



PRESS RELEASE

MICHELIN GUIDE

Boulogne-Billancourt- December 5, 2022

2022 MICHELIN Guide California Features New 3-Star Restaurant

- **Addison awarded three MICHELIN Stars, taking the spotlight among 18 California eateries receiving new MICHELIN Star awards**
- **89 total restaurants achieve MICHELIN-Star status – seven with three Stars**
- **Inspectors award two new Green Stars, bringing state total to 11**

Eighty-nine restaurants reached for the Stars in the 2022 edition of the MICHELIN® Guide California — including 18 earning new MICHELIN Star distinctions.

[Addison](#) received three Stars, bringing the state's tally of three-MICHELIN-Star restaurants to seven. [Caruso's](#) and [The Restaurant at JUSTIN](#) each were awarded one MICHELIN Star, plus a MICHELIN Green Star. California is now home to 11 of the 13 Green-Starred restaurants in North America.

"California is a foodie's dream come true," said Gwendal Poullennec, International Director of the MICHELIN Guides. "There are now 142 three-MICHELIN-Star restaurants in the world, with the addition of the spectacular Addison. It is truly a landmark accomplishment for the Addison team, and they have much to be proud of.

"Our inspectors also named two new MICHELIN Green-Star establishments, which prove themselves to be industry leaders in sustainable practices. The fact that the state has such a high concentration of MICHELIN Green Stars is a testament to the culinary scene's strong commitment to the environment. There's just so much to be excited about in this year's selection."

Here are the [new MICHELIN-Starred restaurants](#), with inspector notes from each (inspector comments in full on the MICHELIN Guide website and mobile app):

Three MICHELIN Stars

Addison (San Diego; Contemporary/Californian cuisine)

Chef William Bradley has helmed the stoves at Addison since 2006, transforming this Southern Californian oasis into a world-class dining destination. Global inspiration and Californian sentimentality are at the heart of his approach, and no dish captures this better than sesame-seasoned Koshihikari rice finished with applewood-smoked sabayon and crowned with Regiis Ova reserve caviar. From chicken liver churros to a riff on chips and dip, dishes are playful yet polished.



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Opening bites such as Kumamoto oysters with pickled green strawberry or Iberian ham folded over a gloriously golden potato display finely tuned flavors. Shellfish-studded chawanmushi exemplifies masterful control over technique, flavors and textures. Meals conclude with a selection of stunning small bites.

One MICHELIN Star

715 (Los Angeles; Japanese/Sushi cuisine)

Originally from Osaka prefecture, Chef Seigo Tamura came to the U.S. with dreams of becoming a pro basketball player. Thankfully for Los Angeles, the only points he's scoring are with diners savoring his sushi. Together with his younger brother, the two have followed in their sushi chef grandfather's footsteps. They source all seafood from Japan and age larger fish, such as tuna, in-house. Their blend of Hitomebore and Koshihikari rice is distinctive, and while Edomae-style sushi dictates using red vinegar for the rice, they add a little bit of sugar in a nod to their Osaka roots.

Camphor (Los Angeles; Contemporary/French cuisine)

Headed by uber-talented Chefs Max Boonthanakit and Lijo George, Camphor plates seriously good French fare with a sprinkle of spicing from Southeast Asia. Creative cocktails, including the refreshing Saint-Germain, complete the experience. Bubbling hot rigatoni stuffed with artichokes, Swiss chard and Comte delivers one satisfying bite after the next, and steak au poivre arrives resting in a pool of perfect sauce.

Caruso's (Montecito; Californian cuisine)

The Rosewood Miramar Beach is its home, and contemporary Californian food with Italian leanings is the kitchen's dictum. Housed in a separate structure and set back on the water, make the small walk to arrive at this elegant retreat. The dining room is beautifully attired with leather booths, linen-robed tables and white chairs, all of which afford views of the crashing waves. But make no mistake, the seasonal prix-fixe takes center stage along with a focus on regional products (California wheat milled in-house; sea urchin procured from a local diver).

Citrin (Santa Monica; Californian cuisine)

Although located in the same building as Chef Josiah Citrin's sister restaurant Mélisse, in lieu of its sibling's tasting menu-only format, the offerings here afford more choice, with a modest prix-fixe alongside à la carte options. Chef Ken Takayama's cuisine sends forth signature combinations of French technique with an abundance of California's seasonal produce, focusing on updated takes on classically rooted flavors with modern, global touches.



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Cyrus (Geyserville; Californian cuisine)

Celebrated wine country chef Douglas Keane has returned to the fore with his re-launch of Cyrus in Geyserville. Dinner is an ebullient experience that progresses from canapes and Champagne in the lounge, to small bites in the kitchen, and concludes with substantial compositions in the dining room. Farm-fresh crudité to be dipped in umeboshi emulsion; Sonoma duck with turnips and hoisin; and black sesame financier with shaved plums are just a few examples of the impressive, globally accented cuisine.

Gwen (Los Angeles; Steakhouse)

During the day, this enticingly arranged butcher shop sells humanely raised meats from local partner farms. By night, Gwen opens into a glowing dining room showcasing the same upscale cuts à la carte and on its multicourse tasting menu. Named for their beloved grandmother, this collaboration between Chef Curtis Stone and his brother Luke conjures Art Deco glamour with crystal chandeliers and a roaring fireplace. The menu is concise and stars house-made charcuterie and wood-fire grilled steaks.

Hatchet Hall (Los Angeles; American cuisine)

This cool Culver West spot is a delight, thanks to the talented team behind it and Chef Wes Whitsell's work in the kitchen. This is open-flame cooking, rendered with a Southern twang and seasonal focus thanks to an abundance of local product. Rolls and biscuits should not be missed, while vegetable-based items, like collard greens with smoked turkey, speak of quality ingredients and delicious balance. Nuanced flavors and creativity unite in the likes of kampachi collar and pork belly. In short, there's no going wrong here.

Kato (Los Angeles; Asian/Contemporary cuisine)

Chef Jonathan Yao steers the ship at Kato, deftly drawing from his Taiwanese background to create contemporary food that is at once simple and complex. He is unafraid of change and often tweaks the menu based on availability or just his own whim. No matter, since you're in for a consistently creative and often quirky experience. The dishes (some of which are made by a local artisan) are as elegant as they are inventive.

Localis (Sacramento; Californian cuisine)

Together with his tight-knit team, Chef/owner Christopher Barnum-Dann brings unusual warmth to this intimate setting. His enthusiasm is instantly palpable as he happily explains his inspiration behind particular dishes and even solicits feedback. This is especially true for diners who sit at the spacious counter. The cooking has a clean, modern simplicity, and its commitment to carefully sourced ingredients is thoroughly Californian. It also offers no shortage of personality, combining flavors while also drawing from various global cuisines.



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Manzke (Los Angeles; Contemporary cuisine)

This eponymous fine dining concept from Walter and Margarita Manzke is in the same building as their more casual Bicyclette Bistro. Here, you'll settle in for a 10-course tasting menu boasting a contemporary style that blends French techniques with Californian influences and Asian notes. Ingenuity is everywhere. The vintage cocktail program is a unique delight and a highly recommended start to any meal here.

Nisei (San Francisco; Japanese/Contemporary cuisine)

"Nisei" refers to the American-born children of Japanese immigrants, which Chef David Yoshimura is; and the synthesis of that heritage forms the basis of this cuisine. The kitchen employs both boldness and subtlety in their cooking, which abounds with personality and technical finesse. The tasting menu is equal parts tradition and invention, where a classic matsutake broth sits in harmony with a wholly original dessert of Okinawan purple sweet potato.

Osito (San Francisco; Contemporary cuisine)

Chef Seth Stowaway puts his heart, soul and even his nickname (osito means "little bear") into this rustic, lodge-like spot where live-fire cooking takes center stage. The multicourse tasting menu is served at an expansive communal table and changes with the seasons. The food is both elemental and elevated, with a subtle perfume of smoke wending through the various courses, seen in dishes like a lightly cooked king salmon with fennel and porcini, or a slow-cooked brisket brushed tableside with an intensely savory mussel BBQ sauce.

Press (St. Helena; American cuisine)

This modern American dining room exudes all the wine country vibes, and just so happens to boast the largest collection of Napa wines in the world. Chef Philip Tessier is equally inspired by the location, delivering contemporary, Californian dishes such as Kusshi oysters with whipped horseradish, citrus-cured snapper with yuzu curd, and white truffle risotto that is simply sophisticated.

The Restaurant at JUSTIN (Paso Robles; Californian cuisine)

Make your way through winding roads to land upon the lush retreat, nestled within the JUSTIN Winery. This restaurant champions local product, sourced nearby and from the property's own 150-tree orchard, edible flower fields, vegetable and herb gardens and apiary. Chef Rachel Haggstrom and her team flex their creative skills on a single tasting menu. Imagine asparagus with a soft quail egg, blood orange and duck prosciutto or artichoke tortellini with truffle and peas. As expected, theirs is an impressive wine list, replete with their own labels among other unique selections.



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San Ho Won (San Francisco; Korean cuisine)

Combining the prodigious talents of heavy-hitter Chefs Corey Lee and Jeong-In Hwang, here it's safe to expect the exceptional. The kitchen's assiduously refined technique deftly combines traditional Korean tastes with a sense of novelty, using impeccable ingredients to make for dishes of surpassing depth and purity of flavor, whether it be the humble kimchi or a rarefied cut of beef.

Ssal (San Francisco; Korean cuisine)

Hyunyoung and Junsoo Bae have ample fine dining experience but were inspired to strike out on their own to fill what they saw as a void in San Francisco's Korean restaurant scene. The result is this tasting menu that draws upon familiar flavors, but sets itself apart with a sense of refined simplicity. Meticulously prepared seafood shows a dedication to craft, as in black cod partially dried before being grilled to achieve a skin so crunchy it can be heard from across the room. Beef short ribs are something of a signature, gently cooked sous vide, then seared to form a sweet-savory crust.

Sushi Kaneyoshi (Los Angeles; Japanese/Sushi cuisine)

This clandestine (read: frustratingly difficult to find) sushi counter is in the most unexpected of places, but step inside this serene, minimalist showpiece and be transported to Japan. Great care is taken with every detail, whether it's the quality of ingredients or the artful plating — some of the pottery is even handmade by Chef Yoshiyuki Inoue. Highlights include stunning seared ocean perch tucked between a sheet of crisp nori, West Coast oyster braised in soy and served warm, and slightly smoked prawns coated in a lush egg yolk and soy sauce.

Bib Gourmand

The MICHELIN Guide inspectors added 15 restaurants to the Bib Gourmand list, which recognizes eateries for great food at a great value: **All Day Baby, Caboco, Chulita, Flavors from Afar, Good Good Culture Club, Hilda and Jesse, Ipoh Kopitiam, Jo's Modern Thai, Lalibela, Moo's Craft Barbecue, peasants FEAST, Pijja Palace, Pizzeria Bianco, Ramen & Tsukemen TAO** and **Saffy's**.

Special Awards

In addition to the Bib Gourmand and Stars, the Guide announced three special awards:

Award	Recipient	Establishment
Michelin Sommelier Award	Vincent Morrow <i>Presented by Wine Access</i>	Press
Michelin Exceptional Cocktails Award	Bar Team <i>Presented by Remy Martin</i>	Manzke
Michelin Young Chef Award	David Yoshimura	Nisei



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The 2022 MICHELIN Guide California Selection:

🌸🌸🌸 (Exceptional cuisine, worth a special journey)	7
🌸🌸 (Excellent cuisine, worth a detour)	12
🌸 (High quality cooking, worth a stop)	70
🌿 (Restaurant sustainability leaders)	11
👤 Bib Gourmands (Good food at moderate price)	141
Recommended restaurants	369
Total number of restaurants in selection	599
Cuisine types reflected in Starred restaurants	15
Cuisine types reflected in Bib Gourmands	35
Cuisine types reflected in selection	56

The full California selection — including all the Recommended spots — is available on guide.michelin.com and [mobile app](#). The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in California and throughout the world.

Every hotel in the Guide is chosen for its extraordinary style, service, and personality — with options for all budgets — and each hotel can be booked directly through the MICHELIN Guide website and app. The selection for California currently features the state’s most spectacular hotels, including resurrected golden age mansions like [the Paramour Estate](#), unique boutiques in Napa like [the Madrona](#) and the [Carneros Resort](#), moody member’s clubs like [the Battery](#) in San Francisco and [the Aster](#) in Los Angeles, standouts from our “Plus” collection like [the Surfrider Malibu](#) and [the Ranch at Laguna Beach](#), coastal clifftop wonders like the [Post Ranch Inn](#), and mid-century desert classics like [Hope Springs Resort](#).

The MICHELIN Guide is a benchmark in gastronomy. Now it’s setting a new standard for hotels. Visit the MICHELIN Guide website, or [download the app](#) for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.

The MICHELIN Guide Star Revelation event is presented with the support of Capital One. [WATCH](#) as chefs and restaurant teams receive their awards.

California's 2022 Starred Establishments

Restaurant	Honor	Address
Addison (new)	***	5200 Grand Del Mar Way, San Diego, 92130
Atelier Crenn	*** *	3127 Fillmore St., San Francisco, 94123
Benu	***	22 Hawthorne St., San Francisco, 94105
The French Laundry	*** *	6640 Washington St., Yountville, 94599
Manresa	***	320 Village Ln., Los Gatos, 95030
Quince	*** *	470 Pacific Ave., San Francisco, 94133
SingleThread	*** *	131 North St., Healdsburg, 95448
Acquerello	**	1722 Sacramento St., San Francisco, 94109
Birdsong	**	1085 Mission St., San Francisco, 94103
Californios	**	355 11th St., San Francisco, 94103
Commis	**	3859 Piedmont Ave., Oakland, 94611
Harbor House	** *	5600 CA-1, Elk, 95432
Hayato	**	1320 E. 7th St., Ste. 126, Los Angeles, 90021
Lazy Bear	**	3416 19th St., San Francisco, 94110
Mélisse	**	1104 Wilshire Blvd., Santa Monica, 90401
n/naka	**	3455 S. Overland Ave., Los Angeles, 90034
Providence	**	5955 Melrose Ave., Hollywood, 90038
Saison	**	178 Townsend St., San Francisco, 94107
Sushi Ginza Onodera	**	609 N. La Cienega Blvd., West Hollywood, 90069
715 (new)	*	738 E. 3rd St., Los Angeles, 90013
Adega	*	1614 Alum Rock Ave., San Jose, 95116
Angler SF	*	132 The Embarcadero, San Francisco, 94105
Auberge du Soleil	*	180 Rutherford Hill Rd., Rutherford, 94573
Aubergine	*	Monte Verde at 7th Ave., Carmel-by-the-Sea, 93921
Avery	*	1552 Fillmore St., San Francisco, 94115
Barndiva	*	231 Center St., Healdsburg, 95448
Bell's	*	406 Bell St., Los Alamos, 93440
Camphor (new)	*	923 E. 3rd St., Ste. 109, Los Angeles, 90013
Caruso's (new)	* *	1773 S. Jameson Ln., Montecito, 93108
Chez TJ	*	938 Villa St., Mountain View, 94041
Citrin (new)	*	1104 Wilshire Blvd., Santa Monica, 90401
Cyrus (new)	*	275 CA-128, Geyserville, 95441

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Gary Danko	✿	800 North Point St., San Francisco, 94109
Gucci Osteria da Massimo Bottura	✿	347 N. Rodeo Dr., Beverly Hills, 90210
Gwen (new)	✿	6600 Sunset Blvd., Los Angeles, 90028
Hana re	✿	2930 Bristol St., Costa Mesa, 92626
Hatchet Hall (new)	✿	12517 Washington Blvd., Los Angeles, 90066
Jeune et Jolie	✿	2659 State St., Carlsbad, 92008
Kali	✿	5722 Melrose Ave., Hollywood, 90038
Kato (new)	✿	777 Alameda St., Los Angeles, 90021
Kenzo	✿	1339 Pearl St., Napa, 94559
Kin Khao	✿	55 Cyril Magnin St., San Francisco, 94102
The Kitchen	✿	2225 Hurley Way, Ste. 101, Sacramento, 95825
Knife Pleat	✿	3333 S. Bristol St., Ste. 3001, Costa Mesa, 92626
Le Comptoir at Bar Crenn	✿✿	3131 Fillmore St., San Francisco, 94123
Localis (new)	✿	2031 S St., Sacramento, 95811
Madcap	✿	198 Sir Francis Drake Blvd., San Anselmo, 94960
Manzke (new)	✿	9575 W. Pico Blvd., Los Angeles, 90035
Marlena	✿	300 Precita Ave., San Francisco, 94110
Maude	✿	212 S. Beverly Dr., Beverly Hills, 90212
Mister Jiu's	✿	28 Waverly Pl., San Francisco, 94108
Morihiro	✿	3133 Glendale Blvd., Los Angeles, 90039
Niku Steakhouse	✿	61 Division St., San Francisco, 94103
Nisei (new)	✿	2316 Polk St., San Francisco, 94109
Nozawa Bar	✿	212 N. Cañon Dr., Beverly Hills, 90210
O' by Claude Le Tohic	✿	165 O'Farrell St., San Francisco, 94102
Omakase	✿	665 Townsend St., San Francisco, 94103
Orsa & Winston	✿	122 W. 4th St., Los Angeles, 90013
Osito (new)	✿	2875 18th St., San Francisco, 94110
Osteria Mozza	✿✿	6602 Melrose Ave., Los Angeles, 90038
Pasta Bar	✿	16101 Ventura Blvd., Ste.250, Encino, 91436
Phenakite	✿	516 S Mission Rd, Los Angeles, 90033
Plumed Horse	✿	14555 Big Basin Way, Saratoga, 95070
Press (new)	✿	587 St. Helena St., St. Helena, 94574
The Progress	✿	1525 Fillmore St., San Francisco, 94115
Protégé	✿	250 California Ave., Palo Alto, 94306
Q Sushi	✿	521 W. 7th St., Los Angeles, 90014
The Restaurant at JUSTIN (new)	✿✿	11680 Chimney Rock Rd., Paso Robles, 93446
San Ho Won (new)	✿	2170 Bryant St., San Francisco, 94110
Selby's	✿	3001 El Camino Real, Atherton, 94061



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Shibumi	✿	815 S. Hill St., Los Angeles, 90014
Shin Sushi	✿	16573 Ventura Blvd., Encino, 91436
The Shota	✿	115 Sansome St., San Francisco, 94104
Six Test Kitchen	✿	3075 Blue Rock Rd., Paso Robles, 93446
Soichi	✿	2121 Adams Ave., San Diego, 92116
Sons & Daughters	✿	708 Bush St., San Francisco, 94108
Sorrel	✿	3228 Sacramento St., San Francisco, 94115
Spruce	✿	3640 Sacramento St., San Francisco, 94118
Ssal (new)	✿	2226 Polk St., San Francisco, 94109
State Bird Provisions	✿	1529 Fillmore St., San Francisco, 94115
Sushi by Scratch Restaurants: Montecito	✿	1295 Coast Village Rd., Santa Barbara, 93108
Sushi I-NABA	✿	20902 Hawthorne Blvd., Torrance, 90503
Sushi Kaneyoshi (new)	✿	250 E. 1st St., B1, Los Angeles, 90012
Sushi Shin	✿	312 Arguello St., Redwood City, 94063
Sushi Tadokoro	✿	2244 San Diego Ave., San Diego, 92110
Sushi Yoshizumi	✿	325 E. 4th Ave., San Mateo, 94401
Taco María	✿	3313 Hyland Blvd., Ste. C21, Costa Mesa, 92626
The Village Pub	✿	2967 Woodside Rd., Woodside, 94062
Wakuriya	✿	115 De Anza Blvd., San Mateo, 94402

California's 2022 Green-Starred Establishments

Restaurant	Honor	Address
Atelier Crenn / Le Comptoir at Bar Crenn	✿✿✿✿ ✿✿	3127 Fillmore St., San Francisco, 94123 3131 Fillmore St., San Francisco, 94123
Caruso's (new)	✿✿	1773 S. Jameson Ln. Montecito, 93108
Chez Panisse	✿	1517 Shattuck Ave., Berkeley, 94709
The French Laundry	✿✿✿✿	6640 Washington St., Yountville, 94599
Harbor House	✿✿✿	5600 CA-1, Elk, 95432
Osteria Mozza / Chi Spacca	✿✿ ✿	6602 Melrose Ave., Los Angeles, 90038 6610 Melrose Ave., Los Angeles, 90038
Quince	✿✿✿✿	470 Pacific Ave., San Francisco, 94133
The Restaurant at JUSTIN (new)	✿✿	11680 Chimney Rock Rd. Paso Robles 93446
SingleThread	✿✿✿✿	131 North St., Healdsburg, 95448



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California's 2022 Bib Gourmand

Restaurant	Address
1601 Bar & Kitchen	1601 Howard St., San Francisco, 94103
A16	2355 Chestnut St., San Francisco, 94123
Adana Restaurant	6918 San Fernando Rd., Glendale, 91201
All Day Baby (new)	3200 Sunset Blvd., Los Angeles, 90026
Amor y Tacos	13333 South St., Cerritos, 90703
Anchor Oyster Bar	579 Castro St., San Francisco, 94114
Animal	435 N. Fairfax Ave., Los Angeles, 90036
Badmaash	108 W. 2nd St., Ste. 104, Los Angeles, 90012
Baran's 2239	502 Pacific Coast Hwy., Hermosa Beach, 90254
Bee Taqueria	5754 W. Adams Blvd., Los Angeles, 90016
Bettina	1014 Coast Village Rd., Santa Barbara, 93108
Burritos La Palma	5120 N. Peck Rd., El Monte, 91732
The Bywater	532 N. Santa Cruz Ave., Los Gatos, 95030
Caboco (new)	1850 Industrial St., Los Angeles, 90021
Callie	1195 Island Ave., San Diego, 92101
Canon	1719 34th St., Sacramento, 95816
Cesarina	4161 Voltaire St., San Diego, 92107
CHAAK Kitchen	215 El Camino Real, Tustin, 92780
Chalkboard	29 North St., Healdsburg, 95448
Chengdu Taste	828 W. Valley Blvd., Alhambra, 91803
Chifa	4374 Eagle Rock Blvd., Los Angeles, 90041
China Village	1335 Solano Ave., Albany, 94706
Chulita (new)	533 Rose Ave., Venice, 90291
Ciccio Osteria	2233 Logan Ave., San Diego, 92113
Ciccio	6770 Washington St., Yountville, 94599
Colapasta	1241 5th St., Santa Monica, 90401
Comal	2020 Shattuck Ave., Berkeley, 94704
Coni'Seafood	3544 W. Imperial Hwy., Inglewood, 90303
Corazon Cocina	38 W. Victoria St., Santa Barbara, 93101
Cucina Urbana	505 Laurel St., San Diego, 92101
Dai Ho	9148 Las Tunas Dr., Temple City, 91780
Del Popolo	855 Bush St., San Francisco, 94108
Dha Rae Oak	1106 S. Western Ave., Los Angeles, 90006
Dija Mara	232 S. Coast Hwy., Oceanside, 92054
Dumpling Home	298 Gough St., San Francisco, 94102
El Molino Central	11 Central Ave., Sonoma, 95476
Fable & Spirit	3441 Via Lido, Newport Beach, 92663
The Factory Kitchen	1300 Factory Pl., Ste. 101, Los Angeles, 90013
Father's Office	3229 Helms Ave., Los Angeles, 90034



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Fishwives	88 N. Fair Oaks Ave., Pasadena, 91103
Flavors from Afar (new)	1046 S. Fairfax Ave., Los Angeles, 90019
Flores	2030 Union St., San Francisco, 94123
FOB Kitchen	5179 Telegraph Ave., Oakland, 94609
FolkTable	23584 Arnold Dr., Sonoma, 95476
Frank Fat's	806 L St., Sacramento, 95814
Gabbi's Mexican Kitchen	141 S. Glassell St., Orange, 92866
Glen Ellen Star	13648 Arnold Dr., Glen Ellen, 95442
Good Good Culture Club (new)	3560 18th St., San Francisco, 94110
Great China	2190 Bancroft Way, Berkeley, 94701
Heritage Barbecue	31721 Camino Capistrano, San Juan Capistrano, 92675
Hilda and Jesse (new)	701 Union St., San Francisco, 94133
Hiro Nori Craft Ramen	2222 Michelson Dr., Ste. 234, Irvine, 92612
Holbox	3655 S. Grand Ave., Los Angeles, 90007
Horn Barbecue	2534 Mandela Pkwy., Oakland, 94607
Insalata's	120 Sir Francis Drake Blvd., San Anselmo, 94960
Ipoh Kopitiam (new)	1411 S. Garfield Ave., Alhambra, 91801
Ippuku	2130 Center St., Berkeley, 94704
iTalico	341 California Ave., Palo Alto, 94306
Izakaya Rintaro	82 14th St., San Francisco, 94103
Jiang Nan Spring	910 E. Main St., Alhambra, 91801
Jitlada	5233 1/2 W. Sunset Blvd., Los Angeles, 90027
Jon & Vinny's	412 N. Fairfax Ave., Los Angeles, 90036
Jo's Modern Thai (new)	3725 MaCarthur Blvd., Oakland, 94619
Kazan	111 N. La Cienega Blvd., Beverly Hills, 90211
Kettner Exchange	2001 Kettner Blvd., San Diego, 92101
Khan Saab Desi Craft Kitchen	229 E. Commonwealth Ave., Fullerton, 92832
Khom Loi	7385 Healdsburg Ave., Sebastopol, 95472
Kismet	4648 Hollywood Blvd., Los Angeles, 90027
La Azteca	4538 E. Cesar E Chavez Ave., Los Angeles, 90022
La Calenda	6518 Washington St., Yountville, 94599
Lalibela (new)	1025 S. Fairfax Ave., Los Angeles, 90019
Langer's	704 S. Alvarado St., Los Angeles, 90057
LaoXi Noodle House	600 Live Oak Ave., Arcadia, 91006
LOLA 55	1290 F St., San Diego, 92101
Longo Seafood	7540 Garvey Ave., Rosemead, 91770
Loquita	202 State St., Santa Barbara, 93101
Los Carnalitos	30200 Industrial Pkwy. SW, Hayward, 94544
Luna Mexican Kitchen	1495 The Alameda, San Jose, 95126
Lunasia Dim Sum House	500 W. Main St., Alhambra, 91801
Luscious Dumplings	919 W. Duarte Rd., Monrovia, 91016
Maccheroni Republic	332 S. Broadway, Los Angeles, 90013
MAMA Oakland	388 Grand Ave., Oakland, 94610
Manhattan Beach Post	1142 Manhattan Ave., Manhattan Beach, 90266
Mariscos Jalisco	753 E. Holt Ave., Pomona, 91767

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Meals by Genet	1053 S. Fairfax Ave., Los Angeles, 90019
Mentone	174 Aptos Village Way, Aptos, 95003
Mesa Verde	1919 Cliff Dr., Santa Barbara, 93109
Mian	301 W. Valley Blvd., Ste. 114, San Gabriel, 91776
Millennium	5912 College Ave., Oakland, 94618
Moo's Craft Barbecue (new)	2118 N. Broadway, Los Angeles, 90031
Morning Glory	550 W. Date St., San Diego, 92101
Nari	1625 Post St., San Francisco, 94115
New Dumpling	10064 San Pablo Ave., El Cerrito, 94530
Nixtaco	1805 Cirby Way, Ste. 12, Roseville, 95661
Nopalito	306 Broderick St., San Francisco, 94117
Okane	669 Townsend St., San Francisco, 94103
Orchard City Kitchen	1875 S. Bascom Ave., Ste.190, Campbell, 95008
Outerlands	4001 Judah St., San Francisco, 94122
Pausa	223 E. 4th Ave., San Mateo, 94401
peasants FEAST (new)	487 Atterdag Rd., Solvang, 93463
Phở 79	9941 Hazard Ave., Garden Grove, 92844
Pig in a Pickle	341 Corte Madera Town Centre, Corte Madera, 94925
Pijja Palace (new)	2711 Sunset Blvd., Los Angeles, 90026
Pine & Crane	1521 Griffith Park Blvd., Los Angeles, 90026
Pizzana	11712 San Vicente Blvd., Los Angeles, 90049
Pizzeria Bianco (new)	1320 E. 7th St., Los Angeles, 90021
Pizzeria Mozza	641 N. Highland Ave., Los Angeles, 90036
Playa	41 Throckmorton Ave., Mill Valley, 94941
Ramen & Tsukemen TAO (new)	10488 Valley View St., Buena Park, 90620
Ramen Gaijin	6948 Sebastopol Ave., Sebastopol, 95472
Range Life	2160 Railroad Ave., Livermore, 94550
Rocio's Mexican Kitchen	7891 Garfield Ave., Bell Gardens, 90201
Rossoblu	1124 San Julian St., Los Angeles, 90015
Saffy's (new)	4845 Fountain Ave., Los Angeles, 90029
Sama Sama Kitchen	1208 State St., Santa Barbara, 93101
Sea Harbour	3939 Rosemead Blvd., Rosemead, 91770
Sichuan Home	5037 Geary Blvd., San Francisco, 94118
Sichuan Impression	1900 W. Valley Blvd., Alhambra, 91803
Soba Ichi	2311A Magnolia St., Oakland, 94607
Sociale	3665 Sacramento St., San Francisco, 94118
Solare	2820 Roosevelt Rd., San Diego, 92106
Son of a Gun	8370 W. 3rd St., Los Angeles, 90048
Spinning Bones	1205 Park St., Alameda, 94501
Stockhome	220 Western Ave., Petaluma, 94952
Sushi Ran	107 Caledonia St., Sausalito, 94965
Tacos Oscar	420 40th St., Oakland, 94609
Taquería El Paisa	4610 International Blvd., Oakland, 94601
Teni East Kitchen	4015 Broadway, Oakland, 94611
Top Hatters Kitchen	855 Macarthur Blvd., San Leandro, 94577



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Trestle	531 Jackson St., San Francisco, 94133
Tsubaki	1356 Allison Ave., Los Angeles, 90026
Tūmbi	115 Santa Monica Blvd., Santa Monica, 90401
Union	37 East Union St., Pasadena, 91103
Valley	487 1st St. W, Sonoma, 95476
Village Sake	19 Bolinas Rd., Fairfax, 94930
Wood Tavern	6317 College Ave., Oakland, 94618
WoodSpoon	107 W. 9th St., Los Angeles, 90015
Yafa	Junipero St., Carmel-by-the-Sea, 93923
Yank Sing	101 Spear St., San Francisco, 94105
Yue Huang	3860 Truxel Rd., Sacramento, 95834
Z & Y	655 Jackson St., San Francisco, 94133

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Michelin, the leading mobility 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 a variety of industries. Headquartered in Clermont-Ferrand, France, Michelin is present in 177 countries, has 124,760 employees and operates 68 tire production facilities which together produced around 173 million tires in 2021. (www.michelin.com)

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27 cours de l'Ile Seguin, 92100 Boulogne-Billancourt