



PRESS RELEASE

THE MICHELIN GUIDE

Paris, October 3rd 2025

Vancouver's Finest: MICHELIN Guide 2025 selection revealed

- Sumibiyaki Arashi and Sushi Hyun receive a MICHELIN Star, bringing city's total to 12
- New Bib Gourmand added, plus four Special Awards
- 76 total restaurants, 22 cuisine types reflected in city Guide

Michelin is pleased to announce the 2025 restaurant selection for the MICHELIN Guide Vancouver. The new selection boasts two new One MICHELIN Star restaurants, a new Bib Gourmand and two new recommended restaurants. Additionally, four Special Awards were announced during the invite-only ceremony.

Sumibiyaki Arashi and **Sushi Hyun** both joined the exclusive list of MICHELIN-Starred restaurants in North America as both restaurants were awarded on stage at the Commodore Ballroom. In addition, the city's Guide boasts a new Bib Gourmand, **Good Thief**, bringing the selections total to 15. The full selection, including Recommended eateries, totals 76 restaurants with 22 cuisine types represented.

"Tonight, we celebrated another standout year for the MICHELIN Guide Vancouver and its local chef and restaurant community," said Gwendal Poullennec, International Director of the MICHELIN Guide. "We are thrilled to welcome two remarkable new restaurants into the MICHELIN Star family as both Sumibiyaki Arashi and Sushi Hyun join the global ranks with One MICHELIN Star. Our anonymous Inspectors continue to be inspired by the passion and creativity of Vancouver's dining scene, and we look forward to watching it flourish for years to come."

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

One MICHELIN Star

Sumibiyaki Arashi (Japanese cuisine)

With this understated 14-seat Mount Pleasant counter, Chef Pete Ho has ushered in a new gold standard of yakitori to Vancouver. The multicourse omakase spans dishes like red crab chawanmushi with yuzu, or crispy, delicately fried tofu accented with sweet soy, but the centerpiece of the menu is meticulously prepared skewers of chicken grilled over binchotan coals. Combining specially sourced heritage breed birds, skillful butchery, masterful seasoning and brilliant use of the grill, the results are uncomplicated yet profound. From impeccably cooked crisp-



THE MICHELIN GUIDE

skinned breast and thigh to less conventional cuts like chicken “oysters” and heart, each piece is revelatory—no wonder it’s the most hotly in-demand reservation in town.

Sushi Hyun (Japanese/Sushi cuisine)

An unremarkable exterior belies the lavish omakase that awaits diners once they step inside Chef Juhyun Lee’s sophisticated oasis. Japanese luxury pervades every element of the meal, from exquisite seafood and hand-made ceramics to the silken, subtly fragrant hinoki counter (crafted from a tree more than two centuries old). Subtlety goes hand in hand with indulgence in Chef Lee’s meticulous preparations, with spectacular ingredient quality allowed to take the spotlight, from perfectly tempered Edomae-style nigiri to a comforting rice dish of fried karei flounder, a nod to his Korean background. Effortlessly attentive, unobtrusive service and a thoughtful collection of wines and sakes, selected by Chef Hyun himself, provide an additional layer of comfort and refinement.

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.

Good Thief (Vietnamese cuisine)

Described as the rebellious younger sibling to next-door Anh and Chi (Bib Gourmand), this lively bar and restaurant offers a more freewheeling, inventive take on Vietnamese cuisine, matched with equally inspired cocktails. The compact menu comprises small plates ideal as bar snacks, like juicy binchotan-grilled skewers, or impeccably fried, crunchy frog legs anointed with torn mint and a seductive sweet-tangy sauce glaze, as well as more substantial plates like humble garlic noodles enhanced with morsels of Dungeness crab. The excitement continues into dessert, as in a layered mousse cake featuring banana, peanut and Thai chili, paired with coconut sorbet and fish sauce caramel. Whatever you do, don’t miss out on the brilliant drinks—many of which can be made spirit-free.

MICHELIN Special Awards

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

Award	Recipient	Establishment
Michelin Exceptional Cocktails Award	Vysion Elter	Good Thief
Michelin Sommelier Award	Franco Michienzi	Elisa
Michelin Outstanding Service Award (sponsored by Capital One)	Danielle McAlpine	St. Lawrence
Michelin Young Chef Culinary Professional Award	/ Juhyun Lee	Sushi Hyun

Hotels




THE MICHELIN GUIDE

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 a symbol of Hollywood glamour, the [Rosewood Hotel Georgia](#) (Two MICHELIN Keys), boutique properties such as the [Wedgewood](#) (One MICHELIN Key) and standouts from our “Plus” collection like [the Opus](#) located in the hip neighborhood of Yaletown.

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 2025 MICHELIN Guide Vancouver selection:

	(High quality cooking, worth a stop)	12
	Bib Gourmand (Good food at moderate price)	15
	Recommended restaurants	49
	Total number of restaurants in selection	76
	Cuisine types reflected in Starred restaurants	5
	Cuisine types reflected in Bib Gourmands	8
	Cuisine types reflected in selection	22

Vancouver’s 2025 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
Sumibiyaki Arashi (new)		363 E. Broadway, V5T 1W5
Sushi Hyun (new)		795 Jervis St., V6E 2B1

Sushi Masuda		1066 W. Hastings St., V6E 3X2
--------------	---	-------------------------------

Vancouver's 2025 Bib Gourmand restaurants

Restaurant	Address
Anh and Chi	3388 Main St., V5V 3M7
Fable Kitchen	1944 W. 4th Ave., V6J 1M5
Farmer's Apprentice	1535 W. 6th Ave., V6J 1R1
Gary's	1485 W. 12th Ave, V6H 1M6
Good Thief (new)	3336 Main St., V5V 3M7
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
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 2025 Recommended restaurants

Restaurant	Address
¿CÓMO? Taperia	201 E. 7th Ave., V5T 0B4
acquafarina	425 W. Georgia St., V6B 5A1
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
Bonjour Vietnam Bistro	3944 Fraser St., V5V 4E4
Botanist	1038 Canada Pl., V6C 0B9
Boulevard Kitchen & Oyster Bar	845 Burrard St., V6Z 2K6
Bravo	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
Delara	2272 W. 4th Ave., V6K 1N8
Dynasty Seafood	108-777 W. Broadway, V5Z 4J7



THE MICHELIN GUIDE

Elem (new)	2110 Main St., V5T 3C5
Elisa	1109 Hamilton St., V6B 5P6
Fanny Bay Oyster Bar	762 Cambie St., V6B 2P2
Folke	2585 W. Broadway, V6K 2E9
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 Restaurant	Seafood 470 S.W. Marine Dr., V5X 0C7
Nero Tondo (new)	1879 Powell St., V5L 1H8
New Mandarin Restaurant	Seafood 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
PiDGiN	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	4197 Fraser St., V5V 4E9

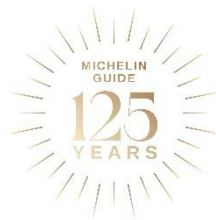
The MICHELIN Guide in North America

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); 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);



THE MICHELIN GUIDE

Colorado (2023); Atlanta (2023), Mexico (2024), Texas (2024), Québec (2024), the American South (2025), Boston (2025) and Philadelphia (2025).



[The MICHELIN Guide celebrates its 125th anniversary!](#)

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. Headquartered in Clermont-Ferrand, France, Michelin is present in 175 countries and employs 129,800 people. (www.michelin.com)



THE MICHELIN GUIDE

MICHELIN GROUP MEDIA RELATIONS

+33 (0) 1 45 66 22 22

7 days a week

112, Avenue Kléber, 75016 Paris

www.michelin.com

Follow our news on X

@Michelin

<https://x.com/Michelin>

