



PRESS RELEASE

MICHELIN GUIDE

Paris, October 4th, 2024

Vancouver's Star power grows for year three of the MICHELIN Guide

- **Sushi Masuda receives a MICHELIN Star, bringing city's total to 10**
- **New Bib Gourmand added, plus four Special Awards**
- **77 total restaurants, 23 cuisine types reflected in city Guide**

The MICHELIN Guide announced the 2024 restaurant selection for the MICHELIN Guide Vancouver. A new MICHELIN-Starred restaurant, one new Bib Gourmand and two new Recommended restaurants joined this year's selection.

Sushi Masuda joined the exclusive list of MICHELIN-Starred restaurants in North America as the restaurant was awarded on stage at the Commodore Ballroom. In addition, the city's Guide boasts a new Bib Gourmand, **Gary's**, bringing the selections total to 16. The full selection, including Recommended eateries, totals 77 restaurants with 23 cuisine types represented.

"As we toast to year three of the MICHELIN Guide in Vancouver, the growing momentum and talent of the restaurant community continues to be impressive," said Gwendal Poullennec, the International Director of the MICHELIN Guides. "We are very proud to honor Sushi Masuda with one MICHELIN Star and to welcome new eateries into the MICHELIN Guide family. The anonymous Inspectors could see and taste the passion of the local restaurant community and look forward to seeing the evolution of the local culinary scene continue."

Here is the new One MICHELIN Star restaurant and Bib Gourmand, with Inspector notes from each (Inspectors' comments in full on the MICHELIN Guide website and [mobile app](#)):

One MICHELIN Star

Sushi Masuda (Japanese cuisine)

Entering this humble five-seat counter that is tucked in the corner of an unrelated restaurant and through the glass doors of a print shop serves as a pointed reminder not to judge a book by its cover. The plain, spare room is brought to life by the artfully simple, meticulous preparations of Chef Yoji Masuda, whose time spent in a top counter in Tokyo is amply apparent, though his own personality comes through. With the assistance of his wife Akari, who provides a warm, attentive hospitality, the meal proceeds gracefully, from an indulgent savory "pudding" of sweet, pure-tasting monkfish liver to a wonderfully gelatinous beltfish cooked with sake and kombu, before arriving at the impeccable nigiri, which showcase exceptional ingredients alongside a singular delicacy and precision.



Bib Gourmand

The MICHELIN Guide Inspectors identified one new restaurant to award the Bib Gourmand designation, which recognizes eateries for great food at a great value.

Gary's (French cuisine)

It's easy to be won over by this convivial neighborhood spot, which owes its easygoing charms to the combined efforts of partners Bailey Hayward and Mathew Bishop (who oversee the service and the kitchen, respectively). To match the relaxed, friendly vibe, the cuisine is rustic and approachable, offering hearty dishes that draw inspiration from French country cooking, as in asparagus with saffron rouille, or pork collar with parsley sauce—and don't miss out on the fluffy, freshly baked rye rolls, served with green garlic butter. For a final slather of indulgence, do order dessert, like a rum baba soaked with chamomile-scented syrup and capped with a ribbon of decadent pistachio custard and a cloud of Chantilly.

MICHELIN Special Awards

In addition to the Bib Gourmand and Stars, the Guide announced four Special Awards:



Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Fraser Crawford	Kissa Tanto
Michelin Sommelier Award	Reverie Beall	AnnaLena
Michelin Outstanding Service Award	Bailey Hayward	Gary's
Michelin Young Chef / Culinary Professional Award	Yoji Masuda	Sushi Masuda

Hotels

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in Vancouver and throughout the world. Each hotel in the selection has been chosen by MICHELIN Guide experts for its extraordinary style, service and personality — with options for all budgets — and each can be booked directly through the MICHELIN Guide website and app. The selection for Vancouver features the city's most spectacular hotels, including design-forward luxury boutiques like the [Douglas](#), standouts from our "Plus" collection like [the Loden](#) (one MICHELIN Key) and [the Opus](#), old-world elegance like [the Wedgewood](#) (one MICHELIN Key), and dependable luxury stalwarts like the [Fairmont Pacific Rim](#).











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 free app for iOS and Android, to discover every restaurant in the selection and book an unforgettable hotel.

The 2024 MICHELIN Guide Vancouver selection:

	(High quality cooking, worth a stop)	10
	Bib Gourmand (Good food at moderate price)	16
	Recommended restaurants	51
	Total number of restaurants in selection	77
	Cuisine types reflected in Starred restaurants	5
	Cuisine types reflected in Bib Gourmands	9
	Cuisine types reflected in selection	23



Vancouver's 2024 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
AnnaLena		1809 W. 1st Ave., V6J 5B8
Barbara		305 E. Pender St., V6A 0J3
Burdock & Co.		2702 Main St., V5T 3E8
iDen & QuanJuDe Beijing Duck House		2808 Cambie St., V5Z 2V5
Kissa Tanto		263 E. Pender St., V6A 1T8
Masayoshi		4376 Fraser St., V5V 4G3
Okeya Kyujiro		1038 Mainland St., V6B 2T4
Published on Main		3593 Main St., V5V 3N4
St. Lawrence		269 Powell St., V6A 1G3
Sushi Masuda (new)		1066 W. Hastings St., V6E 3X2

Vancouver's 2024 Bib Gourmand restaurants

Restaurant	Address
Anh and Chi	3388 Main St., V5V 3M7
Chupito	322 W. Hastings St., V6B 1K6
Fable Kitchen	1944 W. 4th Ave., V6J 1M5
Farmer's Apprentice	1535 W. 6th Ave., V6J 1R1
Gary's (new)	1485 W. 12th Ave, V6H 1M6
Karma Indian Bistro	2741 W. 4th Ave., V6K 1P9
Little Bird Dim Sum + Craft Beer	2958 W. 4th Ave., V6K 1R4
Lunch Lady	1046 Commercial Dr., V5L 3W9
Magari by Oca	1260 Commercial Dr., V5L 2T6
Motonobu Udon	3501 E. Hastings St., V5K 0E5
Phnom Penh	244 E. Georgia St., V6A 1Z7
Say Mercy!	4298 Fraser St., V5V 4G2
Seaport City Seafood	2425 Cambie St., V5Z 4M5
Song (by Kin Kao)	317 E. Broadway, V5T 1W5
Sushi Hil	3330 Main St., V5V 3M7
Vij's	3106 Cambie St., V5Z 2W2

Vancouver's 2024 Recommended restaurants



Restaurant	Address
¿CÓMO? Taperia	201 E. 7th Ave., V5T 0B4
acquafarina	425 W. Georgia St., V6B 5A1
Archer	1152 Alberni St., V6E 1A5
Ask for Luigi	305 Alexander St., V6A 1C4
Bacaro	1029 W. Cordova St., V6C 0B9
Bacchus	845 Hornby St., V6Z 1V1
Bao Bei	163 Keefer St., V6A 1X3
Bar Gobo	237 Union St., V6A 2B2
Bar Susu	209 E. 6th Ave., V5T 1J7
Bonjour Vietnam Bistro	3944 Fraser St., V5V 4E4
Botanist	1038 Canada Pl., V6C 0B9
Boulevard Kitchen & Oyster Bar	845 Burrard St., V6Z 2K6
Bravo (new)	4194 Fraser St., V5V 4E8
Café Medina	780 Richards St., V6B 3A4
Carlino	1115 Alberni St., V6E 1A5
Chang'An	1661 Granville St., V6Z 1N3
Chef's Choice Chinese Cuisine	955 W. Broadway, V5Z 1K3
Cioppino's	1133 Hamilton St., V6B 5P6
Delara	2272 W. 4th Ave., V6K 1N8
Dynasty Seafood	108-777 W. Broadway, V5Z 4J7
Elisa	1109 Hamilton St., V6B 5P6
Fanny Bay Oyster Bar	762 Cambie St., V6B 2P2
Folke	2585 W. Broadway, V6K 2E9
Hānai	1590 Commercial Dr., V5L 3Y2
Hawksworth Restaurant	801 W. Georgia St., V6C 1P7
Homer St. Cafe	898 Homer St., V6B 2W5
L'Abattoir	217 Carrall St., V6B 2J2
Maenam	1938 W. 4th Ave., V6J 1M5
Miku	200 Granville St., Ste. 70, V6C 1S4
Moltaqa	1002 Mainland St., V6B 2T4
Nammos Estiatorio	3980 Fraser St., V5V 4E4
Neptune Palace Seafood Restaurant	470 S.W. Marine Dr., V5X 0C7
New Mandarin Seafood Restaurant	4650 Gladstone St., V5N 2T6
Nightingale	1017 W. Hastings St., V6E 0C4
Octopus Garden	1995 Cornwall Ave., V6J 1C9
Ophelia	165 W. 2nd Ave., V5Y 1B8
Osteria Savio Volpe	615 Kingsway, V5T 3K5
per se Social Corner	891 Homer St., V6B 2W2
PiDiGiN	350 Carrall St., V6B 2J3
Riley's Fish & Steak	200 Burrard St., V6C 3L6
Sushi Bar Maumi	1668 Robson St., V6G 1C7
Sushi Jin	750 Nelson St., V6Z 1A8
Suyo	3475 Main St., V5V 3M9
Tetsu Sushi Bar	775 Denman St., V6G 2L6



The Acorn	3995 Main St., V5V 3P3
The Lobby Lounge & RawBar	1038 Canada Pl., V6C 0B9
The Mackenzie Room	415 Powell St., V6A 1G7
Torafuku	958 Main St., V6A 2W1
Wildlight Kitchen + Bar	5380 University Blvd., Ste. 107, V6T 0C9
Yuwa	2775 W. 16th Ave., V6K 3C3
Zab Bite - Thai E-Sarn Cuisine (new)	4197 Fraser St., V5V 4E9

The MICHELIN Guide in North America

Michelin announced its first North American Guide in 2005 for New York. Guides have also been added in Chicago (2011); Washington, D.C. (2017); California (San Francisco in 2007, statewide 2019); Miami/Orlando/Tampa, Florida (2022); Toronto (2022); Vancouver (2022); Colorado (2023); Atlanta (2023), Mexico (2024), Texas (2024) and Quebec (2024).

About the MICHELIN Guide

Recognized globally for excellence and quality, the MICHELIN Guide offers a selection of world-class restaurants.

- The famous one, two and three [MICHELIN Stars](#) identify establishments serving exceptional cuisine that's rich in flavor, remarkably executed and infused with the personality of a talented chef.
- The [Bib Gourmand](#) is a designation given to select restaurants that offer good quality food for a good value – often known as personal favorites among the inspectors when dining on their own time.
- The [MICHELIN Green Star](#) honors restaurants that are pioneers in sustainable gastronomy.
- Recommended restaurants and special professional awards are also highlighted by the MICHELIN Guide inspectors.

The MICHELIN Guide remains a reliable companion for any traveler seeking an unforgettable meal and hospitality experience. The Guide was [first published](#) in France at the turn of the 20th century to encourage the development of car mobility as well as tire sales by giving practical advice to motorists. Progressively, the Guide has specialized in restaurant and hotel recommendations. Michelin's inspectors still use the same criteria and manner of selection that were used by the inspectors in the very beginning.

The restaurant selections join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay around the world. Visit the MICHELIN Guide website, or [download the free app](#) for iOS and Android, to discover every restaurant in the selection and book an amazing hotel.

Thanks to the rigorous MICHELIN Guide selection process that is applied independently and consistently in more than 45 destinations, the MICHELIN Guide has become an international benchmark in fine dining.

All restaurants in the Guide are recommended by Michelin's anonymous inspectors, who are trained to apply the same time-tested methods used by Michelin inspectors for many decades throughout the world. This ensures a uniform, international standard of excellence. As a further guarantee of complete objectivity, Michelin inspectors pay all their bills in full, and only the quality of the cuisine is evaluated.



To fully assess the quality of a restaurant, the inspectors apply five criteria defined by Michelin: product quality; mastery of cooking techniques; harmony of flavors; the personality of the chef as reflected in the cuisine; and consistency over time and across the entire menu. These criteria guarantee a consistent and fair selection so a Starred restaurant has the same value regardless of whether it is in Paris, New York or anywhere else in the world.

About Michelin North America, Inc.

Michelin is the leading mobility company and manufacturer of life-changing composites and experiences. For more than 130 years, Michelin has made contributions to human progress and to a more sustainable world. Michelin is constantly innovating to manufacture high-quality tires and components for critical applications for demanding fields, including mobility, construction, aeronautics, low-carbon energies and healthcare and offer the finest experiences, from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Greenville, S.C., Michelin North America has approximately 23,500 employees and operates 35 production facilities in the United States (michelinman.com) and Canada (michelin.ca).

About Capital One

At Capital One we're on a mission for our customers – bringing them best-in-class products, rewards, service, and experiences. Capital One is a diversified bank that offers products and services to individuals, small businesses and commercial clients. We use technology, innovation, and interaction to provide consumers with products and services to meet their needs. Through Capital One Dining and Capital One Entertainment, we provide our rewards cardholders with access to unforgettable experiences in the areas they're passionate about, including dining, music and sports. Learn more at capitalone.com/dining and capitalone.com/entertainment.

About Michelin

Michelin is building a world-leading manufacturer of life-changing composites and experiences. Pioneering engineered materials for more than 130 years, Michelin is uniquely positioned to make decisive contributions to human progress and to a more sustainable world. Drawing on its deep know-how in polymer composites, Michelin is constantly innovating to manufacture high-quality tires and components for critical applications in demanding fields as varied as mobility, construction, aeronautics, low-carbon energies, and healthcare. The care placed in its products and deep customer knowledge inspire Michelin to offer the finest experiences. This spans from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. (www.michelin.com)

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