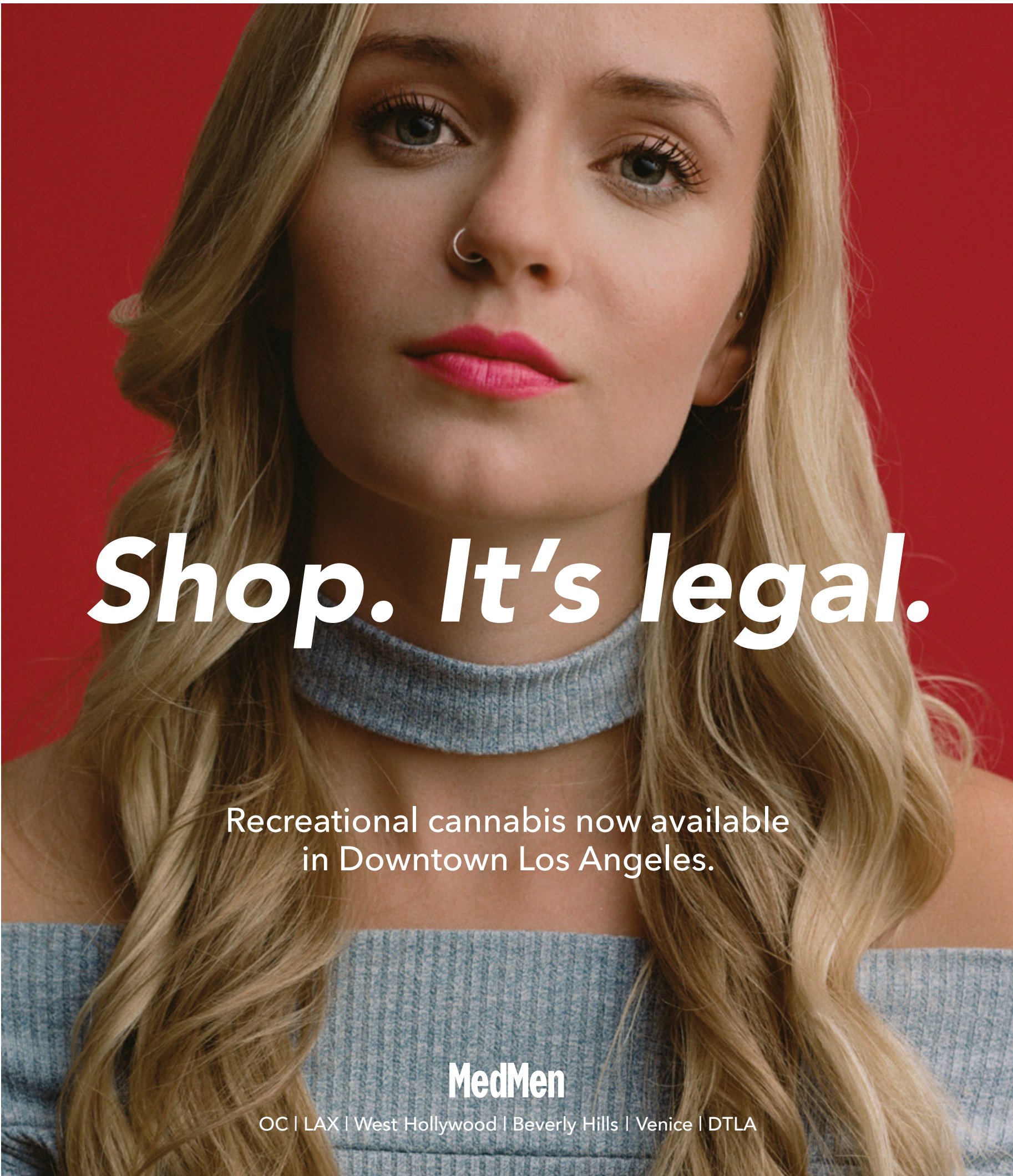
Tucker Iida grew up in Tokyo, and when he moved to Los Angeles he wanted to bring some of his home country with him. Proud of his heritage and the traditions he grew up with, as well as a lifelong love of cooking, Iida set his sights on downtown. "I'm a rice guy over noodles," he explains, noting that L.A. has a lot of great ramen restaurants but that in Japan "rice bowls have just as much impact."

He created Takasan, his love letter to Japanese donburi (rice bowls), on 7th street in between Broadway and Spring, adding his stamp to an increasingly hip and unique culinary pocket of downtown, where nearby shops include Weird Beers, Little Fluffy Head, Corporation Food Hall and Little Damage.

The interior of Takasan is what Iida calls "Industrial Zen". The space has a high ceiling, white walls, succulents, and wooden accents. He points to the single piece of white maple wood running through his space, cut and carved into a communal table. "Ambiance is a huge part of eating," Iida says. "We eat with our eyes."

His intention is to make Takasan a place where all are welcome. "I want a place where locals can feel comfortable," he says, "and where travelers can get a taste of authentic Japan." Takasan's rice bowls are cooked using traditional Japanese techniques and ingredients, lessons Iida learned while cooking for his family as he was growing up. He honed his chops at Cornell, where he graduated from the hospitality and business school, going so far as to design a program to give students an opportunity to create pop-up restaurants of their own. He's proud to point out that the program continues to this day. The menu is changing constantly, but Iida points to his core items; Katsu-Don — a fried chicken bowl, Yakiniku-Don — a sweet and spicy sliced ribeye bowl with a poached runny egg ("Decadent and satisfying," says Iida), and Oyako-Don — a chicken and egg bowl that Iida explains is the Japanese comfort food equivalent of the American grilled cheese sandwich. "The bowl is simple in terms of ingredients, but takes a lot of love and care," he says. "It is our hardest dish to make because the egg needs to be perfect."

Iida sees Takasan as the beginning of a movement where he hopes to inspire young millennial food-centric entrepreneurs to celebrate and reinvigorate Japanese cuisine and culture for the 21st century. "The Japanese care a lot about being meticulous," he says, "and my intention is to provide warm hospitality and fine dining at an affordable price for my guests." He looks around his restaurant beaming with pride. "I think that we offer a quintessential Japanese experience for Los Angeles today."



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FUGETSU-DO

A TASTE OF GENERATIONS

Written By Travis Platt
 Photographed By Caleb Thal

As downtown explorers we aim to discover much of our city's assorted culture by eating a variety of diverse food. It's one of the priceless rewards of living in our jungle of concrete, endless forms of mouthwatering recipes at our fingertips. These recipes tell a specific story of the past and serve to preserve the delicate lineage of unique societal practices. Amidst the buzzing neon on 1st street in Little Tokyo, Fugetsu-Do fashions an eatable heirloom that delineates the spirit of a family history, transcending generations and serving as a model of how precious a recipe can be.

Enter this "sweet shop" to unearth the birthplace of rice cakes in our City of Angels, or more commonly referred to as the almighty mochi. Here wandering eyes line up to witness an array of glossy colored mochi arriving on trays from the factory located behind the shop

Brian, the third generation owner and operator of Fugetsu-Do explains the timeline behind the mouthwatering arrangement. "There are three types we offer, traditional, modern versions with a twist and snacks." The traditional, ranging from Daifuku to Ohagi, are arranged like a vintage edible art piece, so beautifully simple in presentation and taste. The modern twists are bit more adventurous and an example of a key survival tactic of Brian's since he took the helm in 1980, determined for the shop to reach a 100 year celebration. Blueberry and white bean paste with strawberry and chocolate combine to make Fugetsu-Do's version of a modern

mouthwatering Manju. Then comes the snack version, small bite size dango (mochi's smaller cousin) for commuters on the move available in the very popular rainbow, resembling like a snack Ziggy Stardust wouldn't leave earth without. Brian reflects on the importance of adapting, "Here tradition meets modern, we have something for every customer." Adapting has been a key ingredient in the recipe of Fugetsu-Do. The shop has had its share of survival since doors opened in 1903, when Little Tokyo was the social, religious and economic center of the largest number of Japanese Americans in the U.S. After the bombing of Pearl Harbor, Brian's family liquidated inventory and was sent to an internment camp in Wyoming. It's here that Brian's father met and married his mother, and with much determination returned to Little Tokyo to resurrect Fugetsu-Do. Brian proudly holds a framed photo of his grandfather Seiichi Kito, "We were here at the beginning, and have worked hard to adapt as time has passed."

As the city begins to expand upwards, it's vital to remind ourselves the important task to support and preserve places like Fugetsu-Do. Mochi can now be easily found in large market stores, along with a "Whole" bundle of other things. These specific bite size treasures in Little Tokyo thrive because they connect to a culture and religion that holds a marketplace for them. As long as the community survives, so does the shop. Brian's son Korey is learning these valuable lessons in hopes to fill his father's shoes one day. Make it a tradition once a week to stop into Fugetsu-Do to enjoy a simple recipe that has stood the test of time, and make a piece of history from Little Tokyo a part of your own.

FIND IT HERE:
 315 E 1st St.
fugetsu-do.com

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ARTSBROOKFIELD.COM
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