



Two Restaurants Ascend to Three MICHELIN Stars, marking a Landmark Year for California

- Californios and Enclos both earn Three MICHELIN Stars
- Kato in Los Angeles is promoted to Two MICHELIN Stars
 - Nine restaurants earn One MICHELIN Star

The MICHELIN Guide revealed the restaurant selection for the 2026 MICHELIN Guide California edition at a ceremony that took place at EVE in Downtown San Diego. The ceremony was full of energy as both **Californios** in San Francisco and **Enclos** in Sonoma were promoted to Three MICHELIN Stars.

The applause continued with **Kato** in Los Angeles being promoted to Two MICHELIN Stars. This year's selection also awarded One MICHELIN Star to nine exceptional restaurants throughout the state. The full selection including Bib Gourmands and Recommended restaurants totals 523 eateries across 54 different cuisine types.

"As one of our legacy destinations in the U.S., California helped set the standard for exceptional dining experiences worth traveling for," said Gwendal Poullennec, International Director of the MICHELIN Guide. "This year is no different as California continues to be a pace setter for the industry based on our Inspectors' brilliant discoveries. Congratulations to the newest members of the MICHELIN Star family, including not one, but two new Three Starred restaurants, Californios and Enclos. A heartfelt congratulations to all of the chefs and restaurant teams represented in this year's selection for another tremendous year of achievements, which is representative of both talent and inspiration."

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

Three MICHELIN Stars

Californios (San Francisco; Mexican cuisine)

Combining a passion for Mexico's rich heritage, an electric jolt of imagination and masterful technique, Chef Val M. Cantú has created a truly singular gastronomic destination. The menu draws upon a dizzying variety of Mexican flavors, utilizing the finest products and subtle international influences to transform familiar dishes into deliciously unique culinary creations. The humble tortilla displays particular mastery here, as in a pillowy sourdough tortilla with an ethereally crisp mezcal-battered black cod, checkered with huitlacoche and yellow corn cremas, or heirloom white corn tortillas accented with black sesame and poppy seeds, to match smoked quail enrobed in a complex house mole.

Enclos (Sonoma; Contemporary cuisine)

This custom-designed domain of Chef Brian Limoge exudes cozy sophistication and is a respectful retooling of a late 1800s Victorian structure in downtown Sonoma. This tasting menu marries global flavors, refined technique and exceptional ingredients, including produce sourced from affiliated Stone Edge Farm, all shot

through with subtle nods to the chef's New England roots. Take, for example, the signature clam chawanmushi which evokes the spirit of chowder. The team shows a masterful hand with grilling, and the complementing sauces surprise and delight, as in luscious hearth-roasted quail adorned with artichokes, preserved rose petals and burnt citrus. The finale will be a memorable seasonally focused composition, perhaps featuring freshly plucked fraises de bois.

Two MICHELIN Stars

Kato (Los Angeles; Asian cuisine)

Chef Jonathan Yao has found a grand stage in this cool enclave of polished concrete in the Row DTLA. Here, he and his team have worked diligently to hone an inspired tasting menu, drawing deftly from his Taiwanese background and LA upbringing, threading a path between boldness with refinement. Gently cooked Mt. Lassen trout is bathed in a vibrant, complex fish broth bolstered with fermented Napa cabbage tingling spice, while crisp-skinned Peking-style duck breast is matched with a sesame ball filled with juicy confit and a rich jus flavored with citrusy magao pepper, at once comforting and excitingly original. Long forgotten are the BYOB days: the list now boasts an impressive wine list, enticing cocktails and exceptional spirit-free creations.

One MICHELIN Star

Corridor 109 (Los Angeles; Asian Contemporary cuisine)

Good things come in small packages, especially at Corridor 109, an intimate 11-seat counter restaurant in Melrose Hill where reservations are a must. Chef/owner Brian Baik honed his skills in New York before returning to Los Angeles. Tucked behind a door at their sister concept, Bar 109, Corridor 109 is focused on fish, largely sourced from Japan, with much of it served raw. The tasting menu shows great care and finesse, with balanced dishes displaying a level of restraint. Dishes to remember include Santa Barbara spiny lobster tartare in a kombu tartlet with a whitefish mousse and miso-marinated sawara cooked over charcoal. End with their only non-seafood item: Australian wagyu served over an oxtail jus and shiso.

KOJIMA (Los Angeles; Japanese cuisine)

KOJIMA is truly a hidden gem, poised on the second story of a Sawtelle strip mall. The homey space seats a handful of diners at a counter wrapped around the open kitchen where Chef Hayato Kojima works wonders. There is no fixed or printed menu, however the warm staff explains every dish with enthusiasm. The menu changes daily, dictated by sourcing for peak freshness and quality, but could include dishes like fried longtooth grouper, or gently poached Japanese clam served over springy kudzu starch sōmen. Crispy grilled unagi is a delight, and a final savory course of rice accented with shirasu and dried shiso, served with miso soup and daikon pickles, is a thoroughly satisfying conclusion. Reservations are called for, as is a prompt arrival, since all guests are served together.

Lielle (Los Angeles; Californian cuisine)

Some reservations feel like a victory, and scoring a table at Chef Marcus Jernmark's white-hot Lielle is exactly that. Everyone is here for a taste of his Californian cuisine, where the concise product-focused tasting menu may be supplemented by the likes of agnolotti del plin with Gruyère cheese custard, black truffles and beurre noisette. Jernmark's cooking is precise and skillful yet far from fussy, as in aged shima aji crudo with cool, grilled sweet peas and cucumber brunoise or California squab grilled over pine and accompanied by a crisp salad dressed with a vinaigrette of miso made from the leftover house-baked bread.

Lucien (La Jolla; Californian cuisine)

Chef Elijah Arizmendi cut his teeth in New York kitchens before returning home to open this sophisticated tasting menu concept on the third story of La Plaza La Jolla. Whether it's California-raised Iberico pork or locally caught fish, the region's bounty is celebrated on a menu that reflects French and Japanese influences. A meal could begin with canapes like tempura-fried sweet potato topped with caviar; yellowtail in a crispy nori tube; and a rose meringue with beets and green yogurt, before moving into impressive dishes like crisp-skinned ocean tilefish with petite fennel and pomegranate, or poussin with a chicken mousse and truffle stuffing. Desserts are creative, as in the cinnamon caramel-braised pineapple roasted over the live-fire hearth for hours.

Miura (Beverly Hills; Sushi cuisine)

Miura ushers in a reinvention and a fresh start for an address long revered as a destination for outstanding sushi. Its second floor perch set among the pedestrian-only Two Rodeo Drive shopping galleria, is a soothing and serene room with a satin-smooth wood counter. One's attention is squarely on the personable American-born Chef Derek Wilcox, who has trained extensively in Japan and worked in New York City. His attention to detail and level of refinement is evident throughout the omakase, as he grills snow crab over charcoal, and lightly smokes wild bluefin tuna over rice straw. The nigiri is the highlight of the impressive multicourse experience, with a preponderance of product sourced from Japan, such as creamy cuttlefish from Kagoshima and needlefish from Miyagi.

Naides (San Francisco; Filipino cuisine)

Named after Chef Patrick Gabon's mother, there's no mistaking this jewel box operation as anything other than a labor of love. Drawing upon the fine dining experience of both Chef Gabon and partner Celine Wu (who deftly manages the floor), Naides serves an original interpretation of Filipino cuisine in the form of a stylishly modern tasting menu. Pulling together Californian ingredients (including foraged herbs and flowers), traditional flavors and bold creativity, the dishes are as pleasing to look at as they are to eat. To illustrate: fluffy brioche "pandesal" is paired with lip-smacking braised chicken gizzards in a clever take on tangy, savory sisig, while impeccably cooked dry aged duck breast "adobo" is paired with soy jus and horseradish.

Seline (Santa Monica; Californian cuisine)

You might not expect to be served ice cream in the middle of savory courses, but at Chef Dave Beran's Seline, surprises are the hallmark of a deeply personal meal. His ambitious tasting menu has high-concept underpinnings, meditating on themes

like the progression of the seasons. A meal may begin with the likes of a miniature garden of edible succulents in a "soil" of caraway rye crumbs, dusted with a fine cauliflower snow. Black cod infused with wild bay laurel, paired with mussel cream and fennel offers classic sophistication, while lamb loin with burnt strawberry jus and wild greens shows a playful edge, made even better with a house-made brioche brushed with pork fat. The chef's signature Osetra caviar served atop toasted hazelnuts and a coffee anglaise is pure indulgence.

Troubadour (Healdsburg; French cuisine)

Melissa and Sean McGaughey began their romance working together at SingleThread (as baker and sous-chef, respectively), and here they've wedded their talents to make a singularly charming Healdsburg destination. The lovely little space is a popular sandwich shop and bakery by day (they also run nearby Quail and Condor); at night transforming to offer an exciting tasting menu that highlights Californian ingredients with flair and technical precision. Classical underpinnings are enlivened with a modern sensibility, seen in a "bouillabaise" of gently cooked rockfish with saffron-yuzu emulsion and a clam croquette, or seared duck breast with malted potato cream and a morel stuffed with chicken mousseline. Naturally, the bread course is a highlight.

Wolfsbane (San Francisco; Contemporary cuisine)

Chef Rupert Blease and wife Carrie, who runs the front of house, make their much-anticipated return to fine dining with this stylish Dogpatch enclave. The indulgent multicourse tasting menu shows no shortage of creative flair, offering up Chef Blease's distinctive take on contemporary Californian cuisine, cleverly accented with Nordic, Japanese and French elements. Pristine local products are prepared with precision, enhanced by finely tuned sauces balancing richness and brightness. As an illustration, sublimely fresh Dungeness crab might be matched with earthy sweet potato and buttery sauce Maltaise, tinted vividly blush-colored with blood orange and beet. Pure flavors and refined textures are a hallmark, making each bite one to remember.

Three New Restaurants Highlighted for Their Inspiring Vision

Monte's (Santa Barbara), **Sierra Mar** (Big Sur) and **Six Test Kitchen** (Paso Robles) are highlighted by the Green Star for their inspiring and committed vision for the future of gastronomy. The Green Star recognizes restaurants that have impressed Inspectors through their approach. By shaping a community of innovative establishments driven to pursue progress in the role of restaurants, the Green Star fosters dialogue and collaboration, encouraging them to inspire and evolve together.

Bib Gourmand

The MICHELIN Guide Inspectors identified seven new restaurants to add to the Bib Gourmand distinction, which recognizes eateries for great food at a great value. The full list can be found below.

California's 2026 Bib Gourmand restaurants

Restaurant	Address
A16	2355 Chestnut St., San Francisco, California 94123
Adana Restaurant (temporarily closed)	6918 San Fernando Rd., Glendale, California 91201
Amor y Tacos	13333 South St., Cerritos, California 90703
Anchor Oyster Bar	579 Castro St., San Francisco, California 94114
Atelier Manna	1076 N. Coast Hwy. 101, Ste. 101, Encinitas, California 92024
Bansang	1560 Fillmore St., San Francisco, California 94115
Bettina	1014 Coast Village Rd., Santa Barbara, California 93108
Bombera	3459 Champion St., Oakland, California 94602
Callie	1195 Island Ave., San Diego, California 92101
Canon	1719 34th St., Sacramento, California 95816
Carnes Asadas Pancho Lopez	3328 Pasadena Ave., Los Angeles, California 90031
Cesarina	4161 Voltaire St., San Diego, California 92107
CHAAK Kitchen	215 El Camino Real, Tustin, California 92780
Chengdu Taste	828 W. Valley Blvd., Alhambra, California 91803
Chifa	4374 Eagle Rock Blvd., Los Angeles, California 90041
Ciccio Osteria	2233 Logan Ave., San Diego, California 92113
Ciccio	6770 Washington St., Yountville, California 94599
Cobi's	2104 Main St., Santa Monica, California 90405
Colapasta	1241 5th St., Santa Monica, California 90401
Comal	2020 Shattuck Ave., Berkeley, California 94704
Corazon Cocina	38 W. Victoria St., #122, Santa Barbara, California 93101
Cucina Urbana	505 Laurel St., San Diego, California 92101
Dai Ho	9148 Las Tunas Dr., Temple City, California 91780
Dha Rae Oak	1106 S. Western Ave., Los Angeles, California 90006
Dija Mara	232 S. Coast Hwy., Oceanside, California 92054
Dumpling Home	298 Gough St., San Francisco, California 94102
Eat Joy Food	18888 Labin Ct., Rowland Heights, California 91748
El Molino Central	11 Central Ave., Sonoma, California 95476
Eylan	500 El Camino Real, Menlo Park, California 94025
Fable & Spirit	3441 Via Lido, Ste. A, Newport Beach, California 92663

FOB Kitchen	5179 Telegraph Ave., Oakland, California 94609
Glen Ellen Star	13648 Arnold Dr., Glen Ellen, California 95442
Good Good Culture Club	3560 18th St., San Francisco, California 94110
Grá	1524 Pizarro St., Los Angeles, California 90026
Great China	2190 Bancroft Way, Berkeley, California 94704
Heritage Barbecue	31721 Camino Capistrano, San Juan Capistrano, California 92675
Horn Barbecue	464 8th St., Oakland, California 94607
Insalata's	120 Sir Francis Drake Blvd., San Anselmo, California 94960
Ipoh Kopitiam	1411 S. Garfield Ave., Ste. 104, Alhambra, California 91801
Ippuku	2130 Center St., Berkeley, California 94704
Izakaya Rintaro	82 14th St., San Francisco, California 94103
Jon & Vinny's	412 N. Fairfax Ave., Los Angeles, California 90036
Joodooboo (new)	4201 Market St., Oakland, California 94608
Jo's Modern Thai	3725 MacArthur Blvd., Oakland, California 94619
Khan Saab Desi Craft Kitchen	229 E. Commonwealth Ave., Ste. A, Fullerton, California 92832
Khom Loi	7385 Healdsburg Ave., Sebastopol, California 95472
Kismet	4648 Hollywood Blvd., Los Angeles, California 90027
Kitchen Istanbul (new)	349 Clement St., San Francisco, California 94118
Komal	3655 S. Grand Ave., Los Angeles, California 90007
Lalibela	1025 S. Fairfax Ave., Los Angeles, California 90019
Langer's	704 S. Alvarado St., Los Angeles, California 90057
LaoXi Noodle House	600 Live Oak Ave., Arcadia, California 91007
Lapaba (new)	558 S. Western Ave., Los Angeles, California 90020
Little Fish (temporarily closed)	1606 W. Sunset Blvd., Los Angeles, California 90026
Little Fish Melrose Hill (new)	5035 Melrose Ave., Los Angeles, California 90038
Liu's Cafe	3915 1/2 W. 6th St., Los Angeles, California 90020
LOLA 55	1290 F St., San Diego, California 92101
Lola Gaspar	211 W. 2nd St., Santa Ana, California 92701
Longo Seafood	7540 Garvey Ave., Rosemead, California 91770
Loquita	202 State St., Santa Barbara, California 93101

Los Carnalitos	30200 Industrial Pkwy. S.W., Hayward, California 94544
Lugya'h (new)	4301 W. Jefferson Blvd., Los Angeles, California 90016
Luna Mexican Kitchen	1495 The Alameda, San Jose, California 95126
Lunasia Dim Sum House	500 W. Main St., Alhambra, California 91801
Luscious Dumplings	919 W. Duarte Rd., Monrovia, California 91016
Lynx (new)	427 S. Hewitt St., Los Angeles, California 90013
Mabel's Gone Fishing	3770 30th St., San Diego, California 92104
Maccheroni Republic	332 S. Broadway, Los Angeles, California 90013
Mae Malai Thai House of Noodles	5445 Hollywood Blvd., Unit A and B, Los Angeles, California 90027
Maligne	600 Broadway Ave., Seaside, California 93955
MAMA Oakland	388 Grand Ave., Oakland, California 94610
Mariscos Jalisco	753 E. Holt Ave., Pomona, California 91767
Mentone	174 Aptos Village Way, Aptos, California 95003
Moo's Craft Barbecue	2118 N. Broadway, Los Angeles, California 90031
Morning Glory	550 W. Date St., San Diego, California 92101
New Dumpling	10064 San Pablo Ave., El Cerrito, California 94530
Nixtaco	1805 Cirby Way, Ste. 12, Roseville, California 95661
Okane	669 Townsend St., San Francisco, California 94103
Outerlands	4001 Judah St., San Francisco, California 94122
Pausa	223 E. 4th Ave., San Mateo, California 94401
peasants FEAST	487 Atterdag Rd., Solvang, California 93463
Petiscos	399 S. 1st St., San Jose, California 95113
Phở 79	9941 Hazard Ave., Garden Grove, California 92844
Pho Momma	9555 Folsom Blvd., Ste. A, Sacramento, California 95827
Pine & Crane	1521 Griffith Park Blvd., Los Angeles, California 90026
Pizzana	11712 San Vicente Blvd., Los Angeles, California 90049
Pizzeria Bianco Los Angeles	1320 E. 7th St., Los Angeles, California 90021
Pizzeria Mozza	641 N. Highland Ave., Los Angeles, California 90036
Playa	41 Throckmorton Ave., Mill Valley, California 94941
Pollo a la Brasa	764 S. Western Ave., Los Angeles, California 90005
Quarter Sheets	1305 Portia St., Los Angeles, California 90026

Ramen & Tsukemen TAO	10488 Valley View St., Buena Park, California 90620
Ramen Gaijin	6948 Sebastopol Ave., Sebastopol, California 95472
Rasarumah	3107 Beverly Blvd., Los Angeles, California 90026
Rocio's Mexican Kitchen	7891 Garfield Ave., Bell Gardens, California 90201
Sama Sama Kitchen	1208 State St., Santa Barbara, California 93101
Sea Harbour	3939 Rosemead Blvd., Rosemead, California 91770
Sichuan Impression	235 W. Main St., Ste. B, Alhambra, California 91801
Snail Bar	4935 Shattuck Ave., Oakland, California 94609
Soba Ichi	2311A Magnolia St., Oakland, California 94607
Sonoratown (new)	208 E. 8th St., Los Angeles, California 90014
Spinning Bones	1205 Park St., Alameda, California 94501
Stockhome	220 Western Ave., Petaluma, California 94952
Tacos Oscar	420 40th St., Oakland, California 94609
Teni East Kitchen	4015 Broadway, Oakland, California 94611
The Factory Kitchen	1300 Factory Pl., Ste. 101, Los Angeles, California 90013
Top Hatters Kitchen	855 MacArthur Blvd., San Leandro, California 94577
Trestle	531 Jackson St., San Francisco, California 94133
Tsubaki	1356 Allison Ave., Los Angeles, California 90026
Union	37 Union St., Pasadena, California 91103
Valley	487 1st St. W., Sonoma, California 95476
Village Sake	19 Bolinas Rd., Fairfax, California 94930
Villa's Tacos	5455 N. Figueroa St., Ste. 123, Los Angeles, California 90042
Vin Folk	1501 Hermosa Ave., Hermosa Beach, California 90254
Yafa	Junipero St., Carmel-by-the-Sea, California 93923
Yank Sing	101 Spear St., San Francisco, California 94105
Z & Y	655 Jackson St., San Francisco, California 94133

MICHELIN Special Awards

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

Award	Recipient	Establishment
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Michelin Cocktails Award	Exceptional	Bar Team	Maria Isabel
Michelin Sommelier Award (sponsored by Franciacorta)		Savannah Riedler	Lilo
Michelin Service Award (sponsored by Capital One)	Outstanding	Julianna Yang	Sons & Daughters
Michelin Young Chef Award (sponsored by OpenTable)		Anna Sonenshein and Niki Vahle	Little Fish Melrose Hill

The MICHELIN Guide Ceremony is presented with the support of Capital One.

Hotels

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.

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 California features the state's most spectacular hotels, including [SingleThread Inn](#) (Three MICHELIN Keys) with their modern-classic aesthetic and their top-shelf comforts; [Bernadus Lodge & Spa](#) (Two MICHELIN Keys) an attractive resort getaway tucked into the pines and oaks of Carmel Valley; or the [LaFayette Hotel and Club](#) (One MICHELIN Key) a mid-century icon in San Diego.

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 2026 MICHELIN Guide California selection:

*** (Exceptional cuisine, worth a special journey)	10
** (Excellent cuisine, worth a detour)	13
* (High quality cooking, worth a stop)	60
🌱 (Green star)	18
🍷 Bib Gourmands (Good food at moderate price)	117
Recommended restaurants	323
Total number of restaurants in selection	523
Cuisine types reflected in Starred restaurants	18
Cuisine types reflected in Bib Gourmands	33

Cuisine types reflected in selection

54

California's 2026 Green Starred restaurants

Restaurant	Distinction	Address
Atelier Crenn	   	3127 Fillmore St., San Francisco, California 94123
Caruso's	 	Rosewood Miramar Beach, 1759 S. Jameson Ln., Montecito, California 93108
Chez Panisse		1517 Shattuck Ave., Berkeley, California 94709
Chi Spacca		6610 Melrose Ave., Los Angeles, California 90038
Enclos	   	139 E. Napa St., Sonoma, California 95476
Harbor House	  	5600 CA-1, Elk, California 95432
Heritage	 	2030 E. 7th St., Long Beach, California 90804
Monte's (new)		1198 Coast Village Rd., Santa Barbara, California 93108
Osteria Mozza	 	6602 Melrose Ave., Los Angeles, California 90038
Pomet		4029 Piedmont Ave., Oakland, California 94611
Providence	   	5955 Melrose Ave., Los Angeles, California 90038
Quince	   	470 Pacific Ave., San Francisco, California 94133
Sierra Mar (new)		Post Ranch Inn, 47900 CA-1, Big Sur, California 93920
SingleThread	   	131 North St., Healdsburg, California 95448
Six Test Kitchen (new)	 	3075 Blue Rock Rd., Paso Robles, California 93446
Sons & Daughters	  	2875 18th St., San Francisco, California 94110
The French Laundry	   	6640 Washington St., Yountville, California 94599
Vespertine	  	3599 Hayden Ave., Culver City, California 90232

California's 2026 MICHELIN-Starred restaurants

Restaurant	Distinction	Address
Addison	   	5200 Grand Del Mar Way, San Diego, 92130

Atelier Crenn	★★★★★	3127 Fillmore St., San Francisco, 94123
Benu	★★★★	22 Hawthorne St., San Francisco, 94105
Californios (promotion)	★★★★	5955 Melrose Ave., Hollywood, 90038
Enclos (promotion)	★★★★★	470 Pacific Ave., San Francisco, 94133
Providence	★★★★★	131 North St., Healdsburg, 95448
Quince	★★★★★	9045 Nemo St., West Hollywood, 90069
SingleThread	★★★★★	6640 Washington St., Yountville, 94599
Somni	★★★★	1722 Sacramento St., San Francisco, 94109
The French Laundry	★★★★★	Monte Verde at 7th Ave., Carmel-by-the-Sea, 93921
Acquerello	★★★	1085 Mission St., San Francisco, 94103
Aubergine	★★★	355 11th St., San Francisco, 94103
Birdsong	★★★	3859 Piedmont Ave., Oakland, 94611
Commis	★★★	139 E. Napa St., Sonoma, 95476
Harbor House	★★★★★	5600 CA-1, Elk, 95432
Hayato	★★★	1320 E. 7th St., Ste. 126, Los Angeles, 90021
Kato (promotion)	★★★	149 Fell St., San Francisco, 94102
Kiln	★★★	3416 19th St., San Francisco, 94110
Lazy Bear	★★★	1104 Wilshire Blvd., Santa Monica, 90401
Mélisse	★★★	178 Townsend St., San Francisco, 94107
Saison	★★★	708 Bush St., San Francisco, 94108
Sons & Daughters	★★★★★	3599 Hayden Ave., Culver City, 90232
Vespertine	★★★★★	1963 Sutter St., San Francisco, 94115
7 Adams	★	738 E. 3rd St., Los Angeles, 90013
Angler SF	★	132 The Embarcadero, San Francisco, 94105
Auberge du Soleil	★	180 Rutherford Hill Rd., Rutherford, 94573
Auro	★	400 Silverado Trl., Calistoga, 94515
Bell's	★	406 Bell St., Los Alamos, 93440
Caruso's	★★★	923 E. 3rd St., Ste. 109, Los Angeles, 90013
Chez Noir	★	1773 S. Jameson Ln., Montecito, 93108
Citrin	★	5th Ave. btw. Dolores and San Carlos Sts., Carmel-By-The-Sea, 93921
Corridor 109 (new)	★	1104 Wilshire Blvd., Santa Monica, 90401
Cyrus	★	275 CA-128, Geyserville, 95441
Heritage	★★★	347 N. Rodeo Dr., Beverly Hills, 90210
Hilda and Jesse	★	6600 Sunset Blvd., Los Angeles, 90028
Holbox	★	2030 E. 7th St., Long Beach, 90804
Jeune et Jolie	★	701 Union St., San Francisco, 94133
Kali	★	3655 S. Grand Ave., Los Angeles, 90007

Kin Khao	✿	2659 State St., Carlsbad, 92008
KOJIMA (new)	✿	5722 Melrose Ave., Hollywood, 90038
Lielle (new)	✿	777 Alameda St., #114, Los Angeles, 90021
Lilo	✿	1339 Pearl St., Napa, 94559
Localis	✿	55 Cyril Magnin St., San Francisco, 94102
Lucien (new)	✿	3333 S. Bristol St., Ste. 3001, Costa Mesa, 92626
Madcap	✿	3131 Fillmore St., San Francisco, 94123
Meteora	✿	2571 Roosevelt St., Carlsbad, 92008
Mister Jiu's	✿	2031 S. St., Sacramento, 95811
Miura (new)	✿	198 Sir Francis Drake Blvd., San Anselmo, 94960
Mori Nozomi	✿	6703 Melrose Ave., Los Angeles, 90038
n/naka	✿	28 Waverly Pl., San Francisco, 94108
Naides (new)	✿	11500 W. Pico Blvd., Los Angeles, 90064
Nari	✿	3133 Glendale Blvd., Los Angeles, 90039
Niku Steakhouse	✿	3455 S. Overland Ave., Los Angeles, 90034
Nisei	✿	1625 Post St., San Francisco, 94115
Nozawa Bar	✿	61 Division St., San Francisco, 94103
Orsa & Winston	✿	2316 Polk St., San Francisco, 94109
Osteria Mozza	✿✿	212 N. Cañon Dr., Beverly Hills, 90210
Pasta Bar	✿	165 O'Farrell St., San Francisco, 94102
Plumed Horse	✿	122 W. 4th St., Los Angeles, 90013
Press	✿	6602 Melrose Ave., Los Angeles, 90038
Protégé	✿	16101 Ventura Blvd., Ste. 250, Encino, 91436
R O-Rebel Omakase	✿	14555 Big Basin Way, Saratoga, 95070
Restaurant Ki	✿	587 St. Helena St., Saint Helena, 94574
San Ho Won	✿	250 California Ave., Palo Alto, 94306
Selby's	✿	361 Forest Ave., Ste. 103, Laguna Beach, 92651
Seline (promotion)	✿	111 San Pedro St., Los Angeles, 90012
Shin Sushi	✿	2170 Bryant St., San Francisco, 94110
Silvers Omakase	✿	3001 El Camino Real, Atherton, 94061
Six Test Kitchen	✿✿	815 S. Hill St., Los Angeles, 90014
Soichi	✿	16573 Ventura Blvd., Ste. 14, Encino, 91436
Sorrel	✿	224 Helena Ave., Santa Barbara, 93101
Ssal	✿	3075 Blue Rock Rd., Paso Robles, 93446
State Bird Provisions	✿	2121 Adams Ave., San Diego, 92116
Sun Moon Studio	✿	3228 Sacramento St., San Francisco, 94115
Sushi Inaba	✿	2226 Polk St., San Francisco, 94109

Sushi Kaneyoshi	✿	1529 Fillmore St., San Francisco, 94115
The Kitchen	✿	1940 Union St., Ste. 21, Oakland, 94607
The Progress	✿	20918 Hawthorne Blvd., Torrance, 90503
The Restaurant at JUSTIN	✿	250 E. 1st St., B1, Los Angeles, 90012
The Village Pub	✿	915 Broadway, Ste. 100, Sacramento, 95818
Troubadour (promotion)	✿	1525 Fillmore St., San Francisco, 94115
Wakuriya	✿	11680 Chimney Rock Rd., Paso Robles, 93446
Wolfsbane (new)	✿	115 Sansome St., San Francisco, 94104

California's **NEW*** 2026 Recommended restaurants

*Full list of California's 2026 recommended restaurants can be found at guide.michelin.com or on the app.

Alice B.	1122 E. Tahquitz Canyon Way, Palm Springs, California 92262
ALTO	12969 Ventura Blvd., Studio City, California 91604
CASA LEO	4500 Los Feliz Blvd., Ste. C, Los Angeles, California 90027
Dingles Public House	333 Fulton St., San Francisco, California 94102
Electric Bleu	3523 S. Centinela Ave., Los Angeles, California 90066
Firstborn	978 N. Broadway, Los Angeles, California 90012
Good Alley	8450 E. Valley Blvd., #108, Rosemead, California 91770
La Cigale	679 Chenery St., San Francisco, California 94131
Little Mountain	516 San Ysidro Rd., Montecito, California 93108
Maria Isabel	500 Presidio Ave., San Francisco, California 94115
Minnie Bell's Soul Movement	1375 Fillmore St., San Francisco, California 94115
Monte's	1198 Coast Village Rd., Santa Barbara, California 93108
Popoca	906 Washington St., Oakland, California 94607
SORA Craft Kitchen	1109 E. 12th St., Los Angeles, California 90021



The Mulberry	1800 Sawtelle Blvd., Los Angeles, California 90025
Via Aurelia	300 Toni Stone Xing, San Francisco, California 94158
Vicinity	368 Village Ln., Los Gatos, California 95030
Yeobo, Darling	827 Santa Cruz Ave., Menlo Park, California 94025
Zira Uzbek Kitchen	7422 Melrose Ave., Los Angeles, California 90046

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); Florida (Greater Miami, Orlando and Tampa in 2022, adding Greater Fort Lauderdale, The Palm Beaches and St. Pete-Clearwater in 2025, statewide in 2026); Toronto (2022); Vancouver (2022); Colorado (2023); Atlanta (2023), Mexico (2024), Texas (2024), Québec (2024), the American South (2025), Boston (2025), Philadelphia (2025), the Southwest (2026) and the American Great Lakes (2027).

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