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West Hollywood

## FACT SHEET

<b>Location:</b>	514 N. La Cienega Blvd. (At Melrose Ave) West Hollywood CA 90048
<b>Telephone:</b>	T: 310-289-1940 / F: 310-289-1894
<b>Website:</b>	www.aguradining.com
<b>Cuisine:</b>	Japanese Fusion with Traditional Sushi and International Rolls
<b>Principle:</b>	Yasumasa Kawabata
<b>Executive Chef:</b>	Yuji Nawata
<b>Sushi Chef:</b>	Nobu Shishido
<b>General Manager:</b>	Kiyoshi Sagawa; kiyoshi@aguradining.com
<b>Designer/Architect</b>	MONORISU-Tetsuo Kanasugi
<b>Capacity:</b>	<i>Entire Space:</i> 150 seated; 56 indoor dining, 45 patio dining, 8 sushi bar <i>Private Room:</i> 20 indoor, 45 patio
<b>Hours of Operation:</b>	Dinner – Monday – Sunday: 6pm to 11pm * lunch coming soon  Bar Service – Monday – Sunday: 6pm to Midnight  Happy Hour – Monday – Saturday: 10pm to Midnight Sunday – 6pm to Midnight \$3- \$5 appetizers, 50% off cocktails
<b>Signature Drinks:</b>	<b><i>Buddhatini</i></b> – TY KU Liquor and Soju with a splash of Calpico <b><i>By Agura</i></b> – Belvedere and Ginger Liqueur with Rockstar, Acai and Pomegranate <b><i>Lychee Cooler</i></b> – Vodka and Lychee Liqueur with lemon, lime, grapefruit & tonic <b><i>Yuzu Gimlet</i></b> – Seagram’s Gin and Cointreau, with Yuzu, lime and grapefruit <b><i>Rising Sun Mojito</i></b> – TY KU Liquor, Rum & pineapple juice; muddled mint & lime
<b>Signature Dishes:</b>	<b><i>Crudo</i></b> – Red Snapper from Japan, Yuzu Pepper, Truffle Oil <b><i>Dynamite</i></b> – Shrimp, Scallops, Sea Bass, Spicy Miso, Ginger Dynamite Sauce <b><i>Foie Gras to Diakon</i></b> – With Creamy Miso Sesame Sauce <b><i>Curried Colorado Lamb</i></b> – Marinated Curry, Black Pepper Sauce, Couscous <b><i>“Kawara Yaki-Soba”</i></b> – Buckwheat Noodles, Shiitake-Mushrooms, Sukiyaki Beef <b><i>Scottish Salmon Duet</i></b> – Sesame & Wasabi Peas, Creamy Wasabi Sauce <b><i>White Dragon Roll</i></b> – Yellowtail, Jalapeno <b><i>AGURA Roll</i></b> – Nobu Artistic Roll
<b>Credit Cards:</b>	Visa / Master / AMEX / Diners / Discovery / JCB

## Press Contact

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or rachel@berkcommunications.com