



earthwise ethnic eateries by lisa johns and nicole peyraud

Eco-friendly restaurants are sprouting up across the country and yet establishments that have been folding earthwise techniques into their operations for years are getting little recognition. With the industry's profound impact on the environment (an estimated 70 million meals are served every day) supporting eateries that are making an effort to reduce their water, energy and resource consumption is just a good, simple thing to do. YT invites you to explore these five exciting establishments guaranteed to take you for a memorable culinary whirl.

1 Straits Restaurant

Tucked away into a noctiluculent corner of the Westfield San Francisco Centre, where complex textures commingle, exotic aromas coalesce and the culinary cultures of Asia unfurl in a modern inversion of Singaporean cuisine. Chef Chris Yeo weaves the sensual and savory through this Feast of the Senses that extends to live music and translucent ambiance. Bountiful and earthwise, Straits recycles all of their fryer grease for use as biofuel. To read the full culinary review, visit yogitimes.com.

845 Market St. Suite 597
San Francisco, CA 94103
415.348.8881

2 Gingergrass

Enjoy fresh Vietnamese cuisine and a bubbling social scene at Gingergrass where there's ample space for quiet conversation. Choose from entrées steeped in spices from hot chili to lemongrass while sipping on fresh ginger limeade to quench your thirst after the

spice storm has subsided. Tote leftovers home in eco-friendly containers and rest easy knowing that Gingergrass composts all remaining waste.

2396 Glendale Blvd.
Silver Lake, CA 90039
323.644.1600

3 Beads of India and Gourmet Curries

After thirteen years in Berkeley perfecting the art of gourmet curry, Beads of India offers regional Indian cuisine and fresh daily specials for under \$12. Open every day, the owner's approach to serving gourmet dishes means using only organic and locally-grown produce, meat, grain and wild-caught fish. Transcend the common landscape of ethnic eateries and steep in the aromatics and authentic nature of what fine, Indian cuisine was meant to deliver.

2448 Sacramento St.
Berkeley, CA 94702
510.848.7684

4 Fassica

Leave your utensils behind as you roll up flavorful vegetable stews and spiced lentils in traditional Ethiopian bread at this Culver City eatery. Far from Little Ethiopia on Fairfax, owners Mulugeta Lakew and Seble Asfaw proudly serve homemade injera bread, made from tiny super grain teff. Ask for the rich and smoky Awazé sauce to give your meal a kick.

10401 Washington Blvd.
Culver City, CA 90232
310.815.8463

5 Tara's Himalayan Cuisine

Stop into Tara's, a hidden gem in West LA, and explore the delicious intricacies of Tibetan fare. The expansive menu offers Himalayan delicacies including ten vegetarian entrées seasoned to perfection with Nepalese spices. Adding extra zest to an already sizzling line up, Tara's donates ten percent of revenues to Nepalese school children each year.

10855 Venice Blvd.
Los Angeles, CA 90034
310.836.9696