



LOS ANGELES DINING GUIDE

2024 MICHELIN Guide Inclusions:

Earlier this year, MICHELIN Guide released its fourth post-pandemic guide for California, awarding 24 innovative and celebrated Los Angeles restaurants with one or more stars. See below for a roundup of new inclusions in the 2024 guide:

2 Star:

- Vespertine

1 Star:

- Holbox
- Meteora
- Uka

Michelin Green Star:

- Vespertine

Bib Gourmand:

- Little Fish
- Gra
- Liu's Cafe
- Mae Malai Thair House of Noodles
- Pollo a la Brasa
- Quarter Sheets

NOW OPEN

Hello Kitty Cafe (Universal City)

This past September, Universal CityWalk rolled out a virtual pastel pink carpet to welcome the Hello Kitty® and Friends Cafe, the first in Los Angeles, serving a scrumptious selection of sweet treats and specialty beverages, and the Sanrio® Smile Shop, offering a variety of collectible merchandise.

Companion (Venice)

During the daytime, Companion serves coffee and pastries, plus sandwiches filled with porchetta and bolognese from Chef Jack Goode (Quarter Sheets, Bab's, Jac's on Bond). At night, the restaurant flips into a wine bar serving a Caesar salad that swaps lettuce for Romano beans, a panzanella salad, rigatoni Bolognese, and a wagyu New York Strip.

Edgemar (Santa Monica)

Edgemar is a Modern American neighborhood restaurant nestled in a historic Frank Gehry-designed building on Main Street in Santa Monica. The menu, service, and design blend global and local influences to create a dining experience that's truly unique to the community. The cuisine features global flavors utilizing farmers' market produce, with a strong emphasis on coastal dishes.

New Chef at [asterid DTLA](#) (Downtown)

Chef Mazen Mustafa is now the executive chef of Downtown Los Angeles' asterid by Ray Garcia. Located at the base of the Walt Disney Concert Hall, asterid is a celebration of Los Angeles' mosaic of diverse cultures and culinary richness.

[DEME](#) at Hotel Figueroa (Downtown)

DTLA's award-winning urban oasis Hotel Figueroa announced the grand opening of its new flagship poolside restaurant, DEME, by The Botanical Group, in August, in celebratory fashion ahead of the hotel's 98th birthday. Named after Demeter, the Greek Goddess of the Harvest, and a nod to the hotel's historic roots centered around celebrating and empowering women since 1926. Deme infuses the flavors and traditions of the Eastern Mediterranean and the Aegean Sea into the heart of downtown Los Angeles.

[Camelia](#) (Arts District)

Located in the former Church & State space, Camelia seats 100 diners and serves a French Japanese menu. Inspired by Kaplan and Namba's travels to Japan, as well as Namba's French culinary experiences cooking in places like Thomas Keller's now-closed Bouchon in Beverly Hills, Camelia brings a Tokyo-style French bistro to Los Angeles.

[Barr Seco](#) (Silver Lake)

Silver Lake's day-to-night cafe and wine bar Barr Seco, debuted in Silver Lake on September 22. The all-day spot blends Latino and Asian flavors with a morning menu of coffee, various bowls, and sandwiches before transitioning to tapas-style dishes and natural wines in the evening.

[PikNik](#) (Echo Park)

The Lonely Oyster Team opened a Scandinavian Cafe inside the Echo Park Lake Boathouse. Piknik features a range of breakfast and lunch items by chef de cuisine Maia Domingues. Menu items include morning pastries like madeleines, cookies, a gouda-based pão de quiejo, yogurt with granola, and a layered chocolate hazelnut cake. For lunch, Piknik will serve seasonal salads, open-faced sandwiches on Danish rye topped with chopped herring and apple with dill, a potato chip-encrusted wagyu schnitzel, and shaved sirloin with salted butter, horseradish aioli, pickled onions, tomato, and herbs. Smoothies, elixirs, and non-alcoholic cocktails are also available, while natural wines will be served beginning in the fall. Piknik also packages customizable picnic baskets to enjoy around the park.

[Udatsu](#) | [Rokusho](#) (Hollywood)

A pair of acclaimed Japanese restaurants have opened in LA this fall. Udatsu, a Michelin-starred sushi restaurant in Tokyo, made its way to the U.S. with an eight-seat counter in Hollywood in mid-September. Udatsu Sushi comes from founding Chef Hisashi Udatsu, who opened the original location in Nakameguro in 2019 and earned a Michelin star in 2022. Udatsu is located next to Rokusho, a 34-seat restaurant serving modern interpretations of Japanese comfort dishes such as wagyu aburi sushi and tuna katsu sando.

[Laya](#) (Hollywood)

Chef Charbel Hayek's second LA restaurant in just over a year, Laya, opens a block away from the Hollywood Farmers Market, where the chef shops for produce every week. Hayek, the Season 2 winner of Top Chef: Middle East, debuted Laya in July, with a familiar yet casual menu that takes cues from his 2023 opening, Ladyhawk.

[Carmel Melrose](#) (Hollywood)

Carmel has made its highly-anticipated debut on Melrose Avenue. Friends and partners Asaf Maoz, Liron Hazan, Ronnie Benarie and Yoav Schverd have transformed the former Village Idiot bar space to create a chic yet cozy ambiance where locals can enjoy natural wines on draft along with grilled meats, Mediterranean favorites and globally-inspired flavors.

[Hollywood Rooftop Restaurant and Bar at Madame Tussauds \(Hollywood\)](#)

Just opened in August, experience the magic at The Hollywood Rooftop, an outdoor oasis where old Hollywood charm meets modern LA vibes. Sip cocktails, savor California cuisine, and dine alongside celebrities at Madame Tussauds' new Rooftop Restaurant & Bar!

[Komal Molino \(Historic South Central\)](#)

At Komal Molino, Fátima Juárez prepares dishes inspired by her upbringing in Mexico City using house-made masa. Komal opened on September 25 in Mercado La Paloma. Komal's menu of pre-Hispanic dishes are made with Indigenous corn sourced directly from farmers in Mexico that's then nixtamalized on-site.

[Petit Grain Boulangerie \(Santa Monica\)](#)

Two of LA's most talented bakers, Clémence de Lutz (the Gourmadise School) and Tony Hernandez (Bread Lounge, Friends & Family, Dough Box), have teamed up to open a new bakery in Santa Monica. Located at 1209 Wilshire Boulevard, Petit Grain Boulangerie opened in May, in the former Broadway Baker space.

[New Dining at Hotel Bel-Air \(Bel-Air\)](#)

Los Angeles' legendary estate and enclave of rarified exclusivity, Hotel Bel-Air, a Dorchester Collection hotel, ushers in a new era of culinary excellence and innovation of **The Living Room** and **The Patisserie**. Offering two unique dining experiences effortlessly transitioning from day into afternoon and evening and brought to life by Champalimaud Design. The new spaces are carved from nature, reflecting the understated glamour that has cemented Hotel Bel-Air as an icon of Hollywood since 1946, taking guests on an immersive sensory journey designed for connecting, unwinding, and indulging.

[Hokey Pokey \(Culver City\)](#)

Soft serve specialist Hokey Pokey opened its second location in Culver City at the Westfield mall in July (its first location is inside the Westfield Century City). The New Zealand-style soft serve blends real fruits, toffee, hazelnut, and other toppings into its ice creams.

[Helms Bakery \(Culver City\)](#)

Helms Bakery is finally here after more than a dozen years of planning, development, construction, menu testing, interior design, and more. One of the longest restaurant projects in Los Angeles history has reopened inside the historic Helms Bakery complex in Culver City and was "reimagined" by chef Sang Yoon.

OPENING SOON

[Zaytinya \(Culver City\)](#)

Opening Fall 2024

José Andrés Group (JAG), is opening an outpost of the hit Mediterranean restaurant Zaytinya at The Shay hotel in Culver City by the end of 2024. The incoming Zaytinya, along with a yet-to-be-named rooftop spot set to debut in 2025, is part of a larger JAG takeover of the hotel's food and beverage program, including in-room dining, poolside bites, a lobby lounge, and more.

[Nancy Silverton's Pasta Bar \(Koreatown\)](#)

Opening Fall 2024

Nancy Silverton is set to open a new pasta bar in Koreatown with business partner, Joe Bastianich. Just a few miles away from the Mozzaplex, the restaurant is set to serve mainly classic dishes, though Silverton has expressed interest in dabbling in fusion as well.

[Levain Bakery \(Venice\)](#)

Opening Early 2025

Levain Bakery, the iconic New York dessert shop famous for slinging cakey, chunky, sky-high cookies, will open a second Southern California location in Venice's Abbot Kinney Boulevard.

El Moro (Echo Park)

Opening May 2025

El Moro, Mexico City's most iconic and popular churro maker, is opening in the current Patra Burgers on Sunset building in Echo Park sometime in May 2025.

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