



DINING GUIDE

What's cooking in LA? Much like our culture, we have a bit of everything. From secret dinner clubs to soufflé pancakes and celebrity-led diners, Los Angeles dining is bold, diverse, and always evolving.

LATEST DINING OPENINGS & NEWS

2025 MICHELIN Guide Inclusions (Citywide)

The MICHELIN Guide continues to showcase Los Angeles' culinary scene by adding seven new restaurants to the esteemed Michelin Guide, including local favorites and newcomers such as Tomat, Bar Etoile, and Kusano. These Michelin California Guide additions are eligible for the distinctive star status, to be announced at the California Michelin Guide Ceremony on June 25, 2025. [View all recognized Los Angeles eateries here.](#)

Downtown Dough (DTLA)

Good Vibes Only Hospitality founders Yonnie Hagos and Ajay Relan collaborate with actor, producer, and Los Angeles-native Issa Rae to debut pizzeria Downtown Dough. The restaurant on Hill between Seventh and Eighth Streets is a clever use of existing space: It will operate inside the Downtown location of Hilltop Coffee + Kitchen after the cafe closes at 3 p.m.

Cafe 2001 (Arts District)

Cafe 2001, a new restaurant next to Yess in the Arts District that transitions from sunny daytime cafe to vibey wine bar hangout, opened in February 2025. Yess owner Kino Kaetsu teamed up with former Yess sous chef Giles Clark, a veteran of St. John in London, Den in Tokyo, and Chez Panisse in Berkeley, to bring Angelenos breezy pork tenderloin katsu sandwiches, egg and relish salad sandwiches, a BLT with Benedictine spread, and smoked trout with hash browns and huckleberries. The cafe space had long been imagined as a daytime companion to chef Junya Yamasaki's modern Japanese restaurant.

Firstborn (Chinatown)

Chef Anthony Wang opened Firstborn in Chinatown in March 2025 where the chef serves his interpretation of Chinese American cuisine. The menu is inspired by his family history in Beijing, summer trips across China, and childhood in Georgia and Miami. Firstborn's fried Chongqing chicken takes two days to make and is influenced by the Southern fried chicken Wang ate growing up in Georgia. Kenzo Han's bar program is one of the most unique menus in Los Angeles, with a sesame Old Fashioned and a fermented rice sour cocktail.

Santa Canela (Highland Park)

Since opening in March 2025, Santa Canela's queue has kept growing. The bakery is the latest project from the Loreto team, where pastry chef Ellen Ramos turns her Mexican American roots into a sweet reality.

The Ruby Fruit (Silver Lake)

After a three-month closure, queer bar The Ruby Fruit is back open in its original strip mall space in Silver Lake. What started as a wine bar is now branded as a "neighborhood bar and grill," but most of the old menu has stuck around: fried gigante beans, popcorn chicken, a hot dog, and a grilled chicken sandwich. There's wine, cocktails, and non-alcoholic options, with a very simple Happy Hour: \$1 off everything from 3-6 p.m. daily.

Daisy Margarita Bar (Sherman Oaks)

The award-winning team behind Mírate in Los Feliz is reinventing the modern-day cantina with its newest concept, Daisy Margarita Bar, in Sherman Oaks. You can find reimagined classic dishes and cocktails, a raw seafood bar, and an extensive selection of tequila. It's the first of two places to open in Sherman Oaks where award-winning barman Reis, Egan, and chef Alan Sanz put together something unique for Los Angeles: a Norteño cantina-inspired restaurant and bar. The team opened the intimate Gilbert Perez Bar on the top floor in May 2025.

Voodoo Doughnut (Hollywood)

Voodoo Doughnut opened up a brand-new Southern California location for Angelenos and visitors to enjoy their favorite treats. The popular chain with locations nationwide celebrated the grand opening of its location on Melrose Avenue in April 2025.

Somni (West Hollywood)

After closing due to the pandemic, Somni reopened in West Hollywood. Chef and owner Aitor Zabala showcases the reworked Somni with a tasting menu starting at \$495 without pairings. The private dining room, which accommodates up to six, has a \$5,000 minimum spend. Valet parking is complimentary.

Takagi Coffee (Beverly Grove)

Japan-based chain Takagi Coffee opened its first U.S. outpost outside Singapore and Hong Kong in February 2025 in Beverly Grove. The cafe centers its food menu around fluffy soufflé pancakes, but also serves savory Japanese dishes like katsu with rice and miso soup, omurice, and chicken nanban. Takagi's polished and modern interior is steps away from The Original Farmers Market on Third and Fairfax.

88 Club (Beverly Hills)

One of Los Angeles's most talented chefs, Mei Lin, made a splashy entrance to Beverly Hills with the opening of her third restaurant, 88 Club, in April 2025. The restaurant features a polished menu of Chinese dishes like nam yu (red fermented bean curd), roasted chicken, prawn and bamboo shoot wontons, and sweet and sour squirrel fish. The debut represents Lin's return to finer dining fare after the 2020 closure of Nightshade, her award-winning Arts District restaurant.

Cafe Knotted (Century City)

South Korea's most popular dessert cafe and cream doughnut specialist, Cafe Knotted, has landed in the U.S. for the first time with a location at the Westfield Century City. Knotted continues its focus on inventive cafe drinks, including iced and cream-topped lattes in flavors like chestnut tiramisu, corn cream, and banana.

Malou Coffee (Brentwood)

Malou Coffee is a minimalist cafe that recently opened up in Brentwood with colorful drinks, breakfast foods, and a small patio. The menu features drinks like an orange espresso tonic, date-cardamom latte, and matcha with yuzu.

Great White (Brentwood)

Great White is now in Brentwood, which means there are four locations of this beachy all-day mini-chain across LA.

Matu Kai (Brentwood)

Hills Wagyu specialist Matu gained a sibling with the opening of its sister restaurant, Matu Kai, in Brentwood in April 2025. Matu Kai builds on Matu's promise of all wagyu, all the time, offering the prized beef as steaks, thinly sliced in a carpaccio preparation, and even ground up into tender meatballs.

Zaytinya (Culver City)

José Andrés Group (JAG) opened an outpost of the hit Mediterranean restaurant Zaytinya at The Shay hotel in Culver City. Zaytinya, along with a yet-to-be-named rooftop spot set to debut later 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.

Mensho Tokyo (Culver City)

One of Japan's most popular ramen bars, Mensho Tokyo, has expanded to Los Angeles with a location in Culver City.

Beethoven Market (Mar Vista)

Housed in a historic market built in 1949, Beethoven Market is a neighborhood gathering place—warm, inviting, and effortlessly elegant, honoring the past while embracing the way people interact with food and each other today. The menu, rooted in Italian simplicity, features handmade pastas and pizzas, along with roast chicken on the custom rotisserie, all accompanied by a robust wine and cocktail list. Opened by Jeremy Adler, this neighborhood spot was born out of his obsession with creating a custom rotisserie for perfect roast chicken.

Asakura (Santa Monica)

Asakura is the first U.S. outpost of the decorated Tokyo kaiseki spot La Bombance. The Santa Monica restaurant seats just 13 guests a night—seven at the counter, six at tables—and serves a \$200 six-course or \$300 eight-course kaiseki meal. The lineup changes often, but diners can expect dishes like truffle-

topped chawanmushi, caviar-laced noodles, and sashimi served on plates that wouldn't be out of place in a Kyoto antique shop.

[Cosetta](#) (Santa Monica)

Zach Pollack's highly anticipated California Italian restaurant, Cosetta, opened in April 2025 in a standalone building along Ocean Park Boulevard in Santa Monica. Pollack is making a splash in the pizza game with puffy-crust, wood-fired pies featuring soppressata and peppers, smoked coppa with pineapple, and mushroom fontina. Other menu highlights include house-baked bread with dips and spreads like Alimento's chicken liver, burrata cheese, fava bean hummus, plus Thai chicken Milanese, eggplant cutlet, and more.

[Levain Bakery](#) (Venice)

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

[Jaime Taqueria](#) (El Segundo)

In El Segundo near Jame, prolific chef/operator Jackson Kalb has turned his attention to California-Mexican food at the vibrant Jaime Taqueria. This exciting new spot will feature a bold and satisfying menu of hand-rolled tortillas, tacos, burritos, signature variations of guac, and inventive margaritas—all crafted with high-quality ingredients and a chef-driven touch.

[AttaGirl](#) (Hermosa Beach)

Chefs David LeFevre and Alice Mai debuted Attagirl in March 2025, serving Italian-California-inspired dishes that Mai says she enjoys eating.

COMING SOON

Dine LA Summer (July 25 – August 8, 2025)

Discover Los Angeles' Restaurant Week returns this summer from July 25 to August 8, 2025. Keep a close eye on [this page](#) for updates on participating restaurants to make your reservations.

[Tesla Diner](#) (Hollywood)

Tesla is making progress on its 1950s diner and drive-in opening this year. Designed by architecture firm Stantec, the futuristic, eye-catching Tesla Diner & Drive-In hovers over one of Hollywood's busiest streets. When open, it will be a two-level, 24-hour restaurant with two movie screens, dining areas, and electric vehicle charging stations.

Max and Helen's (Larchmont)

Phil Rosenthal of Netflix's 'Somebody Feed Phil' is opening Max and Helen's, an old-school diner, in Larchmont Village in summer 2025. Featuring elevated comfort diner foods, Rosenthal named the restaurant after his parents and will be partnering with Chef Nancy Silverton on the menu.

The NOW

8 New Japanese Eateries in West Hollywood

Round 1 Delicious, a Japanese amusement store chain, has its eyes on the NOW development in West Hollywood as the future home of a food hall with Japanese storefronts serving yakitori, sushi, and more. Round 1 already has footholds in Los Angeles with its bowling and claw machine venues, but this will be its first foray into food in the U.S. The food hall is slated to open later this year.

Badmaash (Venice)

Modern Indian restaurant Badmaash will open up in Venice on Abbot Kinney in summer 2025. The new Badmaash will reflect a slight shift in sensibilities from the all-out carb-and-cheese fest on the original Downtown menu.

ABOUT LOS ANGELES & LOS ANGELES TOURISM

Los Angeles Tourism & Convention Board (Los Angeles Tourism) is the official non-profit destination marketing and sales organization for the City of Los Angeles. Through its brand marketing and sales efforts in 12 countries, Los Angeles Tourism works to inspire travelers to choose Los Angeles for a vacation, meeting or convention and, in turn, advance the city's economic prosperity. Los Angeles Tourism is the ultimate resource for where to stay, play, shop and meet throughout the L.A. area, from Hollywood and Downtown to the Valley, Westside and Beach Cities. For more information, visit discoverlosangeles.com/travel-trade or @discoverLA on [X](#), [Instagram](#) and [TikTok](#).