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San Diegos rising restaurant scene is reaching for the stars these days and it has just brought home a fistful of them. Were talking, of course, about Michelin stars, those coveted honors bestowed ultra-selectively on top restaurants worldwide. San Diego previously had only one Michelin-star establishment Addison at the Fairmont Grand Del Mar in Carmel Valley. Now it has four, with three new local honorees revealed in the late September unveiling of the 2021 Michelin guide. On top of that, Addison was bumped up from a single star to two (out of a possible three). One of only 16 restaurants statewide to earn that distinction. And the news gets even better! Five local restaurants to Michelins Bib Gourmand list of good quality, good value restaurants. They join eight others that earned Bib Gourmand honors in the inaugural Michelin California guide two years ago.Heres a look at San Diegos expanding constellation of Michelin-star dining destinations and Bib Gourmand finds (with quotes from Michelins restaurant inspectors). Where:5200 Grand Del Mar Ct, San Diego, CA 92130Chef William Bradleys epicurean juggernaut at theFairmont Grand Del Marhas reached heights hardly dreamed of on the local culinary scene just a few years ago, with its promotion to two Michelin stars. The Michelin folks observed that Chef Bradleys new California gastronomy nine-course tasting menu evolves with the seasons and pairs it with an extensive wine list showcasing top California vintages and newly discovered selections from around the globe. Where:2659 State St, Suite 102, Carlsbad, CA 9200Jeune et Jolie (French for young and beautiful) has made a big splash since its 2018 founding. Michelin credits owner John Resnick (who also opened the nearby Campfire) and Executive Chef Eric Bost for guiding what it calls an appealing and well-orchestrated French restaurant oozing with style and elegance at every turn. Where:2121 Adams Ave, San Diego, CA 92116The namesake chef behind this intimate Japanese restaurant in University Heights, Soichi Kadoya, actually has connections to a pair of newly starred restaurants, as youll read in a minute. Soichi is centered on a chef-driven experience characterized by the Japanese termomakase, which translates as I leave it up to you. Michelin says the sushi here leans straightforward, adding that it is impressive and flaunts much skill. Where:2244 San Diego Ave, Suite C, San Diego, CA 92110The Old Town restaurant where Chef Soichi Kadoya honed his skills before decamping to University Heights earns its own Michelin star under the guidance of chef/owner Takeaki Tadokoro and young chef Tatsuro Tsuchiya. The restaurant takes great pleasure in providing diners with a delightful dining experience, Michelins inspectors said, adding: Attention to detail is a hallmark, as sauces are homemade and the fish of the day rests within a wood box awaiting very special treatment. In its inaugural California guide two years ago, Michelinhonored eight San Diego restaurantswith its Bib Gourmand designation, accorded to restaurants that are more affordable but still offer exceptional dining. They were: Campfire, Cucina Urbana, Cucina Sorella, El Jardin, Juniper and Ivy, Kettner Exchange, Lola 55 and Solare. Now, five more have joined the party. Heres a look at the local Bib Gourmand additions for 2021. Where:1195 Island Ave, San Diego, CA 92101Presided over by Chef Travis Swikard, this East Village restaurant takes its name from the Greek termkallos, referring to a thing of beauty. Michelins inspectors seem to agree. They say the cuisine at Callie takes advantage of the best ingredients SoCal has to offer in highly shareable dishes featuring the bold, sunny flavors of the Mediterranean. Where:4161 Voltaire St, San Diego, CA 92107Point Loma plants its Michelin flag with this intimate but convivial neighborhood trattoria. The Michelin people make a point of advising that those on a quest for indulgence should look no further than the truffled gnocchi with a cream sauce, served in its own copper pot. Where:2233 Logan Ave, San Diego, CA 92113This Barrio Logan eatery is an Italian favorite. And it lives up to the term homey: The restaurant is set in a converted house. Michelin says the adorable osteria a true family operation. They note that the wife-and-husband team of Francesca Penoncelli and Mario Casineri run the kitchen. Where:232 S Coast Hwy, Oceanside, CA 92054This Balinese-inspired restaurant in coastal North County prides itself on mixing Southeast Asian flavors with a Western flair. Michelins inspectors enthuse that youll find some serious Indonesian cooking here. And praise such dishes as the charred eggplant with smoked tomato sambal and crispy fried shallots, a textural and flavor-forward delight. Where:550 W. Date St, San Diego, CA 92101The folks behind this breakfast-and-brunch-only restaurant in Little Italy dont seem to take themselves too seriously. Their amusingly eye-straining homepage advises, We dont make websites. We make breakfast. But Morning Glory wins some earnest praise from Michelin for its familiar-seeming favorites and of-the-moment mealshello, avocado toast and shakshuka. In its grand finale, the Michelin revealed its list restaurants that have earned has arrived with the release of the 2021 Michelin Guide California. Four San Diego restaurants landed among the galaxy of 27 restaurants with star ratings for 2021 including Addison, now ranked at two-stars; Jeune et Jolie, helmed by chef Eric Bost, with one star; Soichi Sushi with one star; and Sushi Tadokoro with one star.This is the first time that Michelin has published an official guide and awarded stars since 2019, when the statewide guide debuted and Addison Restaurant in Carmel Valley was the only local establishment to earn one Michelin star. In Michelin canon, one star represents a very good restaurant, while two stars signify excellent cooking, worth a detour, and three stars denote exceptional cuisine, worth a special journey.Soichi Sushi opened on Adams Avenue in 2019 and was among the five local restaurants that were recognized by Michelin last fall as new discoveries when the company paused publishing its annual guide due to the pandemic. Master chef Soichi Kadoya, whose nearly three decades-long sushi career started at age 16 and includes five years at Sushi Tadokoro, another acclaimed local sushi bar, runs the University Heights restaurant with his wife Raechel, their three daughters, and a small staff. The 1,110-square-foot sushi bar, which pivoted to takeout service for part of last year, seats just 26 diners and has zero plans to expand even with its newly-earned Michelin star status says Raechel Kadoya, who told Eater that already popular restaurant is fully booked into November. In fact, they dont want anything to change at all despite the publicity the award will bring; The sushi bar is open Wednesday through Sunday and is best known for its $135 omakase experience. Soichi is based on an intimate sense of omotenashi, or deep-rooted Japanese hospitality, says Kadoya, and we dont want that to get lost in all of this. To recap all the recent Michelin fanfare: On September 15, the company shared a preview of potential winners by recognizing five San Diego restaurants Animae, Callie, Fort Oak, Little Frenchie, and Menya Ultra as new culinary discoveries and subsequently gave Bib Gourmand honors to Callie, Cesarina, Cicca Osteria, Dija Mara, and Morning Glory on September 22. Sign up for our newsletter. 5200 Grand Del Mar Way, San Diego, CA 92130, San Diego, CA 92130 When you think of San Diego, CA, known appropriately as Americas Finest City, do you first think of beaches, baseball, or perhaps the bustling food scene that the city boasts? The Southern Californian oasis has more than your typical fine dining, boasting some of the best MICHELIN Star restaurants in the state. MICHELIN stars are not an easy accolade to earn, and San Diego County is home to 4restaurants that have beaten the odds and been labeled as truly great fine dining experiences. Not only that but there are 9more restaurants under the Bib Gourmand distinction, also given out by the MICHELIN inspectors. From sitting down to enjoy delicious food at a California gastronomy to traversing San Diego for the best restaurant experience, this guide is a great starting place. So, lets dive into the MICHELIN star portfolio of sunny San Diego. What Constitutes a MICHELIN Star Restaurant? San Diego is home to not 1, not 2, or even 3but to 4 MICHELIN Star restaurants. You may have heard of this famous designation but wonder what exactly it means. MICHELIN Stars and their relative meanings are a huge deal in the restaurant community, to say the least. Earning a MICHELIN Star means that your restaurant has been sampled multiple times by undercover MICHELIN inspectors to judge different criteria. Earning a MICHELIN Star tells the world that a restaurant has outstanding cooking practices, exceptional cuisine, a delightful dining experience, and meets 5 main criteria. A MICHELIN Star restaurant must have quality ingredients, a harmony of flavors, mastery of techniques, a chefs personality expressed through their cuisine, and consistency across the menu and over time. One MICHELIN Star A restaurant that has top-quality ingredients and dishes that are distinctly flavorful with consistent preparation at a high standard will be likely to receive 1 MICHELIN Star. Two MICHELIN Stars Once the personality and talent of the chef can be distinctly seen in the crafting of their dishes, which are refined and inspired, the restaurant will be moving into 2 MICHELIN Star territory. Three MICHELIN Stars Finally, some chefs are at the peak of their profession, creating superlative dishes and experiences. These chefs create dishes that are bound to become classics thanks to elevated cooking practices bordering on an art form, and it is then that a restaurant may receive threeMICHELIN Stars. Often, after earning the first Star, restaurants will be re-evaluated to receive a second Star or third Star. However, receiving one's first MICHELIN Star is a wildly special award that restaurants yearn for. What Defines the Bib Gourmand Criteria? Not everything is meant to be geared toward dining experiences of the finest quality. After all, this adds a hefty price tag, long waits, and often, less accessible eats. So, the MICHELIN Guide opts to give out these additional distinctions, referring to the feeling of satisfaction at a reasonable price that is expected of these spots. In the United States, the general rule of thumb for a Bib Gourmand restaurant is that it should allow patrons to order a three course meal at a reasonable price. This is a great distinction to reference when looking for some of the best food in San Diego at a price that wont put you painfully over budget. The 4San Diego Restaurants with MICHELIN Stars There are currently 4restaurants in San Diego with MICHELIN Stars, 3of which have one Star and 1 ofwhich has three Stars. At the moment, there are no San Diego restaurants with two Stars. Addison Restaurant MICHELIN Stars: 3 Chef: William Bradley Type of Cuisine: Contemporary Location: Del Mar Price: $$$$ Chef William Bradley has brought Del Mars favorite contemporary dining experience to new heights, earning Addison Restaurant threeMICHELIN Stars. The only three-star restaurant in San Diego, the third star was awarded by Gwendal Poullennec, international director of the Michelin Guide, on December 5, 2022. Chef Bradleys cooking is truly one-of-a-kind, especially as Addison is Southern Californias first and only three-star MICHELIN restaurant. Located in San Diego's Carmel Valley, Addison makes not only Del Mar but an even larger portion of San Diego proud. The basis of these 3 MICHELIN Stars can be found in the ten-course tasting menu that is offered at $375 perperson and can be enhanced by wine pairings from the extensive wine list with each course. Three Stars is an impressive award, to say the least, but you won't be surprised that the praise is so high once you step inside this world-class dining destination. Soichi Sushi MICHELIN Stars: 1 Chef: Soichi Kadoya Type of Cuisine: Japanese Location: University Heights, San Diego Price: $$$$ View this post on Instagram A post shared by Soichi (@soichisushi) Chef Soichi Kadoyas namesake Soichi Sushi restaurant brings the Japanese restaurant game of University Heights to a new standard, especially after earning 1 MICHELIN Star. Not only does Soichi Sushi have excellent cooking, but the omakase-style menu is customized for each seating thanks to daily changes in the farm-to-table and sea-to-table. Make sure to reserve your seating far in advance to make sure you get a chance to enjoy the acclaimed Soichi Sushi dishes and dining experience. Jeune et Jolie MICHELIN Stars: 1 Chef: Eric Bost Type of Cuisine: French Location: Carlsbad Price: $$$$ Executive Chef Eric Bost has elevated Carlsbads community-favorite French spot, Jeune et Jolie, to greatness as it boasts oneMICHELIN Star. Try their $1204-course tasting menu or opt for the la carte offerings. The motto of this location is to celebrate the ordinary as well as the special occasions, and youll find that Jeune et Jolie does a wonderful job of highlighting this ethos. If French cuisine MICHELIN-rated restaurants in San Diego are your thing, Jeune et Jolie is for you. Valle MICHELIN Stars: 1 Chef: Roberto Alcocer Type of Cuisine: Mexican Location: Oceanside Price: $$$$ Located in the Mission Pacific Hotel, Valle expertly references the Guadalupe Valley of Baja California, in a creative yet authentic expression of the Mexican culture and its cuisine. The positioning of this elegant oceanfront restaurant allows ingredients to be sourced from both Southern California as well as Valle de Guadalupe, including the wines from the premiere viticultural region itself. Executive chef Roberto Alcocer highlights the balance between tradition and innovation in San Diego's newest MICHELIN Star restaurant, having received its first Star in the summer of 2023. San Diego recently lost a 1-star Michelin restaurant; Sushi Tadokoro in Old Town. Sushi Tadokoro was originally awarded a star in 2021, which was renewed in 2022 and 2023, but did not receive the distinction this year. 9 San Diego Bib Gourmand Restaurants Designated by the MICHELIN Guide Not only does San Diego County boast 4MICHELIN Star restaurants, but it is also home to 9Bib Gourmand restaurants, bringing exceptional dining at a lower price point to Americas Finest City. Mabel's Gone Fishing Chefs: Chelsea Coleman & Dan Luong Type of Cuisine: Spanish/Iberian, Seafood Location: North Park, San Diego Price: $$ This is the spot for Iberian-style seafood in San Diego, having received its Bib Gourmand designation last year as one of the just 9California restaurants to do so in 2023. Gin-forward cocktails, Swordfish Schnitzel, and plenty of Tapas bring the delights of Spanish dining to the heart of Southern California gastronomy. Named after a dog with a charming, eclectic backstory, Mabel's Gone Fishing is the next place to try as you eat your way through San Diego. Dija Mara Chef: Jason Ambacher Type of Cuisine: Indonesian, Thai, Vietnamese Location: Oceanside Price: $$ Off of San Diego's Coast Hwy, this restaurant combines Southeast Asian flavors with Western ones, all while using Japanese cooking techniques to prepare its Balinese-inspired dishes. Enjoy an elevated Mie Goreng or a Gado Gado paired with a Lychee Camo or Pineapple Soda. Kettner Exchange Chef: Brian Redzikowski Type of Cuisine: American Contemporary Location: Little Italy, San Diego Price: $$ Chef Brian Redzikowski takes American contemporary dining to a new level with the food at Little Italys ever-popular Kettner Exchange. Try the Roasted Chinese Eggplant, Whipped Buttermilk Ricotta, Sonoma Lamb Szechuan Noodles, or the Niman Ranch Pork Chop. LOLA 55 Chef: Kathleen Beran Type of Cuisine: Mexican Location: East Village, San Diego Price: $ LOLA 55 brings authentic Mexican dishes with a contemporary twist to San Diegos East Village at Lola55. The kitchen is led by chef Kathleen Beran- a NY CIA graduate who was mentored by none other than the legendary chef Francisco Migoya. Try the Elote Salad, Squa-shroom, or Smoked Carnitas Tacos, or the Panko Fried Eggplant & Mushroom Mole. This Mexican cuisine is taken to a whole new level, even in southern California. Morning Glory Chef: Jason McLeod Type of Cuisine: American Location: Little Italy, San Diego Price: $$ Chef Jason McLeod works as the executive chef along with a stacked kitchen team of top-notch chefs to add to the quirky ambiance of Morning Glory and create impeccable contemporary food. Try the Turkish Eggs, Breakfast Dim Sum, Khachapuri, or Souffle Pancakes at this San Diego staple, located on Date St. Ciccia Osteria Chef: Mario Cassineri & Francesca Penoncelli Type of Cuisine: Italian, Milanese Location: Barrio Logan, San Diego Price: $$ Chefs Mario Cassineri and Francesca Penoncelli work together beautifully to bring authentic Italian cuisine to Barrio Logan at Ciccia, which translates to a term like sweetie in Italian. Try the Mafalde Ragu dellAia, the Peperonata di Nonna Elvira, the Truffle Mushrooms, or the Tricolore Salad. Cesarina Chef: Cesarina Mezzoni Type of Cuisine: Italian Location: Point Loma, San Diego Price: $$ Chef Cesarina Mezzonis namesake restaurant, Cesarina, does a wonderful job of honoring the Italian matriarchy through their fresh Italian dishes, which are all made in-house. Guests are advised that "those on a quest for indulgence should look no further than the truffled gnocchi with a cream sauce, served in its own copper pot." Cucina Urbana Chef: Tim Kolanko Type of Cuisine: Italian Location: Bankers Hill, San Diego Price: $$ Chef Tim Kolanko has helped bring this Urban Kitchen Group restaurant to its full glory. Cucina Urbana is well-known by many San Diegans, and for great reason. The intuitive, seasonal menu speaks volumes and keeps guests coming right on back. Try the Fried Squash Blossoms, Ribeye Carpaccio, Bucatini Amatriciana, Clam Linguine, or Cucina Burger. Callie Restaurant Chef: Travis Swikard Type of Cuisine: Mediterranean, Middle Eastern Location: East Village, San Diego Price: $$ Executive chef Travis Swikard has done exceptionally well with Callie, his first solo restaurant, putting it on the map as the go-to Mediterranean spot for many. Try the Babaganoush, Japanese Kanpachi, Lemon Saffron Linguine, or Harissa Lamb Chops. Experiencing MICHELIN Star Restaurants in San Diego, CA Choosing a place to eat in San Diego is never an easy feat, thanks to all the award-winning, 5-star restaurants, fun local spots, popular new pop-ups, and MICHELIN Star or Bib Gourmand designations. We hope this list gives you some inspiration for your next Southern California dining experience, and that you get to try new food, one way or another There are plenty of other San Diego restaurants providing diners with a special journey and finding their voice. Names like Eric Wolfinger, Thomas Keller of French Laundry, and others should be on your list of San Diego chefs to watch. Tried any of these spots? Let us know your thoughts @sandiegodotcom! September 28, 2021French tire company and publisher of popular culinary guidebooks, Michelin has announced its selection of star recipients for the 2021 Michelin Guide California, and four San Diego restaurants have received highly-coveted Michelin Star honors.In March 2019, Michelin announced a partnership with state tourism board Visit California that would result in an unprecedented expansion of the Michelin Guide (for the price of a reported $600,000), with the announcement of the release of the first statewide-focused Michelin Guide California 2019. The Michelin Red Guide is the oldest hotel and restaurant reference guide and awards establishments up to three Michelin stars for excellence. The 2020 Michelin Guide California was skipped due to the coronavirus pandemic but returned this year with both new and old honorees awarded Michelin stars, Bib Gourmand recognitions, and mentions.Last week, Michelin released its newest selections of value-oriented Bib Gourmand establishments for California, which five San Diego restaurants to add to the eight that received Bibs in 2019. Introduced in 1997, the Michelin Bib Gourmand category highlights restaurants that serve high-quality meals which include two courses and a glass of wine or dessert for $40 or less per person. The Bib Gourmand announcements comes after a recent recognition of five San Diego "culinary gems" - Little Frenchie, Callie, Animae, Fort Oak, and Menya Ultra. Michelin also recently named eight local eateries as "Best Mexican Restaurants in San Diego".Today Michelin announced its star-recipients for Michelin Guide California 2021, which will be released in print form for purchase in the coming weeks. One star indicates a very good restaurant in its category, while two stars means the restaurant has excellent cooking worth a detour. Top honors of three stars are given only to restaurants with exceptional cuisine "worth a special journey".2 Michelin Star Chef William Bradley of AddisonFor the 2021 edition, three San Diego restaurants have been awarded Michelin Star honors - Addison Del Mar has received two stars, Jeune and Jolie in Carlsbad has received one star, and both Soichi Sushi in University Heights and Sushi Tadokoro in Old Town have received one star. In 2019, Addison at the Fairmont Grand Del Mar was the sole San Diego restaurant to receive a Michelin Star, receiving one."As an international culinary destination and leader in the industry, California continues to impress MICHELIN Guide inspectors with a commitment to sustainable gastronomy and creative cuisine," said Gwendal Poullennec, international director of the MICHELIN Guides. "We are delighted to celebrate 19 promotions for restaurants that elevated their quality and consistency despite the challenges of the health crisis, and welcome eight new entries to our selection at the star level.Chef William Bradley opened Addison at what is now the Fairmont Grand Del Mar in 2006 and the restaurant was quickly regarded as the top spot for French fine dining in all of San Diego. Addison offers a luxurious dining experience that reflects Bradley's approach to the craft of cooking with superlative, personalized service led by Maitre D Sean McGinness. The 80-seat dining room is a sophisticated setting for Bradley's nine-course tasting menu, which showcases and preserves the integrity of seasonal and world-class ingredients. Dishes such as Alaskan King Crab, Confit of Sturgeon, Pigeon Rti and Vacherin D't reveal the purity of his masterful style with elements of surprise interwoven throughout. Named for Addison Mizner, a famed architect whose approach was inspired by the decorative arts of Spain, Portugal, Venice and Morocco, the restaurant's design showcases his influence.Jeune et Jolie owner John Resnick and Chef Eric BostFounded by owner John Resnick and his longtime friend and chef Andrew Bachelier, who opened hit woodfire-based restaurant Campfire in 2016, Jeune Et Joie is a contemporary French-style bistro that debuted in late 2018. Located only 400 feet up the street from Campfire, Jeune Et Jolie, which means "young and beautiful" in French and also pays homage to Resnick and Bachelier's daughters' middle names (Elsie June Resnick and Margot Jolie Bachelier), the eatery offers a seasonal French-fusion menu based around locally grown ingredients, as well as a raw bar with a focus on oysters. Jeune et Jolie was awarded a highly coveted Bib Gourmand honoration in the 2019 Michelin Guide California. In July 2020, Chef Bachelier split with the two popular Carlsbad restaurants he helped found - Campfire & Jeune et Jolie - and is now in the process of opening a gastropub in Encinitas in partnership with skateboard icon Tony Hawk. Since August 2020, longtime Los Angeles chef Eric Bost has been leading the kitchen at Jeune et Jolie.Chef Soichi Kadoyo of San Diego's Soichi SushiSoichi Sushi was opened in University Heights in 2019 by Soichi Kadoya, who was a longtime sushi chef at fellow San Diego Michelin star recipient Sushi Tadokoro. Soichi offers an intimate and exclusive Japanese fine dining experience centered around omakase service - a dining option where patrons leave their order up to the chef - derived from the Japanese word that means "to entrust".Chef and owner Takeaki Tadokoro founded his namesake restaurant in San Diego's Old Town in November 2012. The 28-seat Japanese restaurant presents Tadokoro's take on Edo-mae-style offerings with unique nigiri inspired byGinza's elegant sushi restaurants.Established in 1900 by the French tire company, the Michelin guide was started to inspire travel in order to increase the demand for cars and, thus, car tires. It has become a touted resource for upscale diners with restaurants around the globe vying for a coveted star rating, which usually results in drastically increased business and reputation. Michelin publishes more than 30 guides annually in more than 24 countries, including four cities featured in the United States - San Francisco, Chicago, New York, and Washington D.C. The San Francisco edition has been incorporated into the new California-exclusive guide.For more information on the Michelin Guide, including a full list of star recipients from all around California, visit guide.michelin.com, and check out the Michelin Inspector's write ups for each San Diego award winner below.Addison (San Diego promotion from one MICHELIN Star) - Chef William Bradley continues to flaunt his impressive skills at this iconic, standard-setting dining room, and his talents are more tangible now than ever before. Addison's menu retains the chefs signatures while constantly evolving.Jeune et Jolie (San Diego New one MICHELIN Star) - Partner John Resnick and Executive Chef Eric Bost are behind this very appealing and well-orchestrated French restaurant oozing with style and elegance at every turn. This cooking displays a mature direction, with solid ingredients, unique combinations and beautiful presentations.Soichi (San Diego Promotion from New Discovery) - Named for Chef Soichi Kadoya, who honed his skills at Old Town's Sushi Tadokoro, this intimate Japanese restaurant has quickly made a name for itself in University Heights. Sushi leans straightforward, but it's impressive and flaunts much skill.Sushi Tadokoro (San Diego Promotion from New Discovery) -Chef and owner Tadokoro along with young chef, Tatsuro Tsuchiya, take great pleasure in providing diners with a delightful dining experience. Attention to detail is a hallmark, as sauces are homemade and the fish of the day rests within a wood box awaiting very special treatment. Most of us can't have daily meals at Michelin recognized restaurants...but when it comes to a special occasion, and we can splurge a little, San Diego's got options! Photo by Jer Chung on Pexels Tasting menus. Multiple courses. Unbeatable flavors. Wine pairings. Amazing servicewhats not to love when it comes to having dinner at Michelin restaurants in San Diego? For a complete list of locations, read on! 1. Addison We have to start with none other than Addison, Southern Californias first and only three-star Michelin restaurant, located in the heart of San Diego. Chef William Bradley has helmed the stoves at Addison since 2006. Their ten-course tasting menu is seasonal, and available for $375 a person without the wine pairing. You can expect global influences, with a SoCal flare. According to Michelin, the star of the show is sesame-seasoned Koshihikari rice, finished with applewood-smoked sabayon and topped with Regiis Ova reserve caviar. 2. Soichi View this post on Instagram A post shared by Soichi (@soichisushi) Soichi is the second (and last) restaurant in San Diego that has a Michelin star. Named after Chef Soichi Kadoya, this in as intimate Japanese restaurant serving an a-la-carte menu, or omakase options. If youre wondering what omakase means, its literally I leave it up to you hence, the chef takes the reins. You can expect exceptional sushi, Spanish bluefin tuna, miso marinated sea bass, and homemade green tea ice cream. 3. Carmelita Molino y Cocina This Mexican restaurant has gained Michelins guide attention, and received a Bib Gourmand. The name comes from the chefs grandmother, who inspired his cooking. Corn here is sourced from local farms, and, of course, you can expect homemade tortillas for your tacos and tostadas. Try their tamale of the day! 4. Cesarina View this post on Instagram A post shared by Cesarina (@cesarinapasta) This Bib Gourmand spot celebrates Italian cuisine. The concept here is to mix and match. First, you decide on what type of pasta youd like, then add your sauces, and finally, toppings. You can go with classics, go a bit crazy, or just ask the staff if your invention is a good idea. Get the tiramisu its prepared table side, bringing you an amazing show. 5. Mabels Gone Fishing The Michelin Guide also recognized this beautiful seafood spot in San Diego. The place is named after the owners dog, and the decor honors Mabel, too. The restaurant blends Californian and Iberian cuisine, and the menu changes often, based on local ingredients. Try their signature gin based cocktails! 6. Kettner Exchange This San Diegan restaurant features contemporary American food. The spicy tuna crispy rice is a beloved dish here, and so is the classic duck meatball. The menu is meant to be shared, so grab your favorite people, choose some favorite plates, and enjoy this gem. 7. Callie View this post on Instagram A post shared by Callie (@callierestaurant) This Mediterranean restaurant offers the best ingredients of SoCal, and mixes them beautifully in sharable plates. The Michelin guide mention their Japanese Kanpachi (crudo) as a highlight, while the reviews seem to love dips like hummus, babaghanoush, and avocado labneh. 8. Ciccia Osteria Barrio Logan hosts this San Diegan spot that earned its Bab Gourmand with their dozens of homemade pastas. Ciccia Osteria is ran by a beautiful married couple, and the family vibes are felt throughout. Reviews talk about feeling like you eat at someones house in a good way. The Michelin guide mentions the tuna tartare, and the cheesy mushroom flan. This is one of the most affordable options on this list. 9. Morning Glory Its not usual for Michelin restaurants in San Diego to serve breakfast or brunch, but this one is an exception. Morning Glory is a very Instagramable spot, with chic decor, and a champagne vending machine. Their souffl pancakes are popular with the crowds, and so is there ginger fried rice. If youve never tried Georgian cuisine, you should also go for their Khachapuri. 10. LOLA 55 While the decor here stands out, people come for the tacos. We know San Diego has plenty of spots for this beloved dish, but here, they come with an elevated twist. A fan-favorite is their baja style fish taco, so make sure not to miss it. The pork belly al pastor is also a great choice. 11. Cucina Urbana This casual spot full of locals is the last, but not least, on our list of Michelin restaurants in San Diego. They got their Bib Gourmand with a Californian-Italian menu. You can find classic pasta dishes and beloved pizzas, or you can go for something special. The guide recommends their pepperoni with ricotta, mozzarella, calabrian chili and hot honey. You can choose from their retail-priced wines and pay the corkage fee, or bring your own, and also pay (a higher) corkage fee.

Michelin star restaurants san diego ca. Michelin star restaurants san diego 2022. Michelin star restaurants san diego 2020. Michelin star restaurants san diego 2023. Michelin star restaurants san diego 2021.