

# MODERN **LUXURY**



## 5 Sushi Spots in San Diego

*San Diego's culinary scene is auspicious and delicious as notable new Japanese eateries introduce fresh concepts to the city, serving everything from hand-massaged (temomi) ramen noodles to Hawaiian-inflected dishes inspired by the city's naval history.*

### **PETAL PUSHER**

It's like Cipangu meets Marco Polo when upscale izakaya Cloak + Petal blossoms in Little Italy. Expect cocktail-friendly small plates and handcrafted rolls in a striking, sociable setting.

### **GOOD EATS**

Say "cheers" with sake glasses at Himitsu, a new slice of classic Tokyo in La Jolla. Created by longtime local favorite sushi chef Mitsu Aihara, the elegant, wood-accented space specializes in jewel-like sashimi, nigiri and beyond.

### **OUT OF THE BOX**

Asian offerings are expanding on busy Kearny Mesa with J/Wata Temaki Bar, where chef-owner Junya Watanabe will showcase his famed kitchen skills. The menu in the 22-seat bar is set to feature top-quality fish and dishes like flame-blistered Japanese eel.

### **RAMEN 'N' ROLL**

It can't be a citywide bonanza of Japanese eats without a ramen-centric spot. Out of Oregon comes Ramen Ryoma where miso, shoyu and pork bone broths—plus izakaya-style bites—are all the rage.

### **GO WEST**

West Pac Noodle Bar in Coronado boasts a menu that spans the Pacific Rim beyond Japan from Singapore to Hawaii. And that means burgeoning bowls of pasta, plus rice and poke, too.