

Modern Luxury

SAN DIEGO

The 10 Most Exciting New Restaurants In San Diego Serve Up Omakase-Only Sushi And Tequila Flan

BY THE EDITORS | JUNE 24, 2019 | [FOOD & DRINK](#)



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THE BOTTLE A house favorite, Pure Dawn sake is dry with subtle floral notes.

THE BESTSELLER Reservations for the 90-minute omakase meal are booked a month out.

THE AMBIANCE This wooden, minimalist sushi bar is limited to 13 exclusive seats.

MUST ORDER Bluefin tuna is marinated in house soy sauce for a satisfying bite.

WHY WE LIKE IT This intimate dining experience restricts one sushi chef to every four guests.

WHAT THE CHEF RECOMMENDS O-toro is a fatty part of tuna belly considered the best cut.

WHAT TO INSTAGRAM Catch sushi chefs in action while searing nigiri with a blowtorch.

WHY FOODIES FLOCK HERE Reviewed by *The New York Times*, this is San Diego's first omakase-only sushi restaurant. 4764 Convoy St., Ste. A, San Diego, 858.210.5056