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ISSUE 44

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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Editor-in-Chief: Yo Santosa

Designer & Art Director: Mike Payne

Writers: Amanda Gunawan, Kort Havens, Linda Hosmer, Ivan Navarro, SRP

Photographers: Kort Havens, Rebekah Lemire, Robie Zeigler

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MOCA Music Summer 2017, photo by Myles Pettengill



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This ongoing music series in collaboration with Spaceland Presents features new and emerging music at The Geffen Contemporary at MOCA on Thursday evenings. Alongside the performances will be food trucks, drinks, and regular museum programming.

- Thursday, April 19
Thursday, May 17
Thursday, June 21
Thursday, July 19
Thursday, August 16
Thursday, September 20
Thursday, October 18

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SOUTH CITY FRIED CHICKEN

LOVE LETTERS TO THE SOUTH

Written By SRP
Photographed By Rebekah Lemire

“Here’s the thing – I grew up in Chapel Hill, North Carolina. I grew up with fried chicken. Like, we would f**king sneak off campus in high school to get good fried chicken for lunch. I just — I love fried chicken.”

Chef Sam is a dope guy. And he knows how to enjoy himself. Executive chef and co-owner of Preux & Proper alongside entrepreneur and restaurateur Joshua Kopel - Sammy Monsour (officially) just opened South City Fried Chicken — a fast-casual eatery located inside the Corporation Food Hall in DTLA.

One step inside the food hall, it’s hard to miss the bustling kitchen bumping hip-hop and churning out the most incredible, jaw-dropping creations. Converse hang above the counter stamped with the words “Fried Chicken” and vintage pop sodas chill in an ice bath.

Chef Sam offers eight completely different styles of fried chicken sandwiches that each represent a different city in the South. New Orleans, Austin, Nashville, Louisville, Greenville, Birmingham, Miami, and of course, Chapel Hill. Forget your assumptions — each of these offer an unconventional combination of ingredients you’d never expect. Yet, somehow the flavors strike some sort of memory and a deep, satisfying comfort.

In fact, these flavors are memories. These sandwiches are an homage to each city. These are the team’s love letters, telling the story of



why they love Nashville, what New Orleans means to them, or the inspiration they took away from Miami. Take the New Orleans, for example - a mixture of classic New Orleans ingredients like cajun spice, a homemade hot sauce, Thai basil, and a fried egg. “So it has like this structure of New Orleans, but then I f**k with it,” he explains.

Then take his personal favorite, the Austin. “It’s just the most different than anything I think I’ve ever had... like, when have you ever had burrata with red bean hummus? Heirloom corn tortilla crumble? Some cilantro and heirloom tomato?”

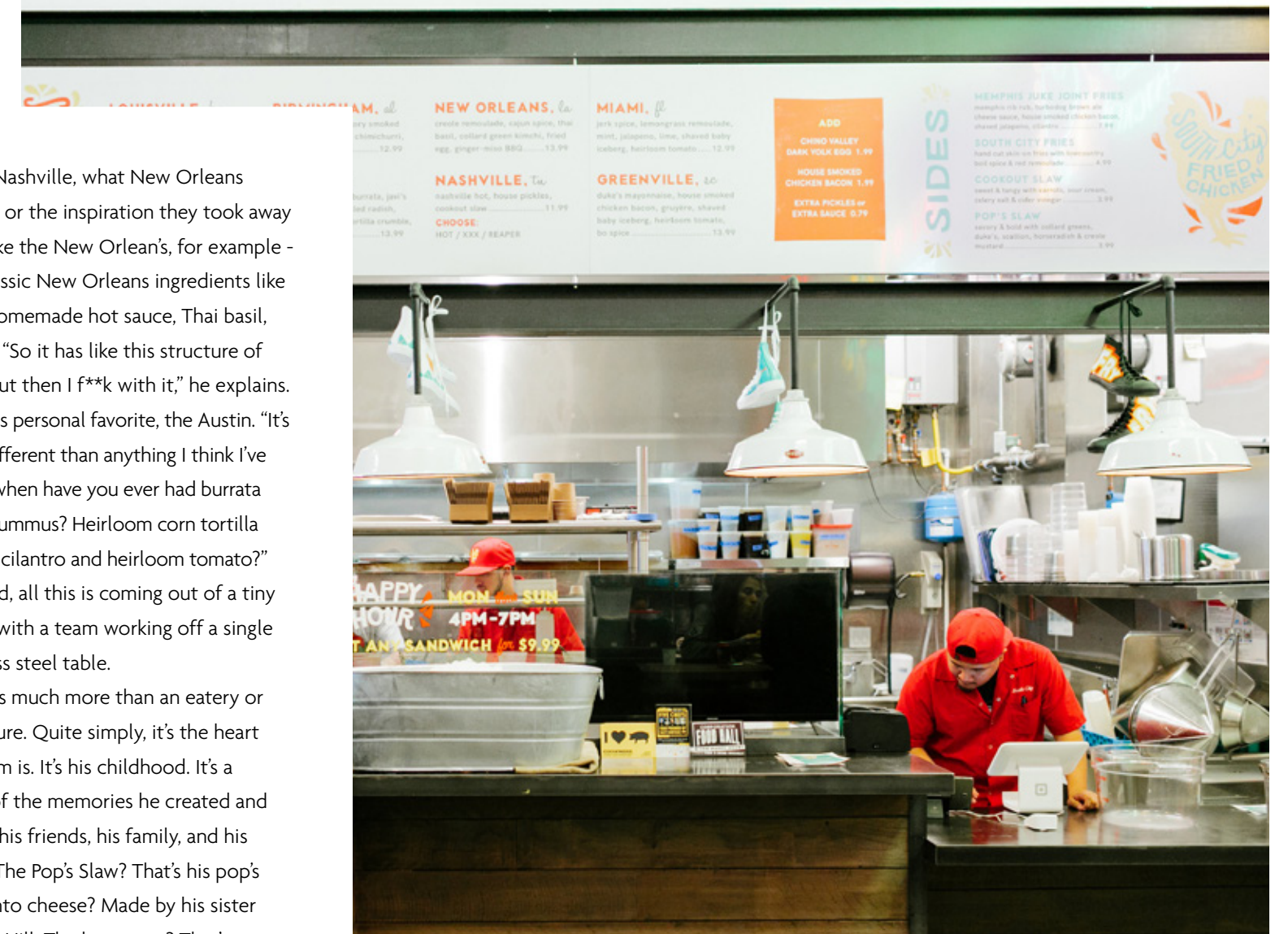
Keep in mind, all this is coming out of a tiny corner kitchen with a team working off a single six-foot stainless steel table.

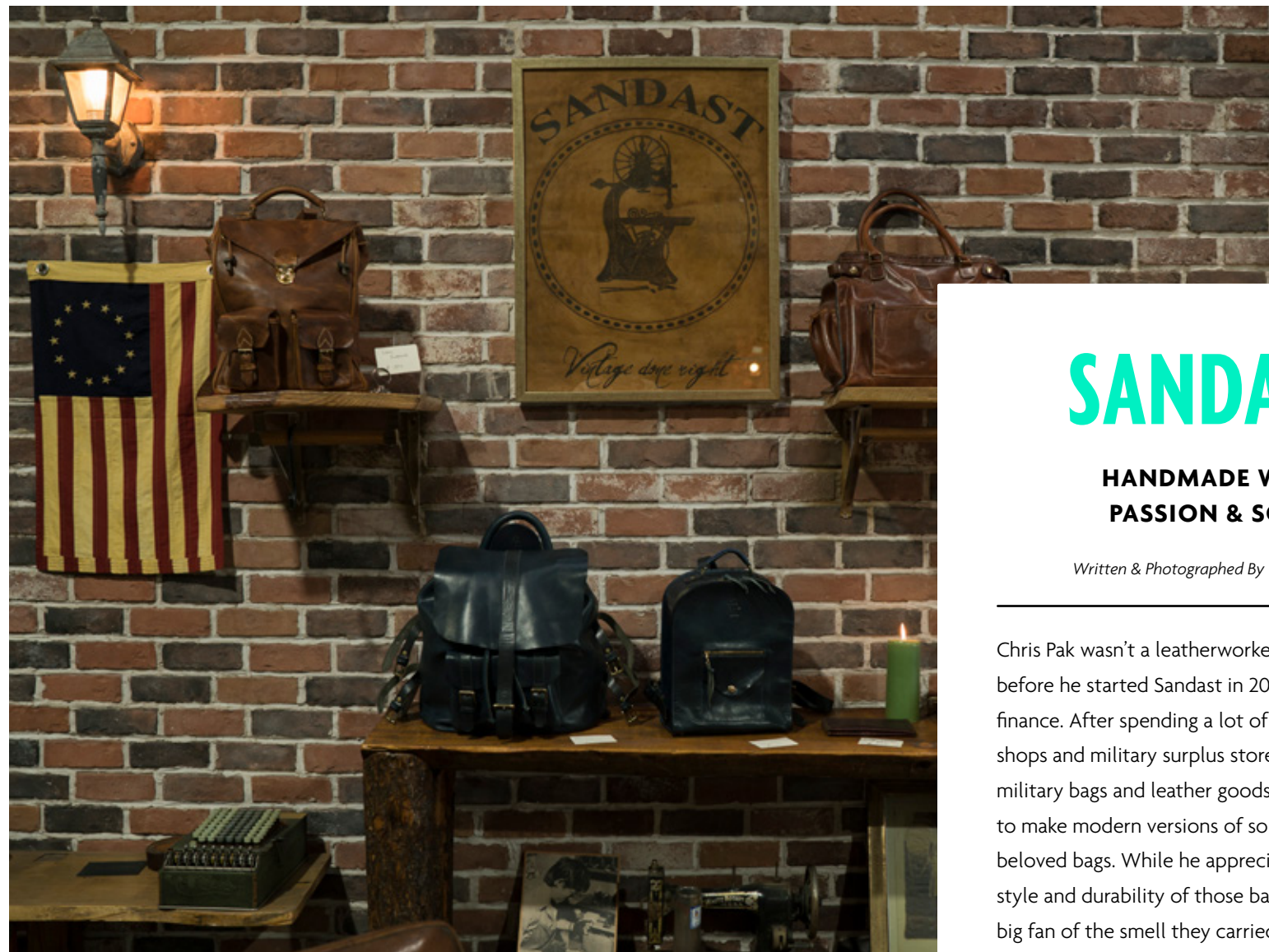
South City is much more than an eatery or a business venture. Quite simply, it’s the heart of who chef Sam is. It’s his childhood. It’s a manifestation of the memories he created and cherished with his friends, his family, and his team of chefs. The Pop’s Slaw? That’s his pop’s slaw. The pimento cheese? Made by his sister Jenny in Chapel Hill. The hot sauce? That’s his sous chef’s aunt’s hot sauce. The red bean hummus? Inspired by his grandmother’s weekly Sunday suppers.

“Our whole thing here is heirloom family recipes. I’ve asked my family to share their recipes. And I’ve asked my chefs to bring in their family recipes.”

The fried chicken sandwich has definitely attained a level of glory in recent years with pop-ups, trucks and fast-casual joints popping up left and right — and each has something unique of its own to offer. But few, so few, if any, are bringing a multitude of flavors, inspirations, and genuine family recipes all together in one small, but powerful kitchen.

FIND IT HERE:
724 S Spring St.
southcityfriedchicken.com





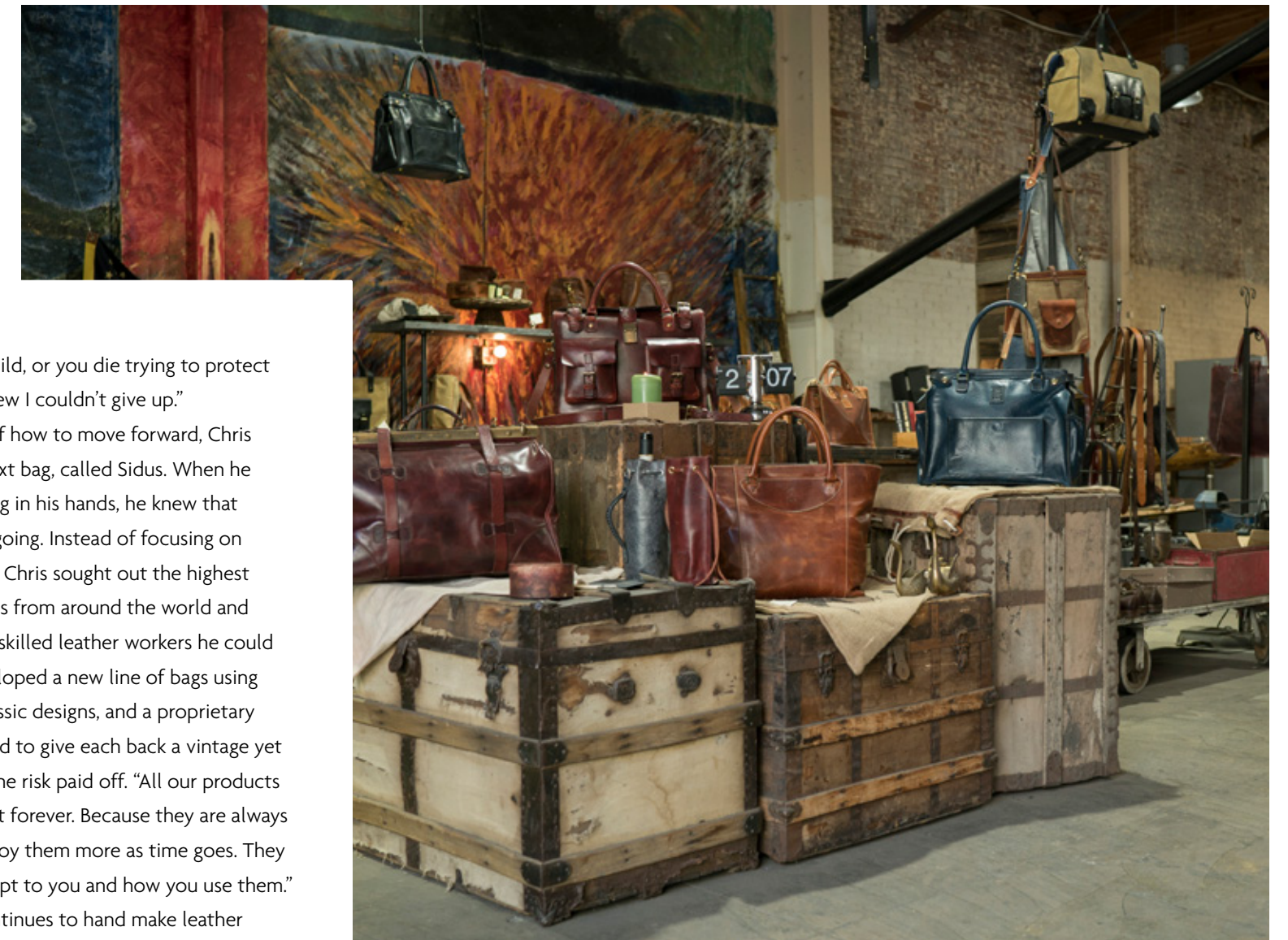
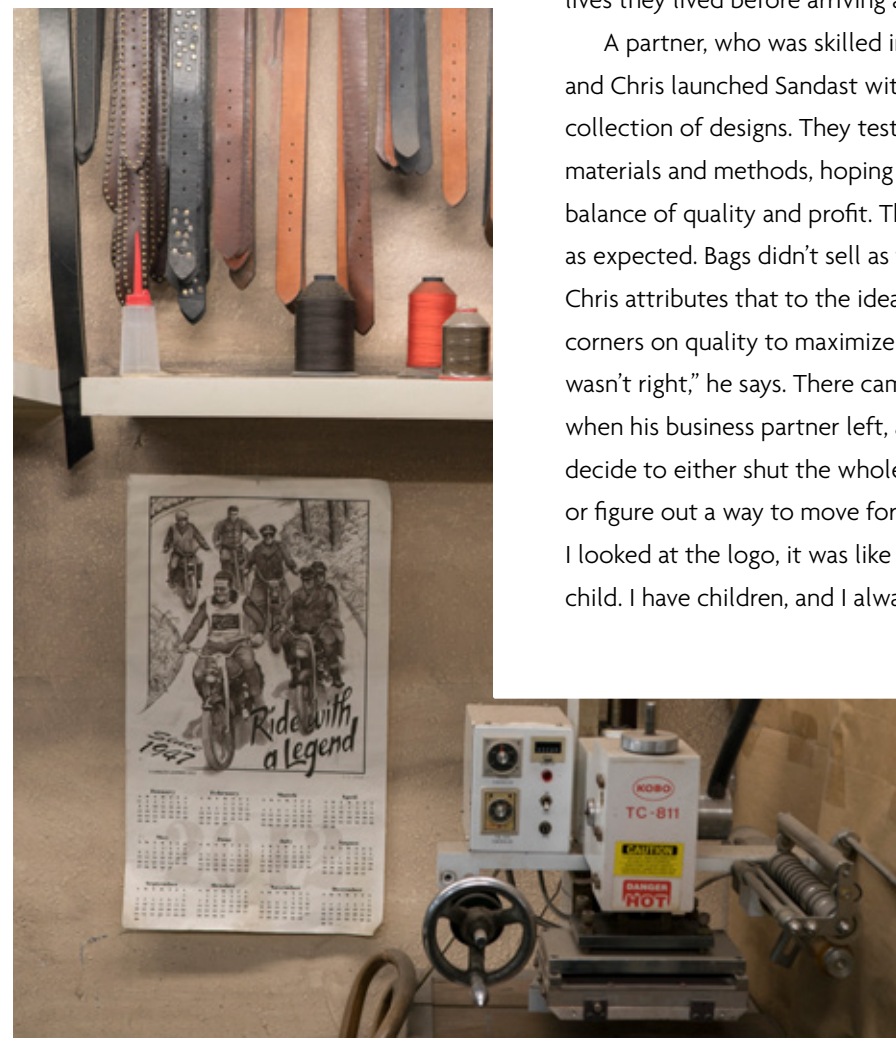
SANDAST

**HANDMADE WITH
PASSION & SOUL**

Written & Photographed By Kort Havens

Chris Pak wasn't a leatherworker or a painter before he started Sandast in 2010. He worked in finance. After spending a lot of time in vintage shops and military surplus stores looking for military bags and leather goods, he had the idea to make modern versions of some of his most beloved bags. While he appreciated the timeless style and durability of those bags, he was never a big fan of the smell they carried from the untold lives they lived before arriving at the shop.

A partner, who was skilled in leather work, and Chris launched Sandast with a small collection of designs. They tested out different materials and methods, hoping to find that balance of quality and profit. Things did not go as expected. Bags didn't sell as they had hoped. Chris attributes that to the idea they cut some corners on quality to maximize profit. "It just wasn't right," he says. There came a moment when his business partner left, and he had to decide to either shut the whole business down or figure out a way to move forward. "When I looked at the logo, it was like looking at my child. I have children, and I always say, 'You either

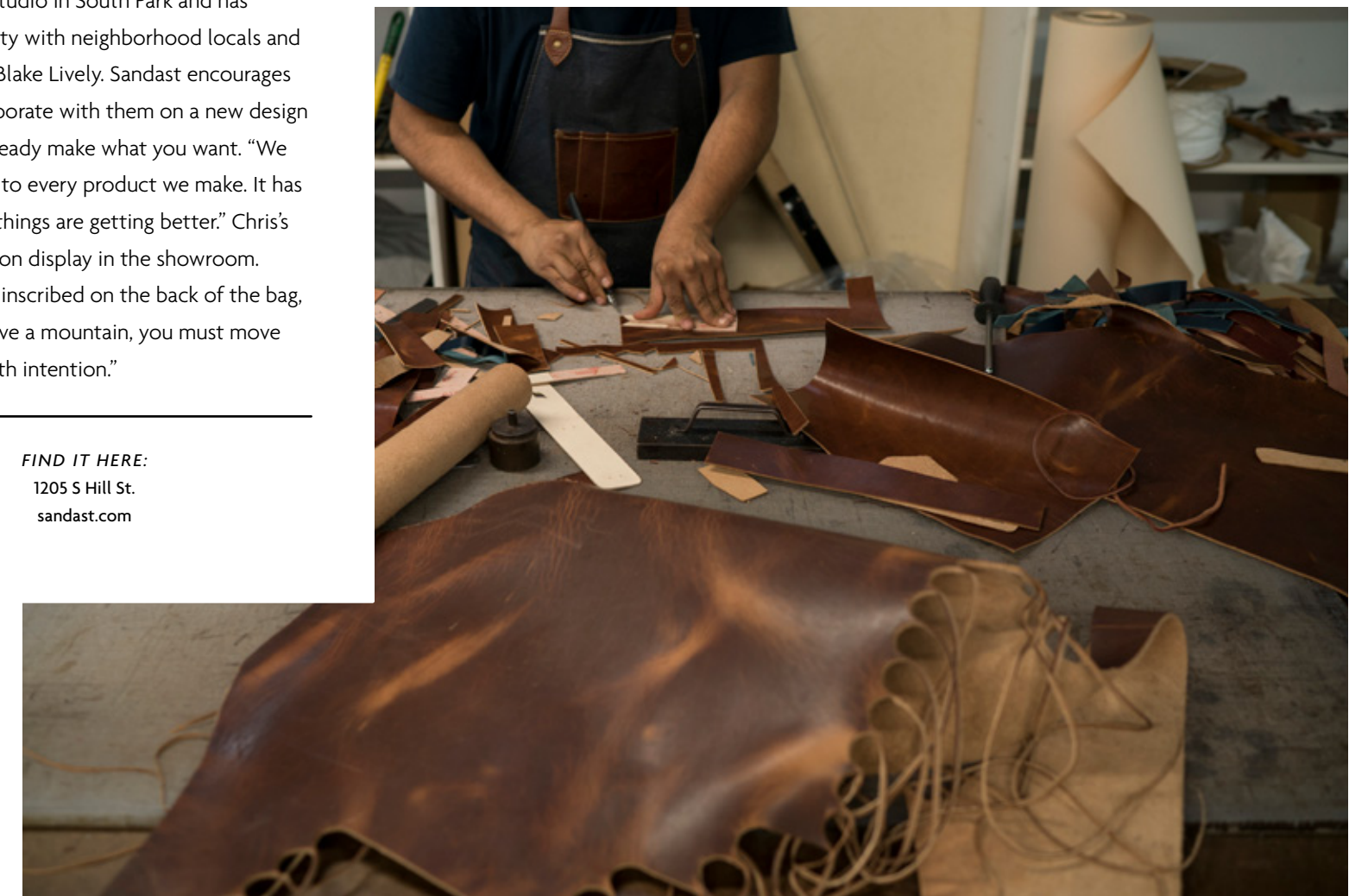


protect your child, or you die trying to protect your child.' I knew I couldn't give up."

Uncertain of how to move forward, Chris designed his next bag, called Sidus. When he saw the final bag in his hands, he knew that he could keep going. Instead of focusing on making a profit, Chris sought out the highest quality materials from around the world and hired the most skilled leather workers he could find. They developed a new line of bags using fine leather, classic designs, and a proprietary finishing method to give each bag a vintage yet current style. The risk paid off. "All our products are made to last forever. Because they are always aging, you'll enjoy them more as time goes. They change and adapt to you and how you use them."

Sandast continues to hand make leather goods in their studio in South Park and has gained popularity with neighborhood locals and celebrities like Blake Lively. Sandast encourages clients to collaborate with them on a new design if they don't already make what you want. "We give everything to every product we make. It has been hard, but things are getting better." Chris's personal bag is on display in the showroom. There's a quote inscribed on the back of the bag, "In order to move a mountain, you must move small stones with intention."

FIND IT HERE:
1205 S Hill St.
sandast.com





EAT

A

SOUTH CITY FRIED CHICKEN

724 S Spring St.
southcityfriedchicken.com

B

INKO NITO

225 S Garey St.
inkonitorestaurant.us



MOVE

C

SANDAST

1205 S Hill St.
sandast.com

D

DOSSHAUS

571 S Anderson St. #1
coreyhelfordgallery.com



CITY STREETS

FREEWAYS

LA RIVER

M METRO RAIL STATIONS

*MAP SIMPLIFIED & NOT TO SCALE

DOWNTOWN FAVORITES

1

BLUEWHALE
123 Astronaut E S Onizuka St. #301 — bluewhalemusic.com
Rumi poetry on the ceiling and jazz bands on the calendar, bluewhale is where the cool cats drink scotch and listen to some of the greatest musicians you've never heard of.

2

MARU COFFEE
1019 S Santa Fe Ave. — marucoffee.com
Opening their second location in the Arts District, this gorgeous coffee shop features a simple design aesthetic and high quality cup of coffee made by people who know how to pull a solid shot of the good stuff.

3

MAJORDOMO
1725 Naud St. — majordomo.la
David Chang (Momofuku and probably hosting the foodie TV series you're watching now) lands in Los Angeles, bringing a deep bench of cocktails, sake, wine, and beer to an industrial area of Chinatown. There goes the neighborhood.

4

SHAKE SHACK
317 S Broadway — shakeshack.com/location/downtown-la-ca
This high-end burger joint with a heart of gold has landed in DTLA. Come for the burgers, stay for the fried chicken sandwiches. Kiss your calorie count goodbye.

5

HATCH YAKATORI & BAR
1318 E 7th St. #154 — hatchyakitori.com
Daniel Shemtob, the season two winner of the Food Network's "The Great Food Truck Race", has opened what he describes as a "Japanese Tapas" raw bar in the BLOC's rapidly filling real estate.

6

LA PUPUSA URBAN EATERY
1051 W Washington Blvd. Suite G — lapusadtl.com
This festive and bright space celebrates El Salvadorian food, taking diners on a culinary journey to this wonderful country, no matter if you're a newbie to the cuisine or define your life in between mouthfuls of pupusa.

7

OWSLA
1001 N Broadway — owslagoods.com
Two years ago Skrillex's record label opened a pop up shop intending on a three month run. Now, their flagship location is still going strong, featuring unisex clothing that's manufactured in South Central and selling out worldwide.

8

ARCHITECTS CORNER
1324 S Flower St. — architectscornerla.com
South Park's hidden gem where your inner art supply geek is allowed to go wild. Prepare to have an in-depth conversation about spray paint quality with people who won't steer you wrong.

9

ANIME JUNGLE
319 E 2nd St. — animejungle.net
Nestled in the underground area of Little Tokyo, Anime Jungle spreads across multiple storefronts and features a wide swath of anime toys, games, cards and kitch. If you can't find it here you aren't looking hard enough.



DOSSHAUS

PAPER-THIN HOTEL

Written By Ivan Navarro
Photography Provided By Dosshaus

It's almost difficult to remember life before Instagram or Facebook. There was a long time with no filters or followers, and certainly no anxiety whether the composition of your cafe latté is on brand. Even a decade ago, photographing one's lunch for the sole purpose of showing friends and strangers would have been a strange thing to do. Not long considering how de rigueur this and more is for Millennials and all who have followed. The rapid pace of technology and innovation has revolutionized how we connect, date, communicate, and even, make a living. Exploring the impact these emerging cultures have on ourselves and how we see our place in society is the foundation behind Paper-Thin Hotel by creative duo, Dosshaus.

Artists Zoey Taylor and David Connelly are the creative force behind Dosshaus – the entity for their collaboration of work which includes painting, sculpture, fashion, performance, and now, cardboard. A medium in abundance, the two have crafted and designed hundreds of objects from cardboard, meticulously detailing items including typewriters, furniture, and even clothes. The endless supply of material has afforded Dosshaus the ability to create and supply the foundation for their next endeavor — the duo's debut solo exhibition: Paper-Thin Hotel. An immersive experience where guests can walk through the lobby and four hotel rooms to gather “a voyeuristic peek into the lives of the denizens of a low-rent residential hotel. Each room is a completely different

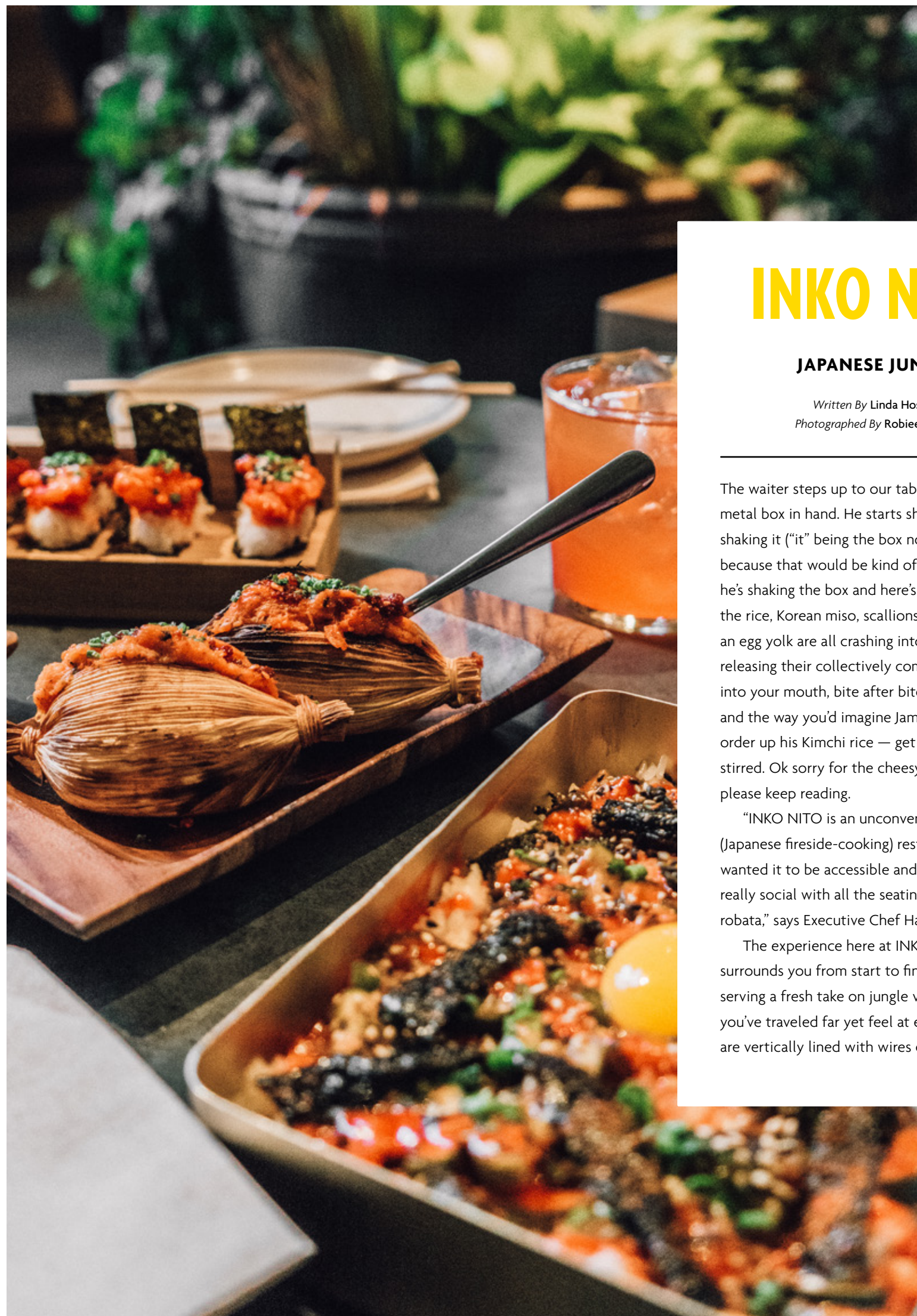
environment, and the sculptures collected within suggest a narrative about its inhabitant,” explains Dosshaus.

A pair of lovers in the honeymoon suite, who upon closer inspection may have something to hide. Another room houses a traveling salesman who represents a time before e-commerce eliminated the middleman. “Room 103 implies the harried life of a traveling musician/ writer, stretched out on the road in search of inspiration. This artist is forced to reside in this flophouse hotel because they can no longer support themselves with their art, a fate that has befallen countless creatives in the social media age,” says Dosshaus. A final room belongs to a wealthy, eccentric older woman who's best years are behind her. Each of the rooms is separated by thin cardboard-covered walls, which are purposeful representations of its namesake.

Taking over the Corey Helford Gallery, Paper-Thin Hotel will have its opening reception on Saturday, April 7 from 7-11pm and will be on view through May 5th. “This is by no means a dour exhibition. Quite the opposite. The Paper-Thin Hotel is a glorious celebration of stuff. There is joy in every meticulous detail on view, and one is free to lose themselves, albeit momentarily, in a fantasy land devoid of the real-world trappings of politics, judgment, and consequence. We're clearly enamored with the hotel dwellers we've created. This could be because the characters, as signified by the objects that surround them, represent different aspects of ourselves,” shares Dosshaus. As such, Taylor and Connelly will appear at set times within the installation, performing the role of one or more of the characters.

FIND IT HERE:
571 S Anderson St. #1
coreyhelfordgallery.com





INKO NITO

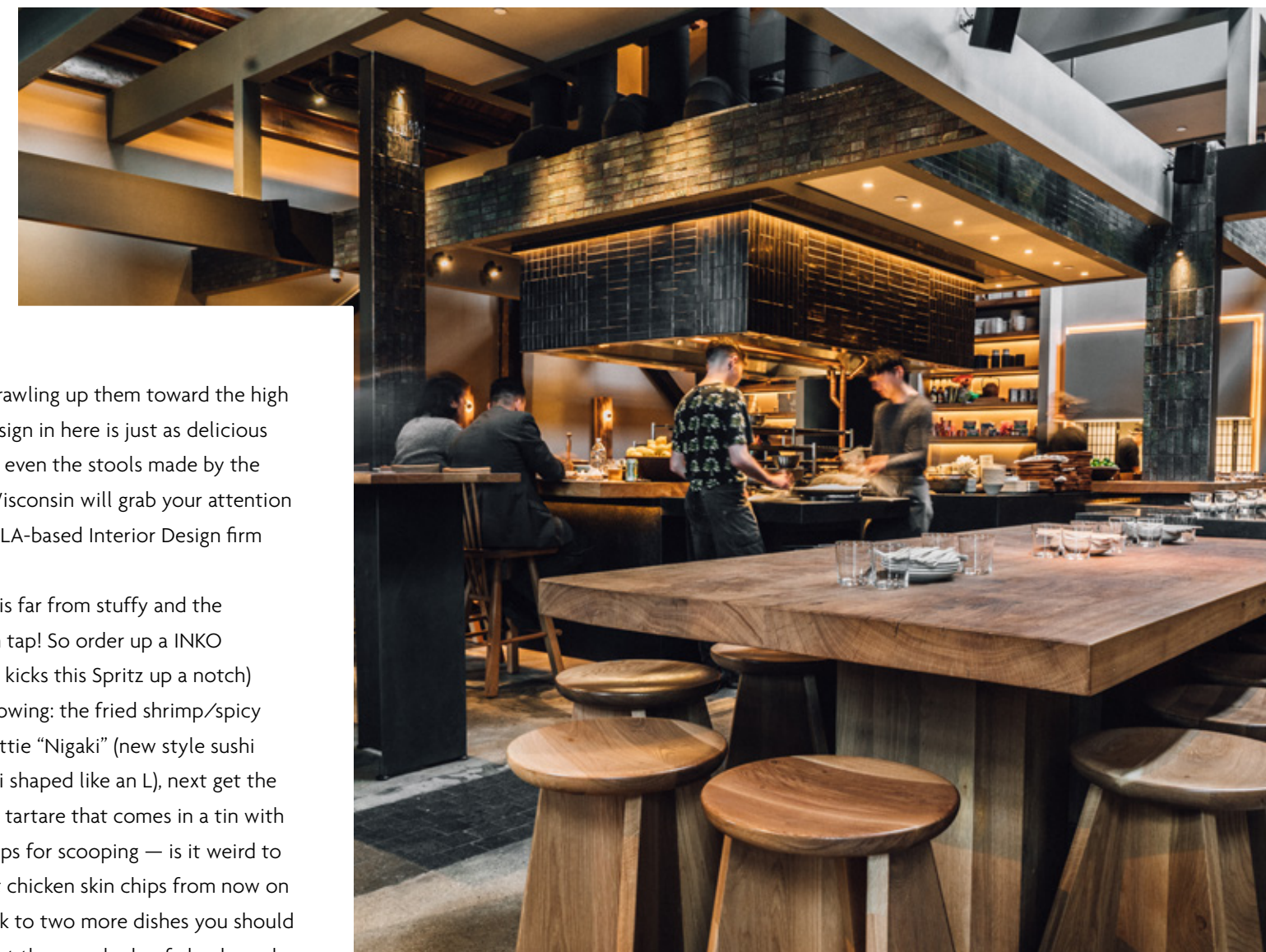
JAPANESE JUNGLE

*Written By Linda Hosmer
Photographed By Robiee Ziegler*

The waiter steps up to our table with a flat metal box in hand. He starts shake-shake-shaking it (“it” being the box not himself because that would be kind of weird). Ok, so he’s shaking the box and here’s why. Inside — the rice, Korean miso, scallions, sesame and an egg yolk are all crashing into each other, releasing their collectively compatible flavors into your mouth, bite after bite. It’s delicious and the way you’d imagine James Bond would order up his Kimchi rice — get it? — shaken, not stirred. Ok sorry for the cheesy throwback — please keep reading.

“INKO NITO is an unconventional robatayaki (Japanese fireside-cooking) restaurant. We wanted it to be accessible and relaxed but also really social with all the seating in front of the robata,” says Executive Chef Hamish Brown.

The experience here at INKO NITO really surrounds you from start to finish. INKO NITO is serving a fresh take on jungle vibes. You feel like you’ve traveled far yet feel at ease. The walls are vertically lined with wires each of which has



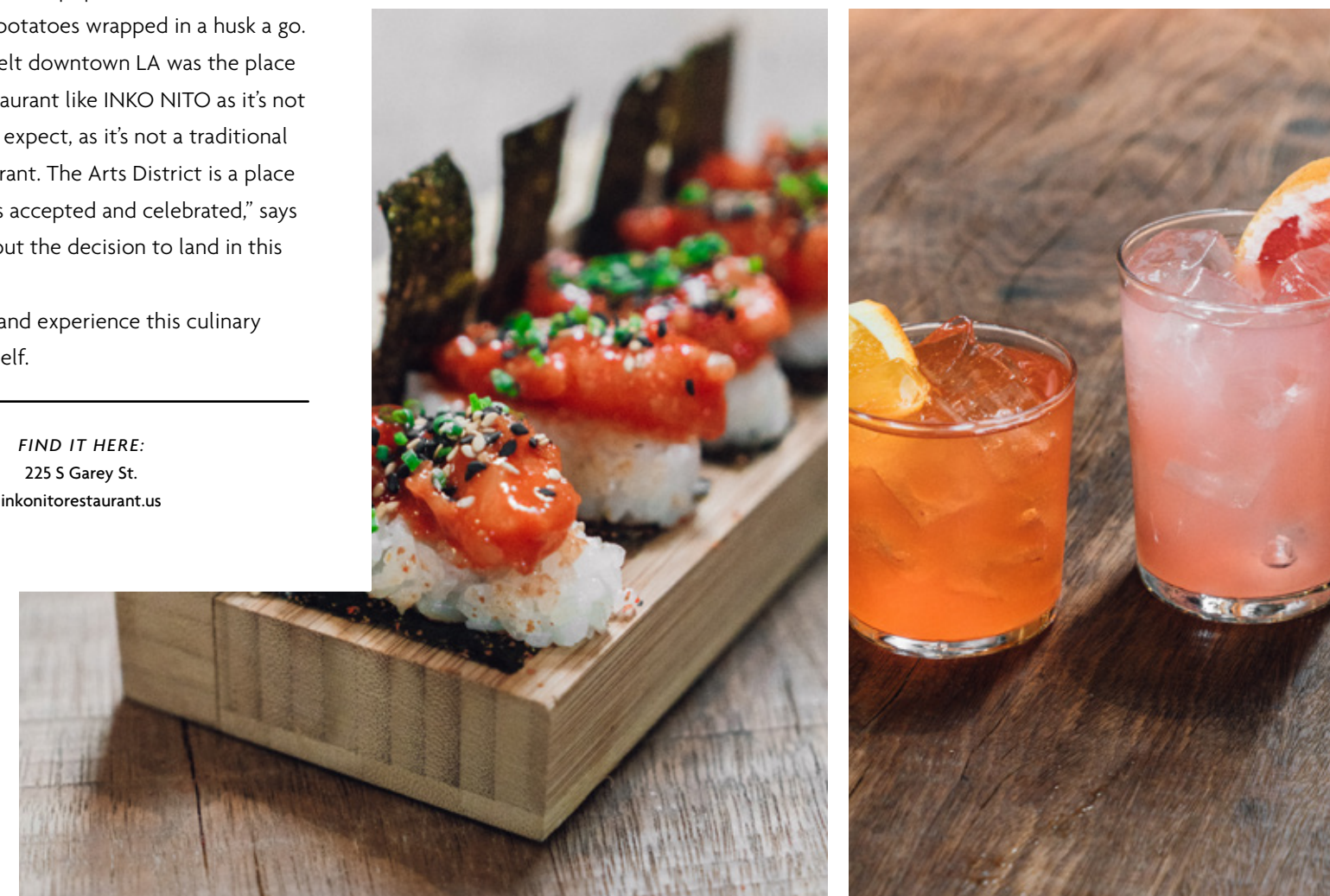
lush greenery crawling up them toward the high ceilings. The design in here is just as delicious as the dishes — even the stools made by the Amish out of Wisconsin will grab your attention — all thanks to LA-based Interior Design firm Studio MAI.

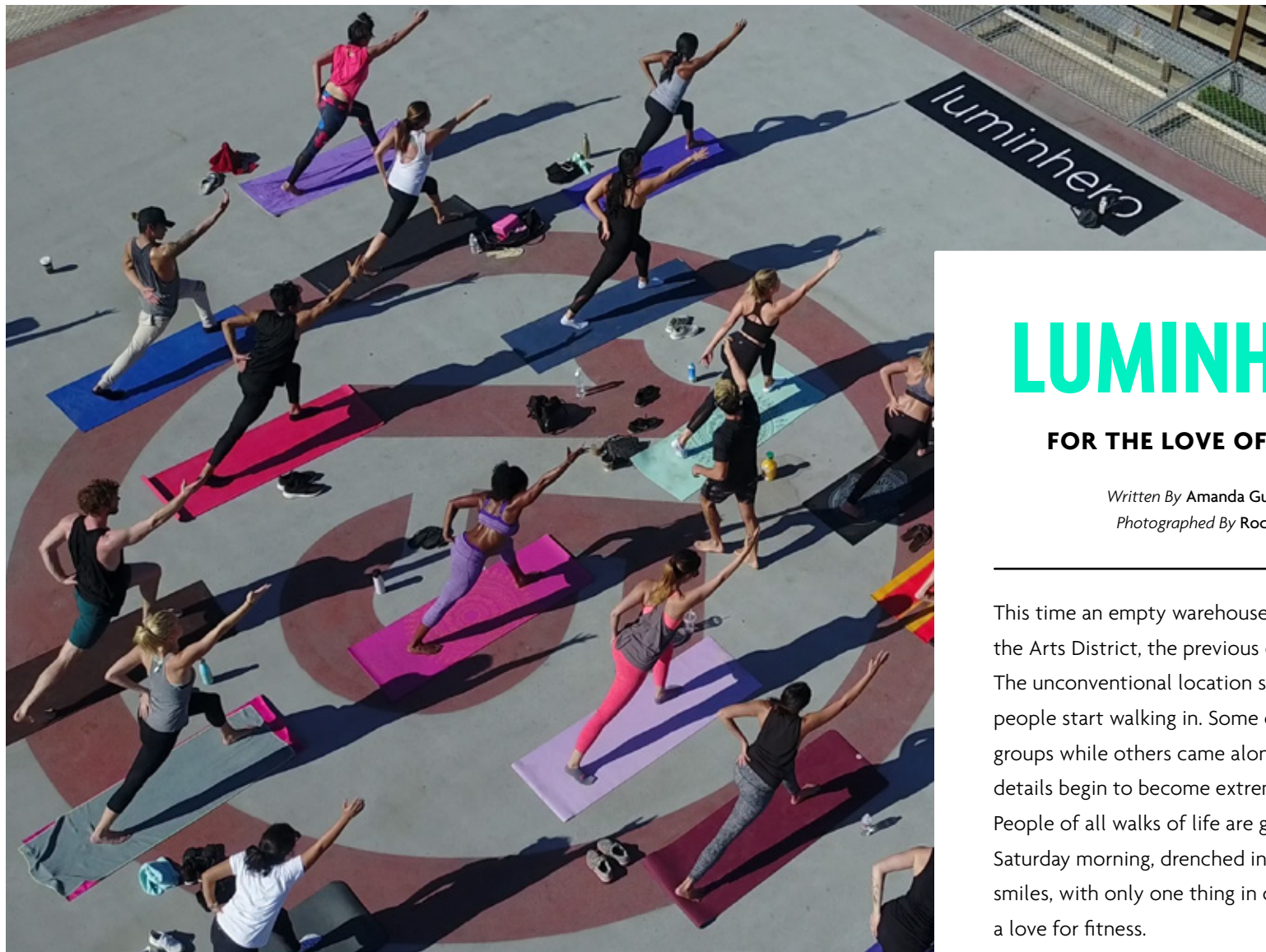
The service is far from stuffy and the cocktails are on tap! So order up a INKO Spritz (the yuzu kicks this Spritz up a notch) and try the following: the fried shrimp/spicy Korean miso hottie “Nigaki” (new style sushi aka roasted nori shaped like an L), next get the Dungeness crab tartare that comes in a tin with chicken skin chips for scooping — is it weird to just want to eat chicken skin chips from now on or nah? Ok, back to two more dishes you should give a whirl — get the popular beef cheeks and give the sweet potatoes wrapped in a husk a go.

“We really felt downtown LA was the place to launch a restaurant like INKO NITO as it’s not really what you expect, as it’s not a traditional Japanese restaurant. The Arts District is a place where change is accepted and celebrated,” says Chef Brown about the decision to land in this part of DTLA.

So come in and experience this culinary jungle for yourself.

FIND IT HERE:
225 S Garey St.
inkonitorestaurant.us





LUMINHERO

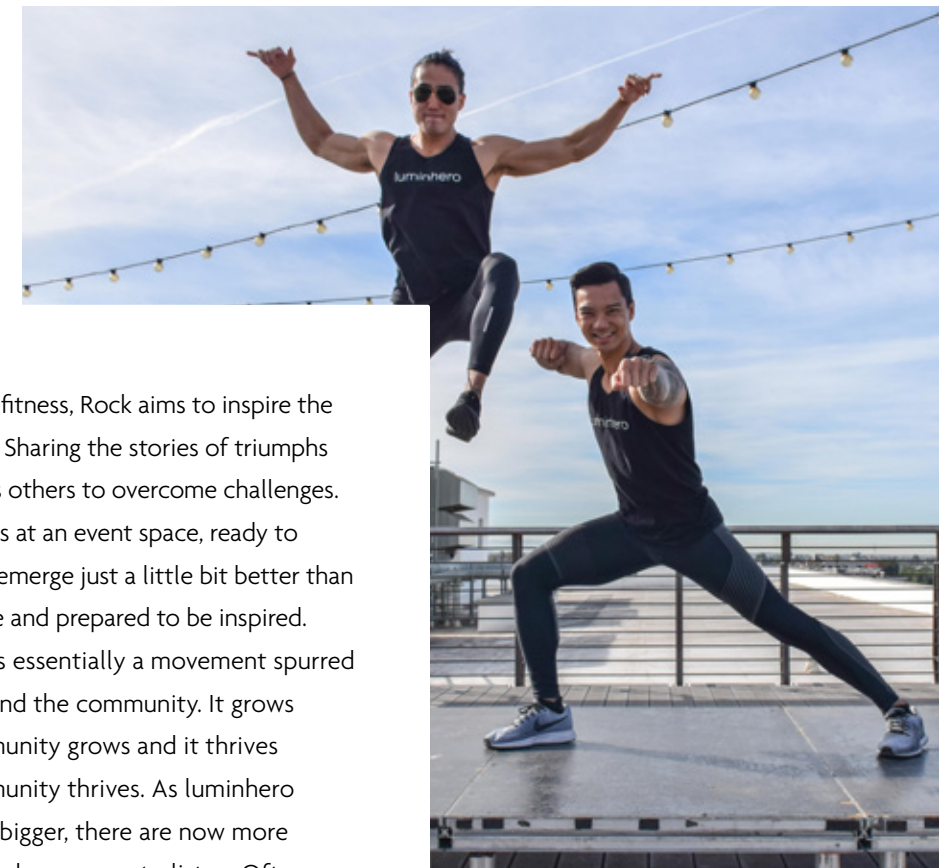
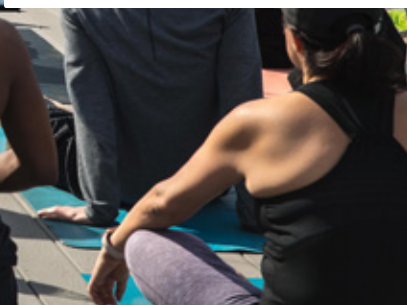
FOR THE LOVE OF FITNESS

Written By Amanda Gunawan
Photographed By Rock Lee

This time an empty warehouse in the middle of the Arts District, the previous one on a rooftop. The unconventional location starts to fill up as people start walking in. Some of them came in groups while others came alone. These little details begin to become extremely unimportant. People of all walks of life are gathered on a Saturday morning, drenched in sweat, all smiles, with only one thing in common — a love for fitness.

luminhero, the company behind these pop-up workout events, was started with precisely this vision in mind — To bring together people who love working out and then eventually build a community. They have held multiple events to share stories of various people, many of which have triumphed from a setback or handicap. All of them take on to fitness as a way of life. luminhero is all about sharing these stories and acts as a connective force for all of these people.

The founder of Luminhero, Rock Lee, embodies what the company is about. He is young, energetic, passionate and most importantly, is unabashed about his love for fitness. With a combined penchant for



storytelling and fitness, Rock aims to inspire the hero in all of us. Sharing the stories of triumphs only encourages others to overcome challenges. Everyone gathers at an event space, ready to sweat, ready to emerge just a little bit better than when they came and prepared to be inspired.

Luminhero is essentially a movement spurred by the people and the community. It grows when the community grows and it thrives when the community thrives. As luminhero gets bigger and bigger, there are now more stories to tell and more ears to listen. Often, it helps to know that others are going through the same struggles as you, it helps, even more, to know that they got through it and that you, too, have hope. Fitness is the easiest way to feel empowered, moreover fitness in the setting that Luminhero has provided - A large, open space, equipped with fun props like huge balloons, an inspirational team leader to lead the workout and a community of like-minded people.

Friendships are forged, spirits are lifted and everyone is a little healthier than they were before they walked in. "See you at the next event," seems to be the note that everyone left on.

Be prepared for the next luminhero pop-up workout event in Downtown LA, it is, like all of its previous events, going to top the one before it. All you need is your shoes, a yoga mat and yourself. It also does not hurt to drag a friend with you.

FIND IT HERE:
luminhero.com



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