

## Best New Las Vegas Restaurants on the Strip: EarlyVegas.com Lists the Top Five New Las Vegas Restaurants of 2013



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*Travelers looking for a new Las Vegas restaurant have plenty of options in 2013. With world-famous chefs and gourmet cuisine, there's never been a better time to taste all Las Vegas has to offer.*

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Patrons looking to visit Sin City will find many new Las Vegas restaurants in 2013. Many popular eateries are right inside [Las Vegas hotels on the Strip](#). Vegas is an official foodie

destination for steak, sushi and everything in between. With so many options to choose from, [EarlyVegas.com](#) chooses the top five new restaurants in Las Vegas.

### · Kumi Sushi at Mandalay Bay Las Vegas

From award-winning chef Akira Back of Yellowtail Japanese Restaurant and Lounge at the Bellagio, comes the latest upscale Las Vegas sushi restaurant. Kumi Japanese Restaurant and Bar at Mandalay Bay Resort and Casino features a unique take on the Japanese cuisine. Chef Back adds a Korean American flair to his impressive dishes. For thirsty patrons, Kumi Sushi features a full bar with specialty cocktails designed by master mixologists. The ambiance at Kumi also attracts many Las Vegas diners. The 10,000 square ft. restaurant can seat up to 300 patrons and features a full service lounge, a sushi bar glazed in cobalt blue tiles and cherry blossom artwork. This winning collaboration between The Light Group and Chef Akira is quickly becoming a mainstay on the Las Vegas Strip. The Bone-in pork chop with apple fennel slaw and apple miso glaze is already a fan favorite.