

First statewide MICHELIN Guide includes 90 California restaurants with stars

2019 MICHELIN Guide California selection revealed LIVE in Huntington Beach

HUNTINGTON BEACH, Calif., June 4, 2019 — Michelin has announced the highly anticipated selection of star awards in the *2019 MICHELIN Guide California*, the first ever statewide MICHELIN Guide, in a live beach-front celebration. Expanding the selection announced in the *2019 MICHELIN Guide San Francisco*, California is now home to 657 restaurants distinguished in the Guide.

Since its creation in the early 20th century the MICHELIN Guide has continued to evolve and expand internationally, and it continues to serve as a trusted source and companion to travelers and foodies alike. While the Guide has evolved with culinary trends and dining preferences over time, the five criteria used by Michelin's inspectors have remained the same to ensure that readers have a consistent experience, irrespective of the style of cuisine and wherever they travel throughout the world.

Speaking after the launch, Gwendal Poullennec, International Director of the MICHELIN Guides said: "Michelin is honored to reveal the 2019 star selection and to celebrate the talented California chefs and their teams included in this, the first statewide Guide in the U.S. California's trendsetting, laid-back and health-conscious culinary scene continues to boom, and as a result is an amazing showcase for the great local produce."

In summary, the *2019 MICHELIN Guide California* selection includes:

- Seven restaurants with three stars
- 14 restaurants with two stars
- 69 restaurants with one star

The *2019 MICHELIN Guide California* selection is available now in English, Spanish and Chinese at <https://guide.michelin.com>

The 2019 MICHELIN Guide California includes seven new two-star distinctions:

Campton Place continues to wow diners with its creative Indian cuisine and consistent execution in San Francisco. Inspectors are incredibly excited about this dining room's return to the rank of two stars.

n/naka offers a clever, modern take on kaiseki at this dazzling dining room in Culver City. The chef's stellar skills and technique are visible in every dish.

Providence provides a consistently excellent meal with skill and technique. The seafood-focused menu at this Hollywood establishment impresses diners with each course.

Somni is tucked away at the SLS Beverly Hills hotel and amazes diners with a stimulating experience that is a feast for the senses. Desserts are especially memorable and display attention to detail.

Sushi Ginza Onodera stands out for excellent sushi technique and product. Even the miso soup is special and flavorful with a trio of aged miso pastes.



Urasawa is an exemplary Beverly Hills sushi temple that showcases deep knowledge and tradition. The chef handles each morsel of fish himself in a display of world-class skill and expertise.

Vespertine is a Culver City destination where every dish oozes with personality and creativity. The innovative chef thrills diners with flavors, impressive technique and wholly unexpected dishes.

In addition, the 2019 MICHELIN Guide California features 27 new one-star distinctions:

Addison offers contemporary French fine dining with seasonal California touches. Luxury and refinement are on the menu every evening in this dining room near San Diego.

Angler is led by a chef who made a name for himself at *Saison* and now channels his passion for the freshest seafood at this new restaurant near the Embarcadero. Impeccable sourcing is a signature of this culinary gem.

Aubergine is a long standing, beloved destination nestled in Monterey with meals that leave a lasting impression. Inspectors were impressed by the local flavor and seasonality of the menu.

Bistro Na's serves Chinese Imperial Court cuisine and is helmed by a Beijing-based restaurant group. Focused on product quality, the menu proudly acknowledges their effort to utilize good ingredients.

CUT provides quality beef and expert preparation as the original location of culinary icon Wolfgang Puck's stellar steakhouse. The menu focuses on classics that never seem to go out of style.

Dialogue offers an evolving, lengthy menu with entertaining and artistic presentations from a maturing and highly talented chef who previously headed *NEXT* in Chicago. The cooking exudes inspiration from start to finish.

Hana Re focuses on an omakase format operated with minimal staff in a slightly hidden small space in Costa Mesa. Products are of supreme quality.

Harbor House relies on the local bounty of on-site gardens and diverse sea life found in a local cove and California's North Coast. The chef provides a contemporary approach with finesse.

Hayato is a relative newcomer to the downtown Los Angeles dining scene. The chef offers a personal expression of kaiseki that is intimate and very impressive.

Kali is inspired by the chef's vision for playful food, and carefully composed preparations that exceed expectations. A refrigerator displaying dry-aged ducks, steaks and even a pig's head is a natural conversation starter.

Kato's 27-year-old chef delivers an impeccably plated tasting menu focused on Californian and Asian flavors. The judicious use of deeply flavored sauces and charred elements are repeated showstoppers.

The Kitchen provides an interactive dining experience in Sacramento that doubles as dinner and a show. Whether you're slurping oysters in the kitchen's cooler or chatting with your neighbors over hor d'oeuvres, this elaborate menu is a spectacle that is sure to impress.

Le Comptoir presents a vegetable-focused menu that originates from the chef's own garden in Long Beach. This intimate Koreatown space seats a mere handful of diners nightly.



Maude was named after the chef's late paternal grandmother and exemplifies meticulous attention to detail. The tasting menu changes quarterly based on a single wine region and the results are impressive and memorable.

Maum offers an incredibly exciting dining experience in Palo Alto. This Korean stunner was promoted from a Plate award in the *2019 MICHELIN Guide San Francisco*.

Mori Sushi received one-star awards in the 2008 and 2009 editions of *MICHELIN Guide Los Angeles*. Everything from the homemade tofu to the kitchen's selection of seasonal fish is nothing short of exquisite.

Nozawa Bar serves omakase in a hidden room at the Beverly Hills location of Sugarfish. The warm rice highlights the flavor of the fish.

Orsa & Winston showcases the culinary traditions of both Japan and Italy at this impressive downtown Los Angeles hot spot. The multiple prix-fixe menu items showcase the beauty of local ingredients.

Osteria Mozza serves delightful Italian cuisine that represents good quality with a touch of Mediterranean flavors in a casually elegant setting. This restaurant has long been a favorite in Los Angeles, and was awarded one star in the *2009 MICHELIN Guide Los Angeles*.

Q Sushi is a downtown Los Angeles sushiya with a lineup of high quality fish and impressive technique. The chef gracefully prepares each course and thoughtfully serves each diner virtually from his own hands.

Rustic Canyon provides a vegetable-focused menu that is truly impressive. After years away from professional kitchens, the re-energized chef has re-emerged in Santa Monica.

Shibumi offers Kappo-style Japanese fare in downtown Los Angeles. The chef's skillful cooking is evident and his plates are flavorful.

Shin Sushi is an under-the-radar counter that showcases excellent knife work, high quality ingredients and a delightful omakase. The friendly chef engages with each customer as he slices their fish to order.

Shunji is a delightful and popular Westside Los Angeles sushiya helmed by the chef who previously flashed his knife at several hot spots in the 80's. While the menu does offer à la carte, the omakase is far and away the best option.

Sorrel was promoted from the Plate award in the *2019 MICHELIN Guide San Francisco* and delivers seasonal delights from the tasting menu or à la carte. This sleek Cal-Ital eatery draws a casual-chic neighborhood crowd.

Taco Maria in Orange County delivers a deeply flavorful and memorable meal. The enticing scent of meat cooking over the fire and house-made heirloom masa tortillas on the griddle set the tone for an amazing experience.

Trois Mec is a Los Angeles based restaurant where the classic French skills and technique of the chef lend a hand to his contemporary menu that is equally creative and delicious.

About Michelin

Michelin, the leading tire company, is dedicated to enhancing its clients' mobility, sustainably; designing and distributing the most suitable tires, services and solutions for its clients' needs; providing digital services, maps and guides to help enrich trips and travels and make them unique experiences; and developing high-technology materials that serve the



mobility industry. Headquartered in Clermont-Ferrand, France, Michelin is present in 170 countries, has more than 117,400 employees and operates 121 production facilities in 25 countries which together produced around 190 million tires in 2018. (www.michelin.com)

Three-Star Restaurants: 'Exceptional cuisine, worth a special journey'

ESTABLISHMENT	AREA	SUB AREA	CITY	CHEF
Atelier Crenn	San Francisco	Marina		Dominique Crenn
Benu	San Francisco	SoMa		Corey Lee
French Laundry (The)	Wine Country	Napa Valley	Yountville	Thomas Keller
Manresa	South Bay		Los Gatos	David Kinch
Quince	San Francisco	North Beach		Michael Tusk
Restaurant at Meadowood (The)	Wine Country	Napa Valley	St. Helena	Christopher Kostow
SingleThread	Wine Country	Sonoma	Healdsburg	Kyle Connaughton

Two-Star Restaurants: 'Excellent cuisine, worth a detour'

ESTABLISHMENT	AREA	SUB AREA	CITY	NEW
Acquerello	San Francisco	Nob Hill		
Baumé	South Bay		Palo Alto	
Californios	San Francisco	Mission		
Campton Place	San Francisco	Financial District		NEW
Coi	San Francisco	North Beach		
Commis	East Bay		Oakland	
Lazy Bear	San Francisco	Mission		
n/naka	Los Angeles	Westside		NEW
Providence	Los Angeles	Hollywood		NEW
Saison	San Francisco	Soma		
Somni	Los Angeles	Beverly Hills		NEW
Sushi Ginza Onodera	Los Angeles	Hollywood		NEW

Urasawa	Los Angeles	Beverly Hills		NEW
Vespertine	Los Angeles	Westside		NEW

One-Star Restaurants: 'A very good restaurant in its category'

ESTABLISHMENT	AREA	SUB AREA	CITY	NEW
Addison	San Diego			NEW
Al's Place	San Francisco	Mission		
Angler	San Francisco	SoMa		NEW
Aster *closed	San Francisco	Mission		
Auberge du Soleil	Wine Country	Napa Valley	Rutherford	
Aubergine	Monterey			NEW
Bar Crenn	San Francisco	Marina		
Birdsong	San Francisco	SoMa		
Bistro Na's	Los Angeles	San Gabriel Valley		NEW
Bouchon	Wine Country	Napa Valley		
Chez TJ	South Bay		Mountain View	
Commonwealth	San Francisco	Mission		
CUT	Los Angeles	Beverly Hills		NEW
Dialogue	Los Angeles	Santa Monica Bay		NEW
Farmhouse Inn & Restaurant	Wine Country	Sonoma County	Forestville	
Gary Danko	San Francisco	North Beach		
Hana Re	Orange County			NEW
Harbor House	Wine Country	Sonoma County		NEW
Hashiri	San Francisco	SoMa		
Hayato	Los Angeles	Greater Downtown		NEW
In Situ	San Francisco	SoMa		
jū-ni	San Francisco	Civic Center		
Kali	Los Angeles	Hollywood		NEW

Kato	Los Angeles	Westside		NEW
Keiko à Nob Hill	San Francisco	Nob Hill		
Kenzo	Wine Country	Napa Valley	Napa	
Kinjo	San Francisco	Nob Hill		
Kin Khao	San Francisco	Financial District		
Kitchen (The)	Sacramento			NEW
La Toque	Wine Country	Napa Valley	Napa	
Le Comptoir	Los Angeles	Greater Downtown		NEW
Lord Stanley	San Francisco	Nob Hill		
Luce	San Francisco	SoMa		
Madcap	Marin		San Anselmo	
Madera	Peninsula		Menlo Park	
Madrona Manor	Wine Country	Sonoma County	Healdsburg	
Maude	Los Angeles	Beverly Hills		NEW
Maum	South Bay		Palo Alto	NEW
Michael Mina	San Francisco	Financial District		
Mister Jiu's	San Francisco	Nob Hill		
Mori Sushi	Los Angeles	Westside		NEW
Mourad	San Francisco	SoMa		
Nico	San Francisco	Financial District		
Nozawa Bar	Los Angeles	Beverly Hills		NEW
Octavia	San Francisco	Marina		
Omakase	San Francisco	SoMa		
Orsa & Winston	Los Angeles	Greater Downtown		NEW
Osteria Mozza	Los Angeles	Hollywood		NEW
Plumed Horse	South Bay		Saratoga	
Progress (The)	San Francisco	Civic Center		
Protégé	South Bay		Palo Alto	
Q Sushi	Los Angeles	Greater Downtown		NEW

Rasa	Peninsula		Burlingame	
Rich Table	San Francisco	Civic Center		
Rustic Canyon	Los Angeles	Santa Monica Bay		NEW
Shibumi	Los Angeles	Greater Downtown		NEW
Shin Sushi	Los Angeles	Ventura Boulevard		NEW
Shunji	Los Angeles	Westside		NEW
Sons & Daughters	San Francisco	Nob Hill		
Sorrel	San Francisco	Marina		NEW
SPQR	San Francisco	Marina		
Spruce	San Francisco	Marina		
State Bird Provisions	San Francisco	Civic Center		
Sushi Yoshizumi	Peninsula		San Mateo	
Taco Maria	Orange County			NEW
Trois Mec	Los Angeles	Hollywood		NEW
Village Pub (The)	Peninsula		Woodside	
Wako	San Francisco	Richmond & Sunset		
Wakuriya	Peninsula		San Mateo	