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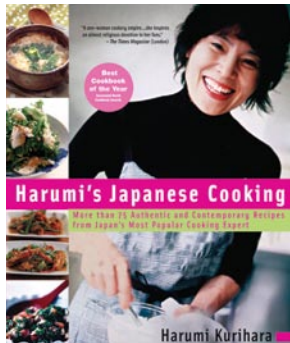


FASHION: SPORTSWEAR

Napapijri

Though their sportswear and accessories may inspire thoughts of far-off locales and famous expeditions—think Shackleton’s Antarctica voyage—New Yorkers have only to go to SoHo to get their wilderness fix this summer. The Scandinavian-inspired, Italian-owned and -operated shop Napapijri recently opened on Mercer Street, just in time for that summer ski weekend in Patagonia. The apparel store, which caters to iron-men, -women, and -children, has some sleek accents like leather, sanded oak, chestnut, and steel, but don’t let that throw you off. Napapijri aims to outfit you for the great outdoors—the indoor garden and birch trees surrounding the dressing room will help get you in the au naturel spirit. —WHITNEY ROBINSON

149 Mercer Street, NYC. Go to www.napapijri.com



ASIAN CUISINE: COOKBOOK

Harumi's Japanese Cooking

Gasp resonated throughout the Conran Shop—surely preparing sushi can’t be that effortless. It is when you’re Harumi Kurihara, the Japanese lifestyle guru with celebrity status akin to that of a certain notorious American domestic *doyenne*, in a recent Stateside appearance. With a popular TV show and magazine, shops devoted to a signature cookware line, and an already growing empire of cookbooks in Japan, Kurihara is now ready to break ground on Western shores with her first U.S. publication, *Harumi's Japanese Cooking* (HP Trade, 2006). Celebrating the fresh, seasonal, and healthy cooking of Japanese favorites in a practical way that belies their elegant appearance, Kurihara serves up favorites like scallop sauté with miso sauce. Go ahead, gasp. —ANDI TERAN

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FINLAND: RESTAURANT GUIDE

Dining in Helsinki

Gone are the blond wood and bold prints of Finnish design and in comes ... new dinner menus? Arguably the new design capital of Europe, Helsinki’s city center is now a designated district of boutiques, galleries, and restaurants that speak to design devotees. The emphasis is on “fresh Finnish”—simple foods and indigenous ingredients that reflect Finland’s unique history and geography as a crossroads between east and west, all of it reinterpreted in modernist recipes. Think upscale *cocina provera* with a twist. Grilled wild river trout served with a soft Lapland cheese and lingonberry jam, anyone? CITY’s Helsinki know-it-all, Judith Bell, digs in at three of her favorites:

- The interior of the 22-seat **Kuurna** (Meritullinkatu 6, www.kuurna.fi, above) was “undesigned” by Johanna Hyrkas, a member of the avant-garde collective Anteeksi. Olive green walls and vaulted ceilings stripped to a peeling state mimic a crumbling architectural ruin. In the kitchen, chefs Antto Melasniemi and Heikki Purhonen have returned from stints in London and France to serve up modern Nordic dishes that liberally employ spices. Start with ox tongue broth with horseradish and spring vegetables, and then go for either herb pancakes with mushroom fricassee or the neck of lamb with pearl barley and root vegetables.
- The five-star 119-year-old Hotel Kämp (Pohjoisesplanadi 29, www.hotelkamp.fi) takes the wraps off its reinvented restaurants, bars, and lounges this summer. Headlining its offerings is **Yume**, a Japanese restaurant from chef Hirokazu Kamijukkoku that combines Japanese tradition with Scandinavian flavors. The shared cultural emphasis on fresh and seasonal finds expression in the décor, music, floral arrangements, and menus that change to mark the turn of the seasons. Look for bamboo shoots and herring in spring, bonito in early summer, and matsutake mushrooms and chestnuts in autumn.
- The past meets the present with offbeat elegance at **G-18** (Yrjönkatu 18, www.g18.fi). Located in the soaring space of the grand old Academy of Fine Arts building, G-18 looks to Swedish trends for simple inspired dishes that almost challenge the posh surroundings.