

# Celebrating Culinary Craft: MICHELIN Guide Reveals 2025 Northeast Cities Selection

- **Sushi Sho in New York promoted to Three MICHELIN Stars**
- **Joo Ok in New York and Kasama in Chicago each earn Two MICHELIN Stars**
- **Boston and Philadelphia's inaugural selections celebrated on stage**
- **Full selection includes 664 restaurants, spanning 64 cuisine types**

**PHILADELPHIA, Nov. 18, 2025** — This evening the MICHELIN Guide announced the 2025 selection for the Northeast Cities at a ceremony held at the [Kimmel Center for the Performing Arts](#) in Philadelphia. This marked the first year for Boston and Philadelphia's restaurants to be included in the newly minted regional Guide. The other pre-existing cities included in this edition of the Guide are Chicago, New York and Washington, DC.

Overall, the full selection, including Bib Gourmand restaurants and Recommended eateries, boasts 664 restaurants with 64 cuisine types reflected. In New York, Japanese restaurant, **Sushi Sho**, was promoted to Three MICHELIN Stars and Korean eatery, **Joo Ok**, was promoted to Two MICHELIN Stars. Chicago's **Kasama** was promoted to Two MICHELIN Stars, while **Feld** earned its first MICHELIN Star in addition to a Green Star.

In the first-ever selection for Boston, **311 Omakase** brought home One MICHELIN Star and the city welcomed six Bib Gourmands to its roster. Philadelphia's inaugural selection included three One MICHELIN Star restaurants including: **Friday Saturday Sunday, Her Place Supper Club** and **Provenance**. Additionally, **Pietramala** in Philadelphia joined the Green Star community.

"This year marks a momentous occasion for the Northeast Cities to come together and celebrate the exceptional talent across the restaurant communities in these five cities," said Gwendal Poullennec, International Director of the MICHELIN Guide. "We are thrilled to celebrate the first-ever selections in both Boston and Philadelphia and welcome several new restaurants into the MICHELIN Star family. Our anonymous Inspectors were able to witness and taste the passion these industry professionals brought to the table. Congratulations to all the chefs and restaurant teams honored tonight."

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

## Three MICHELIN Stars

### New York

#### **Sushi Sho (Japanese)**

*In the shadow of the New York Public Library, Chef Keiji Nakazawa exemplifies mastery of the highest order. His omakase is utterly unique. The progression ebbs and flows with a dazzling variety of fish, shellfish, vegetables and more; applying an extensive use of fermentation techniques first developed in Japan. Reverent, while also honoring flexibility and evolution, the chef and team are constantly honing their*

craft. The setting is its own marvel and features a Hinoki counter flanked by towering ice boxes fronted with carved wood doors, while all around, the kitchen and service teams work in perfect tandem. In total, the pace, breadth and persistence of excellence that unfolds here will impress even the most experienced sushi enthusiasts.

## Two MICHELIN Stars

### Chicago

#### **Kasama (Filipino)**

Drawing its name, fittingly, from the Tagalog word for "together," Kasama unites the culinary talents (and fine dining pedigrees) of husband-and-wife team Tim Flores and Genie Kwon. Flores's background provides inspiration for this modern interpretation of Filipino cuisine, while Kwon's pastry training elevates the sweet side of things. In a simple space, the two cook with striking originality. Homey traditional preparations are reimagined in elegant, inventive ways, as in an "adobo" of mussels and wild mushrooms that balances tangy, sweet and savory. Bold, original sauces like peanut with shrimp paste have few equals. Desserts, like a "mais con yelo" that features sweet corn semifreddo and milk granita, are every bit as satisfying.

### New York

#### **Joo Ok (Korean)**

In the beating heart of Koreatown, take a freight elevator up 16 stories to find this elegantly appointed retreat. Echoing a traditional Korean home, guests are welcomed with snacks and drinks before being escorted to the dining room, where a minimalist design is juxtaposed with views of the Manhattan skyline. Chef Shin Chang-ho offers a Korean tasting menu that feels both traditional and contemporary and exudes calm, collected refinement. A deconstructed pheasant mandu with foie gras and morels is a remarkable feat while spotted prawn and geoduck clam is dressed with vivid green perilla oil made in house from imported seeds. Desserts and confections are beautiful to behold and equally delicious to finish. A cup of warm sunchoke tea brings the evening to a close.

## One MICHELIN Stars

### Boston

#### **311 Omakase (Japanese)**

Located on the ground floor of a South End rowhouse, this intimate chef's counter is the vision of Chef Wei Fa Chen. Pale walls and light wood provide a blank canvas to show off the chef's seasonal selection of ceramic platters (from Kyoto and Asheville), custom-made tatami coasters, and thoughtfully crafted cuisine. The chef's omakase features impressive nigiri showcasing high-quality product, much of it imported from Japan; and the range of fish could include fluke, striped beakfish and goldeneye snapper. Cooked items precede the sushi and highlight a particular cooking method, such as delicately crunchy fried longtooth grouper with ponzu sauce or a simmered bowlful of amadai and abalone in dashi.

### Chicago

**Feld (Contemporary)**

*It may be in the city—Chicago's Ukrainian Village neighborhood, to be specific—but Feld is focused on the farm, sourcing most products from within a four-hour radius. Their passion is clear, and all eyes are trained on the kitchen team as they work in the center of the room. Chicago native Chef Jacob Potashnick highlights in-season products, and the same ingredient may be highlighted in different forms, like raw asparagus with a cured lemon emulsion, tempura fried or as a juice accompanying fresh cheese, or in main dishes like poached Maine halibut with a maitake mushroom purée, maitake mushroom and thyme foam and a piece of grilled maitake mushroom. If the weather cooperates, sit by the fire pit in their backyard and spy their sour cherry trees, which naturally also appear on the menu.*

**New York****Bridges (Contemporary)**

*The talented Sam Lawrence is sure to impress diners at this welcoming restaurant in the heart of Chinatown. The warm, amber-toned dining room possesses the ease and comfort of a bistro, while the kitchen cooks with noteworthy levels of drive and ambition. The tight menu is sparse on words and doesn't fit neatly into the box of any one cuisine but know that inspiration and originality are in proper supply. Does cured tuna with black trumpet mushrooms and dates work? It sure does. The savory tart filled with a lush Comté custard dressed with creamy morels is a delight. Desserts like the chocolate hazelnut tart, are a thrill, and much like the restaurant, has all the makings of a classic. Service is both relaxed and attentive.*

**Huso (Contemporary)**

*Those who recall Chef Buddha Lo's cozy back room on the Upper East Side will take delight in its stunning reincarnation. Like before, the entrance is a caviar shop and further in, find a restaurant that is fully realized with all the bells and whistles. Flowing white drapes, big windows and generously spaced tables cut an elegant, sophisticated figure in cool TriBeCa. Refined and polished, the tasting menu deploys caviar in a sensible manner alongside a host of finely calibrated sauces. Ora King salmon with cream and croutons makes for an astute start, as well as one particularly clever foie gras and brioche preparation. Big spenders can jump for the luxury supplements, but such expense is not essential to see the full talents of this kitchen.*

**Muku (Japanese)**

*It's intimate, with counter seats for around ten, but this ambitious restaurant punches above its weight. The kaiseki-inspired menu highlights goho, or the Japanese rule of five, featuring five distinct cooking techniques from raw and grilled to simmered, steamed and fried. Seasonality is paramount, and these meticulous dishes showcase an impressive mastery of flavors. Shabu shabu with Japanese wagyu and a deeply flavorful broth; gohan featuring rice with finely diced chicken and maitake mushrooms; soba noodles made with buckwheat from the chef's hometown—each dish displays confidence and precision. Mizugashi with diced crown melon, sake lees ice cream and honeydew soda foam is flawless, and accompanied by a smoked green tea, it's an unforgettable ending.*

**Yamada (Japanese)**

*Chef Isao Yamada's life's work has been kaiseki, and this impressive venture adds an interesting facet to the roster of high-end Japanese dining in New York. Diners here are treated to a personal expression of seasonality, with each course highlighting a distinct method of preparation. An array of sashimi bears impressive fish; the owan,*

or clear soup course, may brim with King crab dumplings; and the gohan, or rice course, may be a seasonal delight folded with Maine lobster, Nantucket sweet corn and maitake mushrooms from the Catskills. The chicly spare room is reserved for a handful of diners at an L-shaped counter, while the pale, earthy aesthetic is enhanced with ikebana and a windowed Japanese dry garden.

## Philadelphia

### **Friday Saturday Sunday (American Contemporary)**

*And Wednesday and Thursday. Chef Chad Williams and his wife Hanna, both Philadelphia natives, took over this veritable institution in 2016 and then pivoted to offering a set multicourse menu when reopening after the pandemic. It works well, as it allows Chad to provide a balanced, varied and consistent experience to all. Thanks to skilled technique, just the right amount of innovation and an innate understanding of the luxury ingredients he uses, his dishes fill the mouth with flavor and succulence. His delicious crispy sweetbreads will convert any skeptic; quail with pâté plays with texture, and the New York strip is a lesson in expert seasoning. There's a great cocktail bar on the first floor; the long, narrow, lively and warmly run restaurant is up a steep flight of stairs – and those stairs will seem even steeper when it's time to leave. Expect an atmosphere as spirited and enjoyable as the food.*

### **Her Place Supper Club (European Contemporary)**

*The name says it all, as Amanda Shulman's cozy little spot was born out of her love for cooking for friends and has that warm and welcoming supper club vibe. Diners may get their own table but there's a real communal feel at play here; everyone is served at the same time after Amanda has explained to the room the make-up of each dish and perhaps the influence behind it. Her multicourse set menu changes every two weeks, and her accomplished and beautifully balanced cooking comes with French and Italian accents. It also boasts a welcome lightness of touch, so you leave feeling sated rather than overwhelmed, although you can choose some extra dishes as add-ons if you wish. Her sauces, whether a barigoule served with brioche-crumbled trout, or the beurre blanc that accompanies the homemade chitarra pasta with clams, are real strengths. There are two seatings (at 6 p.m. and 8.30 p.m.) so do arrive on time.*

### **Provenance (Contemporary)**

*Chef Nicholas Bazik and his team know exactly what they're doing in this historic row house. In full view of the counter, they deliver a high-wire, high-stakes performance defined by precision, harmony, and, of course, taste. Korean and French influences come and go with this elaborate tasting menu where special soys, vibrant oils and glossy sauces give wonderful dimension to pristine seafood and dry-aged proteins. Think Japanese tuna with whipped tofu, puffed sorghum and chili oil or brown butter hollandaise with country ham, caviar and cauliflower. The ideas are original, the flavors bold. Such creativity hews closely to the seasons, and even a salad can arrive as a revelation. All the while, service is seamless and warmly choreographed.*

## MICHELIN Green Star

### **Green Star: Two New Restaurants Highlighted for Their Inspiring Visions**

The MICHELIN Green Star editorially highlights restaurants that have inspired and impressed Inspectors with their committed vision for the future of gastronomy. By shaping a community of innovative establishments driven to pursue progress in the role of restaurants, the MICHELIN Green Star fosters dialogue and collaboration, encouraging establishments to inspire and evolve together.

Two new restaurants have newly captured the Inspectors' attention for their inspiring visions: **Feld** in Chicago and **Pietramala** in Philadelphia. At Feld, the team focuses on responsible sourcing, which means working only with products that are in season and purchased through small sustainable farmers and producers. They also reduce food waste through fermentation and preservation practices. Pietramala is an entirely vegan restaurant and all of their products are sourced from independent, organic farms nearby. The team also works with local producers to utilize their waste or excess, using spent yeast from a local brewery to make garum, tomato seconds to make tamari and spent sunflower seeds from a local oil mill to make miso.

These newly highlighted restaurants join the seven establishments already recognized for continuing to impress the Inspectors in Chicago, New York and Washington, D.C. Together, they form a community deeply committed to presenting another vision of gastronomy.

### **Bib Gourmand**

The MICHELIN Guide Inspectors gave 30 new restaurants the Bib Gourmand distinction, which recognizes eateries for great food at a great value. The full list of new Bib Gourmands can be found below.

#### ***Northeast Cities' 2025 Bib Gourmand restaurants***

**NOTE:** The list below only includes "**new**" Bib Gourmands for the 2025 selection. The full list, including retaining Bib Gourmands for Chicago, New York and Washington, D.C., can be found on [guide.michelin.com](http://guide.michelin.com).

<b>Restaurant</b>	<b>Address</b>
4th Street Deli	700 S. 4th St., Philadelphia, Pennsylvania 19147
Angelo's	736 S. 9th St., Philadelphia, Pennsylvania 19147
Bánh Anh Em	99 3rd Ave., New York, New York 10003
Bar Volpe	170 W. Broadway, Boston, Massachusetts 02127
Chalong	749 9th Ave., New York, New York 10019
Dalessandro's	600 Wendover St., Philadelphia, Pennsylvania 19128
Del Rossi's	538 N. 4th St., Philadelphia, Pennsylvania 19123
Dizengoff	1625 Sansom St., Philadelphia, Pennsylvania 19103
El Chingon	1524 S. 10th St., Philadelphia, Pennsylvania 19147
Fiorella	817 Christian St., Philadelphia, Pennsylvania 19147
Fox & The Knife	28 W. Broadway, Boston, Massachusetts 02127
Jahunger	272 Brookline St., Cambridge, Massachusetts 02139
La Dong	11 E. 17th St., New York, New York 10003
Laliko	80 Carmine St., New York, New York 10014
Mahaniyom	236 Washington St., Brookline, Massachusetts 02445
Mirra	1954 W. Armitage Ave., Chicago, Illinois 60622
Nadu	2518 N. Lincoln Ave., Chicago, Illinois 60614
Noreetuh	128 First Ave., New York, New York 10009
Olmo	103 Saratoga Ave., Brooklyn, New York 11233
Pagu	310 Massachusetts Ave., Cambridge, Massachusetts 02139
PhoXotic	103 Rhode Island Ave. NW, Washington, District of Columbia 20001
Pizzeria Beddia	1313 N. Lee St., Philadelphia, Pennsylvania 19122

Royal Sushi & Izakaya	780 S. 2nd St., Philadelphia, Pennsylvania 19147
Sal Tang's	521 Hicks St., Brooklyn, New York 11231
Sally	2229 Spruce St., Philadelphia, Pennsylvania 19103
Sumiao Hunan Kitchen	270 Third St., Cambridge, Massachusetts 02142
Taqueria Chingón	817 W. Fulton Market, Chicago, Illinois 60607
Taqueria El Chato	620 Manhattan Ave. Brooklyn New York 11222
Yemenat	7721 5th Ave., Brooklyn, New York 11209
Your Only Friend	1114 9th St. NW, Washington, District of Columbia 20001

## MICHELIN Special Awards

In addition to the Bib Gourmands and Stars, the Guide announced five Special Awards:

<b>Award</b>	<b>Recipient</b>	<b>Establishment</b>
Michelin Exceptional Cocktails Award ( <i>sponsored by Tokaj</i> )	<b>Chompon "Boong" Boonnak</b>	Mahaniyom
Michelin Sommelier Award ( <i>sponsored by Franciacorta</i> )	<b>Annie Shi</b>	Lei
Michelin Outstanding Service Award (sponsored by Capital One Dining)	<b>Amy Cordell</b>	Ever
Michelin Young Chef / Culinary Professional Award ( <i>sponsored by Sysco</i> )	<b>India Doris</b>	Markette
Michelin Mentor Chef Award ( <i>presented by Blancpain</i> )	<b>Jose Andres</b>	minibar

The MICHELIN Guide Ceremony is presented with the support of Capital One.

## Hotels

The restaurants join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay in the Northeast 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 features the Northeast Cities' most spectacular hotels, including the grand [Langham Hotel](#) (Two MICHELIN Keys) in Boston; a charming classic like [The Rittenhouse](#) (One MICHELIN Key) in Philadelphia; and the downtown favorite [Soho House New York](#).

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 Northeast Cities selection:

	(Exceptional cuisine, worth a special journey)	<b>6</b>
	(Excellent cuisine, worth a detour)	<b>22</b>

✿ (High quality cooking, worth a stop)	<b>93</b>
✳ (Restaurant sustainability leaders)	<b>9</b>
❶ Bib Gourmands (Good food at moderate price)	<b>166</b>
Recommended restaurants	<b>377</b>
<b>Total</b> number of restaurants in selection	<b>664</b>
Cuisine types reflected in Starred restaurants	<b>20</b>
Cuisine types reflected in Bib Gourmands	<b>42</b>
Cuisine types reflected in selection	<b>64</b>

### ***Northeast Cities' 2025 MICHELIN Green Starred restaurants***

<b>Restaurant</b>	<b>Distinction</b>	<b>Address</b>
Blue Hill at Stone Barns	✳✳✳	630 Bedford Rd., Tarrytown, New York 10591
Daisies	✳✳❶	2375 Milwaukee Ave., Chicago, Illinois 60647
Dirt Candy	✳✳	86 Allen St., New York, New York 10002
Family Meal at Blue Hill	✳✳	75 Washington Pl., New York, New York 10011
Feld (new)	✳✳	2018 W. Chicago Ave., Chicago, Illinois 60622
One White Street	✳	1 White St., New York, New York 10013
Oyster Oyster	✳✳	1440 8th St. NW, Washington, District of Columbia 20001
Pietramala (new)	✳	614 N. 2nd St., Philadelphia, Pennsylvania 19123
The Inn at Little Washington	✳✳✳	309 Middle St., Washington, Virginia 22747

### ***Northeast Cities' 2025 MICHELIN-Starred restaurants***

<b>Restaurant</b>	<b>Distinction</b>	<b>Address</b>
Eleven Madison Park	✳✳✳	11 Madison Ave., New York, New York 10010
Jungsik New York	✳✳✳	2 Harrison St., New York, New York 10013
Le Bernardin	✳✳✳	155 W. 51st St., New York, New York 10019
Per Se	✳✳✳	10 Columbus Circle, New York, New York 10019
Smyth	✳✳✳	177 N. Ada St., Chicago, Illinois 60607
Sushi Sho (new)	✳✳✳	3 E. 41st St., New York, New York 10017
Alinea	✳✳	1723 N. Halsted St., Chicago, Illinois 60614
Aquavit	✳✳	65 E. 55th St., New York, New York 10022
Aska	✳✳	47 S. 5th St., Brooklyn, New York 11249
Atera	✳✳	77 Worth St., New York, New York 10013
Atomix	✳✳	104 E. 30th St., New York, New York 10016
Blue Hill at Stone Barns	✳✳✳	630 Bedford Rd., Tarrytown, New York 10591
César	✳✳	333 Hudson St., New York, New York 10013
Chef's Table at Brooklyn Fare	✳✳	431 W. 37th St., New York, New York 10018
Ever	✳✳	1340 W. Fulton St., Chicago, Illinois 60607

Gabriel Kreuther	***	41 W. 42nd St., New York, New York 10036
Jean-Georges	***	1 Central Park West, New York, New York 10023
Jōnt	***	1904 14th St. NW, Washington, District of Columbia 20009
Joo Ok (new)	***	22 W. 32nd St., 16th Fl., New York, New York 10001
Kasama (new)	***	1001 N. Winchester Ave., Chicago, Illinois 60622
Masa	***	10 Columbus Circle, New York, New York 10019
minibar	***	855 E St. NW, Washington, District of Columbia 20004
odo	***	17 W. 20th St., New York, New York 10011
Oriole	***	661 W. Walnut St., Chicago, Illinois 60661
Saga	***	70 Pine St., New York, New York 10005
Sushi Noz	***	181 E. 78th St., New York, New York 10075
The Inn at Little Washington	***	309 Middle St., Washington, Virginia 22747
The Modern	***	9 W. 53rd St., New York, New York 10019
311 Omakase (new)	*	605 Tremont St., Boston, Massachusetts 02118
63 Clinton	*	63 Clinton St., New York, New York 10002
Albi	*	1346 4th St. SE, Washington, District of Columbia 20003
Atelier	*	4544 N. Western Ave., Chicago, Illinois 60625
Bar Miller	*	620 E. 6th St., New York, New York 10009
Boka	*	1729 N. Halsted St., Chicago, Illinois 60614
bōm	*	17 W. 19th St., New York, New York 10011
Bresca	*	1906 14th St. NW, Washington, District of Columbia 20009
Bridges (new)	*	9 Chatham Sq., New York, New York 10038
Café Boulud	*	100 E. 63rd St., New York, New York 10065
Cariño	*	4662 N. Broadway, Chicago, Illinois 60640
Casa Mono	*	52 Irving Pl., New York, New York 10003
Causa	*	920 Blagden Alley NW, Washington, District of Columbia 20001
Corima	*	3 Allen St., New York, New York 10002
Cote	*	16 W. 22nd St., New York, New York 10010
Crown Shy	*	70 Pine St., New York, New York 10005
Daniel	*	60 E. 65th St., New York, New York 10065
Dirt Candy	**	86 Allen St., New York, New York 10002
EL Ideas	*	2419 W. 14th St., Chicago, Illinois 60608
Elcielo Washington	*	1280 4th St. NE, Washington, District of Columbia 20002
Elske	*	1350 W. Randolph Ave., Chicago, Illinois 60607
Esmé	*	2200 N. Clark St., Chicago, Illinois 60614
Essential by Christophe	*	103 W. 77th St., New York, New York 10024
Estela	*	47 E. Houston St., New York, New York 10012
Family Meal at Blue Hill	**	75 Washington Pl., New York, New York 10011
Feld (new)	**	2018 W. Chicago Ave., Chicago, Illinois 60622
Fiola	*	601 Pennsylvania Ave. NW, Washington, District of Columbia 20004
Francie	*	134 Broadway, Brooklyn, New York 11249
Frevo	*	48 W. 8th St., New York, New York 10011

Friday	Saturday	Sunday		
<b>(new)</b>				
Galit			2429 N. Lincoln Ave., Chicago, Illinois 60614	
Gramercy Tavern			42 E. 20th St., New York, New York 10003	
Gravitas			1401 Okie St. NE, Washington, District of Columbia 20002	
Her Place Supper Club <b>(new)</b>			1740 Sansom St., Philadelphia, Pennsylvania 19103	
Huso <b>(new)</b>			323A Greenwich St., New York, New York 10013	
Icca			20 Warren St., New York, New York 10007	
Imperfecto: The Chef's Table			1124 23rd St. NW, Washington, District of Columbia 20037	
Indienne			217 W. Huron St., Chicago, Illinois 60654	
Jeju Noodle Bar			679 Greenwich St., New York, New York 10014	
Jōji			1 Vanderbilt Ave., New York, New York 10017	
Jua			36 E. 22nd St., New York, New York 10010	
Kinship			1015 7th St. NW, Washington, District of Columbia 20001	
Kochi			652 Tenth Ave., New York, New York 10036	
Kosaka			220 W. 13th St., New York, New York 10011	
L'Abeille			412 Greenwich St., New York, New York 10013	
La Bastide by Andrea Calstier			721 Titicus Rd., North Salem, New York 10560	
Le Coucou			138 Lafayette St., New York, New York 10013	
Le Pavillon			1 Vanderbilt Ave., New York, New York 10017	
Little Pearl			921 Pennsylvania Ave. SE, Washington, District of Columbia 20003	
Mako			731 W. Lake St., Chicago, Illinois 60661	
Mari			679 Ninth Ave., New York, New York 10036	
Masseria			1340 4th St. NE, Washington, District of Columbia 20002	
Meju			5-28 49th Ave., Queens, New York 11101	
Métier			1015 7th St. NW, Washington, District of Columbia 20001	
Mita			804 V St. NW, Washington, District of Columbia 20001	
Moody Tongue			2515 S. Wabash Ave., Chicago, Illinois 60616	
Muku <b>(new)</b>			412 Greenwich St., New York, New York 10013	
Next			953 W. Fulton Market, Chicago, Illinois 60607	
Noda			37 W. 20th St., New York, New York 10001	
Nōksu			49 W. 32nd St., New York, New York 10001	
Noz 17			458 W. 17th St., New York, New York 10011	
Oiji Mi			17 W. 19th St., New York, New York 10011	
Omakase at Barracks Row			522 8th St. SE, Washington, District of Columbia 20003	
Oxomoco			128 Greenpoint Ave., Brooklyn, New York 11222	
Oyster Oyster			1440 8th St. NW, Washington, District of Columbia 20001	
Pineapple and Pearls			715 8th St. SE, Washington, District of Columbia 20003	
Provenance <b>(new)</b>			408 S. 2nd St., Philadelphia, Pennsylvania 19147	
Rania			427 11th St. NW, Washington, District of Columbia 20004	
Restaurant Yuu			55 Nassau Ave., #1A, Brooklyn, New York 11222	
Rezdôra			27 E. 20th St., New York, New York 10003	
Rooster & Owl			2436 14th St. NW, Washington, District of Columbia 20009	

Rose's Luxury		717 8th St. SE, Washington, District of Columbia 20003
Schwa		1466 N. Ashland Ave., Chicago, Illinois 60662
Semma		60 Greenwich Ave., New York, New York 10011
Sepia		123 N. Jefferson St., Chicago, Illinois 60661
Shion 69 Leonard Street		69 Leonard St., New York, New York 10013
Shmoné		61 W. 8th St., New York, New York 10011
Shota Omakase		50 S. 3rd St., Brooklyn, New York 11249
Sushi Nakazawa New York		23 Commerce St., New York, New York 10014
Sushi Nakazawa Washington DC		1100 Pennsylvania Ave. NW, Washington, District of Columbia 20004
Tail Up Goat		1827 Adams Mill Rd. NW, Washington, District of Columbia 20009
Tempura Matsui		222 E. 39th St., New York, New York 10016
The Dabney		122 Blagden Alley NW, Washington, District of Columbia 20001
The Four Horsemen		295 Grand St., Brooklyn, New York 11211
Topolobampo		445 N. Clark St., Chicago, Illinois 60654
Torien		292 Elizabeth St., New York, New York 10012
Torrissi		275 Mulberry St., New York, New York 10012
Tsukimi		288 E. 10th St., New York, New York 10003
Tuome		536 E. 5th St., New York, New York 10009
Xiquet		2404 Wisconsin Ave. NW, Washington, District of Columbia 20007
Yamada (new)		16 Elizabeth St., New York, New York 10013
YingTao		805 9th Ave., New York, New York 10019
Yoshino		342 Bowery, New York, New York 10012

### **Northeast Cities' New 2025 Recommended restaurants**

**NOTE:** All restaurants in Boston and Philadelphia are considered "new" as this is the inaugural year for their selections. Restaurants listed below that are addressed in Chicago, New York or Washington, D.C. are "new" for the 2025 selection. The full list, including retaining recommended restaurants for Chicago, New York and Washington, D.C. can be found on [guide.michelin.com](http://guide.michelin.com).

<b>Restaurant</b>	<b>Address</b>
6 Restaurant	481 Court St., Brooklyn, New York 11231
Adda	107 1st Ave., New York, New York 10003
Ambra	705 S. 4th St., Philadelphia, Pennsylvania 19147
Asta	47 Massachusetts Ave., Boston, Massachusetts 02115
Astor Club: Chef's Table	24 E. Goethe St., Chicago, Illinois 60610
Bartolo	310 W. 4th St., New York, New York 10014
Cafe Commerce	964 Lexington Ave., New York, New York 10021
Café Kestrel	293 Van Brunt St., Brooklyn, New York 11231
Carmelina's	307 Hanover St., Boston, Massachusetts 02113
Cenadou	721 Titicus Rd., North Salem, New York 10560
Chez Fifi	140 E. 74th St., New York, New York 10021
Comal	116 Forsyth St., New York, New York 10002
Crane Club	85 10th Ave., New York, New York 10011

Creepies	1360 W. Randolph St., Chicago, Illinois 60607
Crevette	10 Downing St., New York, New York 10014
Elmina	2208 14th St. NW, Washington, District of Columbia 20009
Enso	117 Berry St., Brooklyn, New York 11249
Fish Shop	610 Water St. SW, Washington, District of Columbia 20024
Forsythia	233 Chestnut St., Philadelphia, Pennsylvania 19106
Giulia	1682 Massachusetts Ave., Cambridge, Massachusetts 02138
Glin Thai Bistro	330 Myrtle Ave., Brooklyn, New York 11205
Gui	776 Eighth Ave., New York, New York 10036
Heroes ( <b>temporarily closed</b> )	357 W. Broadway, New York, New York 10013
High Street	101 S. 9th St. Door 1, Philadelphia, Pennsylvania 19107
Hiroki	1355 N. Front St., Philadelphia, Pennsylvania 19122
Honeysuckle	631 N. Broad St., Philadelphia, Pennsylvania 19123
Hungry Thirsty	407 Smith St., Brooklyn, New York 11231
Hyderabadi Zaiqa	366 W. 52nd St., New York, New York 10019
il Gigante	880 Woodward Ave., Queens, New York 11385
illata	2241 Grays Ferry Ave., Philadelphia, Pennsylvania 19146
Kabawa	8 Extra Pl., New York, New York 10003
Kalaya	4 W. Palmer St., Philadelphia, Pennsylvania 19125
Karravaan	325 Morse St. NE, Washington, District of Columbia 20002
La Padrona	38 Trinity Pl., Boston, Massachusetts 02116
La Tête d'Or	318 Park Ave. S., New York, New York 10010
Laser Wolf	1301 N. Howard St., Philadelphia, Pennsylvania 19122
La'Shukran	417 Morse St. NE, Washington, District of Columbia 20002
Laurel	1617 E. Passyunk Ave., Philadelphia, Pennsylvania 19148
Lei	15-17 Doyers St., New York, New York 10013
Lenox Sophia	87 A St., Boston, Massachusetts 02127
Little Water	261 S. 20th St., Philadelphia, Pennsylvania 19103
Ly Ly Vietnam Cookhouse	306 E. 81st St., New York, New York 10028
Maison Passerelle	1 Wall St., New York, New York 10005
Mango Bay	271 Adelphi St., Brooklyn, New York 11205
Markette	326 7th Ave., New York, New York 10001
Mish Mish	1046 Tasker St., Philadelphia, Pennsylvania 19148
Moëca	1 Shepard St., Cambridge, Massachusetts 02138
Mooncusser	304 Stuart St., Boston, Massachusetts 02116
My Loup	2005 Walnut St., Philadelphia, Pennsylvania 19103
Neptune Oyster	63 Salem St., #1, Boston, Massachusetts 02113
Nightshade Noodle Bar	73 Exchange St., Lynn, Massachusetts 01901
Oleana	134 Hampshire St., Cambridge, Massachusetts 02139
Oliver's	1639 S. Wabash Ave., Chicago, Illinois 60616
Pammy's	928 Massachusetts Ave., Cambridge, Massachusetts 02139
Papa San	501 W. 34th St., New York, New York 10001
Pietramala	614 N. 2nd St., Philadelphia, Pennsylvania 19123

Providencia	1321 Linden Ct. NE, Washington, District of Columbia 20002
Raw Omakase	1326 14th St. NW, Washington, District of Columbia 20005
River Twice	1601 E. Passyunk Ave., Philadelphia, Pennsylvania 19148
Rose Marie	524 Lorimer St., Brooklyn, New York 11211
Roxanne	607 S. 2nd St., Philadelphia, Pennsylvania 19147
Santi	11 E. 53rd St., New York, New York 10022
Select Oyster Bar	50 Gloucester St., Boston, Massachusetts 02115
Sempre Oggi	164 W. 75th St., New York, New York 10023
<b>Sinsa (temporarily closed)</b>	95 2nd Ave., New York, New York 10003
Smithereens	414 E. 9th St., New York, New York 10009
Somaek	11 Temple Pl., Boston, Massachusetts 02111
Southwark	701 S. 4th St., Philadelphia, Pennsylvania 19147
Suraya	1528 Frankford Ave., Philadelphia, Pennsylvania 19125
Sushi Akira	317 E. 75th St., New York, New York 10021
Tama	1952 N. Damen Ave., Chicago, Illinois 60647
Thistle & Leek	105 Union St., Newton Centre, Massachusetts 02459
Toro	1704 Washington St., Boston, Massachusetts 02118
Urban Hearth	2263 Massachusetts Ave., Cambridge, Massachusetts 02140
Vedge	1221 Locust St., Philadelphia, Pennsylvania 19107
Vernick Food & Drink	2031 Walnut St., Philadelphia, Pennsylvania 19103
Vetri Cucina	1312 Spruce St., Philadelphia, Pennsylvania 19107
Wa Shin	222 Stuart St., Boston, Massachusetts 02116
Woods Hill Pier 4	300 Pier 4 Blvd., Boston, Massachusetts 02210
Zahav	237 St. James Pl., Philadelphia, Pennsylvania 19106
Zhi Wei Cafe	104 South St., Boston, Massachusetts 02111

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

### About the MICHELIN Guide

Recognized globally for excellence and quality, the MICHELIN Guide offers a selection of world-class restaurants.

- The famous one, two and three [MICHELIN Stars](#) identify establishments serving exceptional cuisine that's rich in flavor, remarkably executed and infused with the personality of a talented chef.
- The [Bib Gourmand](#) is a designation given to select restaurants that offer good quality food for a good value – often known as personal favorites among the inspectors when dining on their own time.
- The [MICHELIN Green Star](#) honors restaurants that are pioneers in sustainable gastronomy.
- Recommended restaurants and special professional awards are also highlighted by the MICHELIN Guide inspectors.

The MICHELIN Guide remains a reliable companion for any traveler seeking an unforgettable meal and hospitality experience. The Guide was [first published](#) in France at the turn of the 20th century

to encourage the development of car mobility as well as tire sales by giving practical advice to motorists. Progressively, the Guide has specialized in restaurant and hotel recommendations. Michelin's inspectors still use the same criteria and manner of selection that were used by the inspectors in the very beginning.

The restaurant selections join the MICHELIN Guide selection of hotels, which features the most unique and exciting places to stay around the world. Visit the MICHELIN Guide website, or [download the free app](#) for iOS and Android, to discover every restaurant in the selection and book an amazing hotel.

Thanks to the rigorous MICHELIN Guide selection process that is applied independently and consistently in more than 45 destinations, the MICHELIN Guide has become an international benchmark in fine dining.

All restaurants in the Guide are recommended by Michelin's anonymous inspectors, who are trained to apply the same time-tested methods used by Michelin inspectors for many decades throughout the world. This ensures a uniform, international standard of excellence. As a further guarantee of complete objectivity, Michelin inspectors pay all their bills in full, and only the quality of the cuisine is evaluated.

To fully assess the quality of a restaurant, the inspectors apply five criteria defined by Michelin: product quality; mastery of cooking techniques; harmony of flavors; the personality of the chef as reflected in the cuisine; and consistency over time and across the entire menu. These criteria guarantee a consistent and fair selection so a Starred restaurant has the same value regardless of whether it is in Paris, New York or anywhere else in the world.

#### **About Michelin North America, Inc.**

Michelin is the leading mobility company and manufacturer of life-changing composites and experiences. For more than 130 years, Michelin has made contributions to human progress and to a more sustainable world. Michelin is constantly innovating to manufacture high-quality tires and components for critical applications for demanding fields, including mobility, construction, aeronautics, low-carbon energies and healthcare and offer the finest experiences, from providing data- and AI-based connected solutions for professional fleets to recommending outstanding restaurants and hotels curated by the MICHELIN Guide. Headquartered in Greenville, S.C., Michelin North America has approximately 23,500 employees and operates 35 production facilities in the United States ([michelinman.com](http://michelinman.com)) and Canada ([michelin.ca](http://michelin.ca)).

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