\square

San Higher Chromite TOP RESTAURANTS



The grilled banana and caviar dish from Californios

Top SPLURGE Restaurants in the Bay Area

The best fine dining restaurants in the region, suited for special occasions — or just a treat for yourself

By Soleil Ho | Updated: Nov. 30, 2021 11:27 AM

THE NATURE OF a splurge is that you're not going there every day: It's a meal you save up for so you can celebrate something special. For most people, a meal at a fine dining restaurant is a heavy investment — so it'd better be good. It's here that a critic is most valuable, I'd say, because a bad slice of pizza is much easier to laugh off than a bad \$200 meal.

To that end, I visited many of the high-end restaurants in the Bay Area to find out what's actually worth the price tag. Thanks to the wine industry and the tech boom's wave of new money, fine dining has become a key part of the Bay Area's culinary reputation. Though the genre waned during the leaner times of the pandemic, fine dining has eased back into action. I found that in the right hands, the experience can still transport you: The restaurants on this list don't just indulge the diner — they ***** SCROLL TO TOP surprise and challenge the palate as well. At Saison, the kitchen sends out skewered *****SCROLL TO MAP

https://www.sfchronicle.com/projects/best-fine-dining-restaurants-food-sf-bay-area/

duck gizzards next to gorgeously cooked breast; at Nari, stone fruit appears not only in dessert, but as pops of sweetness in a punchy mussel curry.

Another thing I value in high-end restaurants is service that doesn't make you feel like an interloper, like the Shota, a sushi bar that's the liveliest omakase in San Francisco. And don't miss out on Merchant Roots, a restaurant that masters both the arts of haute cuisine and participatory theater.

Below, find my picks for the best special occasion restaurants that the Bay Area has to offer. And for more recommendations during this celebratory season, see the rest of our holiday guide.

ADVERTISEMENT

Explore the restaurants

Check the boxes to filter by dining features or click on the images to get info on each restaurant.



<u>↑ SCROLL TO TOP</u>
<u>↓SCROLL TO MAP</u>





Kaiseki Saryo Hachi

Lazy Bear





Merchant Roots







Mourad











Rich Table











1/26 Atelier Crenn 🕮 🕅 🗟

3127 Fillmore St., San Francisco

Show on map

At her Cow Hollow flagship, chef Dominique Crenn digs into her memories and personal narrative to craft her menu.

<u>↑ SCROLL TO TOP</u> **↓SCROLL TO MAP**

French native Dominique Crenn's flagship restaurant embraces a joyful narrative culinary style: Diners are given poems with their meals, with each line corresponding to dishes from the 14-course pescatarian tasting menu (\$365). Ingredients from the restaurant's Sonoma County farm are prepared with precision in dishes like a delicate tart with koji rice cream and sturgeon caviar; spot prawn essence condensed into a shockingly muscular shot of broth; and clever desserts by pastry chef Juan Contreras. The restaurant is an extension of Crenn's social work as well: It's certified plastic-free and supports food insecurity work in the San Francisco community. A shorter, five-course version of the tasting menu (\$165) is available in the outdoor seating area.

Credit cards accepted · Beer and wine

415-440-0460 · ateliercrenn.com

2/26



1552 Fillmore St., San Francisco Show on map

🖢 Click the dots to see more images.

An artful American tasting-menu restaurant with Japanese techniques.

The nine-course tasting menu (\$159) at San Francisco's Avery is one of the hidden gems of the city's dining scene. At this miniscule restaurant on Fillmore Street, chef and owner Rodney Wages and his skeleton crew serve exquisite and imaginative haute cuisine: tortellini as delicate as cats' ears; Harbison cheese tarts; and miniature Toaster Strudels with lingonberries. Japanese culinary touches manifest subtly, as tempura-fried nettle leaves, a takoyaki-like oyster "aebleskiver," and silken chawanmushi with umami-rich abalone. While sake is a particular focus of the beverage program, the nonalcoholic drink pairing is full of surprises, like a drink of fermented pineapple with sauerkraut essence that goes great with cured Iberico ham.

Credit cards accepted · Beer and wine

415-817-1187 · averysf.com

Read full story





22 Hawthorne St., San Francisco

Show on map



Consistently superior fine dining that borrows from French, Korean and Cantonese traditions.

For a glimpse of the sublime, go to Benu. Precision seems to be the reigning virtue of this kitchen, manifesting as a rainbow of vegetables sequestered inside fingerprint-size mussels, tendrils of carefully sliced tofu floating in a clear broth and delicate morsels of jellyfish-wrapped prawns. While modern in presentation, the cuisine here nevertheless relies on old-style techniques, like fermentation in Korean earthenware and the Hunanese tradition of curing century eggs. Opened in 2010 by fine dining veteran Corey Lee, the restaurant earned three Michelin stars in 2014 — a first for a San Francisco establishment. The eight-course tasting menu (\$350, plus 20% gratuity) can accommodate a variety of dietary needs.

Credit cards accepted • Wine

415-685-4860 · benusf.com

4/26



1085 Mission St., San Francisco

Show on map

Whole-animal cooking drives this SoMa kitchen.

Everything touches the wood-fired oven at Birdsong, a SoMa restaurant inspired by the flavors of the Pacific Northwest. Black cod is served in a dish redolent of the resinous aroma of Douglas fir. Parker House rolls are grilled on a wire rack over hot embers and paired with pickles and sticky-sweet, Peking duck-style quails. Chef Chris Bleidorn's intense "trout sequence" deconstructs a fish into its constituent parts: its roe with an apple cider sabayon and silky spaghetti squash; its tail cured and served on a piece of puffed skin; its tender and fatty collar and loin grilled over fire. This 11-course menu (\$255) is a stunner. Sit at the chef's counter if you can, so you can catch all the action.

Credit cards accepted · Beer, wine and sake

415-369-9161 ⋅ birdsongsf.com



355 11th St., San Francisco

Show on map

Click the dots to see more images.

A refreshing Latin American perspective on fine dining.

Californios adds a distinctly Latin American set of flavors to the local fine dining scene. Chef and owner

↑ SCROLL TO TOP

↓SCROLL TO MAP

Val Cantu turns seasonal produce and heirloom corn varietals into refined but cozily familiar dishes like

stone fruit ceviche and chile-spiced squab tacos. That approach makes Cantu's lengthy, multicourse menu (\$267) one of the most unique fine dining splurges you can find on this side of the border. The modern, darkly painted space, designed by co-owner Carolyn Cantu, sparks contemplation as you soak it all in. Beverage pairings (\$150), smartly chosen by sommelier-owner Charlotte Randolph, elevate the meals.

Credit cards accepted · Beer and wine

415-757-0994 · californiossf.com

Read full story

6/26



3859 Piedmont Ave., Oakland

Show on map

Meticulous technique and a serious take on molecular gastronomy make dining at 10-year-old Commis exciting.

While Commis' takeout was some of the best in the field, the Piedmont restaurant has now shifted back into in-person tasting-menu (\$189) dining, where diners can dig into more than a dozen technically refined dishes. Executive chef and owner James Syhabout has allowed the fine dining restaurant to evolve over its lifetime, going from intricate, classically European-style cuisine to a menu with Southeast Asian touches. Now, he starts a meal with a Lao-style dumpling: The kitchen enrobes a chicken and shiitake mushroom filling with a translucent tapioca wrapper and christens it with peppery nasturtium. The menu takes some fascinating turns: A raw oyster shimmering with vivid green pea-leaf ice might be followed by silky brown rice congee enriched with duck fat. You can now dine indoors as well as in the restaurant's courtyard.

Credit cards accepted • Full bar

510-653-3902 · commisrestaurant.com

7/26



536 Ninth St., Oakland

Show on map

The omakase-only spot presents seasonal produce with a painterly touch.

<u>↑ SCROLL TO TOP</u>

Like its sister restaurant Utzutzu in Alameda, Delage departs from the typical omakase-style sushi bar by

↓SCROLL TO MAP

embracing local, seasonal produce. Chef Mikiko Ando integrates ingredients like height-of-summer corn

and tomatoes into his eight-course omakase (\$100), presenting them with reverence usually reserved for the rarest imported delicacies. A dumpling course includes a purple sweet potato wonton topped with a dark tapioca chip reminiscent of fried fish skin, and juicy slabs of watermelon are served as carpaccio on a dish of translucent crystal. The climax is a chirashi duo of pristine fish, rich with umami and served in delicate blue glass bowls.

Credit cards accepted · Beer, wine and sake

510-823-2050 · delageoakland.com · Order online

8/26

Empress by Boon 🔳

838 Grant St., San Francisco Show on map

Click the dots to see more images.

International chef Ho Chee Boon has revived a classic Chinatown banquet hall.

Empress by Boon lives up to the grandiosity of its space, a former banquet hall: Every inch of it is engineered to awe you, from the turquoise glazed tiles to the vast views of Coit Tower and Chinatown rooftops. Its chef Ho Chee Boon, longtime executive chef of upscale international Chinese chain Hakkasan, has distinguished himself through an approach to Cantonese food similar to what one might find at luxury hotel restaurants in Hong Kong. Accordingly, his menu at Empress by Boon is sumptuous and fun, with dishes like a passion-fruit cheesecake (\$19) made of Brillat-Savarin cheese, wherein the cake is disguised as the fruit itself, and crisp fried pumpkin puffs that explode with truffle aromas. The prix fixe (\$78) consists of seven small bites and family-style dishes, and is the best way to experience the restaurant.

Credit cards accepted · Full bar

415-757-0728 · theempresssf.com



808 Divisadero St., San Francisco Show on map

Click the dots to see more images.

Yakitori gets the omakase treatment at this ode to the humble chicken skewer.

Hina Yakitori's counter in NoPa is open after a long hiatus, with a 13-course tasting menu (\$139) featuring <u>+ SCROLL TO TOP</u> pasture-raised chicken grilled over imported Japanese coals. Led by chef Tommy Cleary, the team works <u>+ SCROLL TO MAP</u>

at a brisk cadence to expertly grill, baste and garnish your skewers in a dance that's fascinating to watch from the counter. Seemingly humble skewers are garnished with not-so-humble accoutrements, like Tsar Nicoulai caviar, finger lime pulp, cured jidori egg yolks and smoked fish shredded right before your eyes.

Credit cards accepted · Beer, wine and sake

415-817-1944 · hinasf.com

10/26

Kaiseki Saryo Hachi 🔳

1861 El Camino Real, Burlingame

Show on map

Click the dots to see more images.

Once a ramen shop, Kaiseki Saryo Hachi has transformed into one of the best showcases of Japanese haute cuisine in the Bay Area.

During the early days of the pandemic, ramen shop owner Yuko Nammo brought her husband, chef Shinichi Aoki, into the kitchen while the Michelin-starred restaurant he worked at reduced its hours. Both have backgrounds in traditional kaiseki-style cooking, the Japanese equivalent of haute cuisine, and their experience and comfort with the genre are in full view at the cozy strip mall restaurant in Burlingame. The \$200 per person menu showcases a variety of techniques in its multicourse progression. Golden-eyed snapper comes simmered in soup with winter melon and makrut lime, while soft scrambled eggs accompany tender barbecued eel. Seasonality is a major theme in kaiseki meals: In the summer, expect preparations like tomato gelee with fava beans; in autumn, grilled duck with simmered yam.

Credit cards accepted · Wine and sake

650-885-1242 · ramensaryo.com

Lazy Bear 🛱 🕅 😂

3416 19th St., San Francisco Show on map

Often imitated and rarely matched, Lazy Bear's approach to hyper-seasonal, campfire-scented cuisine is always a thrilling experience.

In lieu of the massive communal-table dinners for which the restaurant is known, the Mission District fine dining restaurant is serving its super-seasonal tasting menu (\$245-\$265) at socially distanced tables both indoors and outdoors, in a parklet decked out with individually enclosed tables separated by full-height Plexiglas barriers. The menu represents the finest of luxury parklet eating: a seafood tower with raw

<u>↑ SCROLL TO TOP</u>

oysters sporting a froth of melon vinegar and a Maine lobster tail garnished with savory XO sauce; and grilled duck breast paired with a crisp fried hushpuppy mixed with rich duck confit. Tickets are on sale via Tock.

Credit cards accepted • Wine

415-874-9921 · lazybearsf.com



198 Sir Francis Drake Blvd., San Anselmo

Show on map

Marin's best date-night spot with a remarkable Japanese-inflected menu.

Chef and owner Ron Siegel's 10-course tasting menus (\$110) change often: You might find a strip of horse mackerel flesh served with a soulful dashi broth; summer-y corn tortellini with black truffle; or a sigh-inducing pistachio, nectarine and avocado salad. Each course is served on carefully considered ceramic tableware — sometimes hefty and plain, sometimes speckled in varying blues like the iris of an eye. If you've been eating a lot of takeout this year, come to see the pros show you just how gorgeous restaurant food on a real plate can be. Sidewalk tables and indoor dining are now available.

Credit cards accepted · Beer and wine

415-453-9898 · madcapmarin.com · Order online

13/26

Merchant Roots 🔳

1365 Fillmore St., San Francisco

Show on map

This petite restaurant produces elaborate, concept-driven experiences, often with a literary bent.

One of the most extra dining experiences in the Bay Area, 3-year-old Merchant Roots has a penchant for the theatrical. Led by chefs Ryan Shelton and Leonard Roberts III, the S.F. restaurant adapts influences as broad as "Alice in Wonderland" and "elements and celestial bodies of the universe," changing its decor and menus to suit the material: A Mad Hatter's Tea Party event might include a cheese course served on a mouse trap and charcuterie served in miniature picnic baskets. The current iteration is a nine-course menu (\$134) inspired by the European folk tale "Stone Soup," so accordingly, the first course is a clear tomato water "soup" served with a grilled cheese baked in edible clay.

Credit cards accepted · Beer and wine

<u>↑ SCROLL TO TOP</u>

530-574-7365 · merchantroots.com

14/26

Michael Warring 🗖

8300 Bennington Ct., Vallejo

Show on map

A fine dining restaurant staffed solely by a married couple.

In a Vallejo strip mall space with hardly any signage, Ali and Michael Warring work together to produce a thrilling New American tasting menu experience, which comes in a seven-course (\$84) or, on Thursdays, 12-course (\$124) format. The open kitchen setting is intimate, with just a counter and a few tables in the dining room, and the couple offer a personable level of service that fits the restaurant's small scale. The menu changes frequently to match the season, and Warring doesn't hesitate to include French, Korean, Spanish and other touches to the table. You may see heirloom tomato sorbet crowned with chilled sabayon in August, or tart strawberry kimchi with peppery nasturtium flowers in June. Look forward to beignets, prepared with potent components like sea urchin creme fraiche or peanut butter cup-flavor ice cream. Cheese courses are served on rustic platters that are little more than rough slabs of clay, lending a primal effect.

Credit cards accepted · Beer and wine

707-655-4808 · michaelwarring.com



28 Waverly Place, San Francisco

Show on map

Mister Jiu's is one of the Bay Area's Chinese American pioneers, pushing boundaries with its newwave Chinatown cuisine.

Open for indoor and outdoor dining, Mister Jiu's, led by chef and owner Brandon Jew and wife Anna Chet Jew-Lee, continues to impress with a menu of contemporary Chinatown cuisine. The high-ceilinged space has enviable hilltop views of Chinatown streets, while the angular lime- green parklet in front of the restaurant reveals the restaurant's flair for the dramatic. Jew's take on the food of his youth integrates dishes like mapo tofu (\$18) or hefty lion's head meatballs (\$35) with Californian seasonal produce; you'll see them with additions like hand-peeled fresh fava beans and green garlic. Pandemicera online retail concept Jiu's Ho Ho lives on, selling frozen dumplings (\$19) and ready-to-roast whole duck (\$110).

<u>↑ SCROLL TO TOP</u>

Credit cards accepted • Full bar

16/26



140 New Montgomery St., San Francisco

Show on map

The cuisines of Morocco and California unite at this modern spot in downtown San Francisco.

The eponymous establishment of acclaimed restaurateur Mourad Lahlou is more than a power lunch spot, though it functions very well as such thanks to its gorgeous, high-ceilinged dining room and elegant cosmopolitan ambience. His vision of his native Moroccan cuisine is always evolving but balanced with a respect for old techniques, like the art of rolling couscous by hand. For a contemporary take, couscous (\$26) is tossed with candied sunflower seeds, crisp-edged maitake mushroom and pea tendrils with purple flowers. The restaurant encourages family-style dining with tantalizing large-format dishes like tender braised short ribs (\$145) flavored with a cardamom-forward baharat spice mix. Eat it with sides like braised kale with olives, heirloom bean shakshuka and chermoula.

Credit cards accepted • Full bar

415-660-2500 · mouradsf.com

17/26



1625 Post St., San Francisco Show on map

Click the dots to see more images.

The best Thai restaurant in the Bay Area — and one of the most beautiful.

When it reopened its sophisticated dining room in Japantown, Nari introduced a very generously portioned chef's choice family-style menu (\$95/person) in addition to its stellar a la carte options. Led by restaurateur Pim Techamuanvivit and chef de cuisine Meghan Clark, the menus change weekly with an eye toward whatever produce is in season: You might find mussels cooked in curry with charred stone fruits, cucumbers made up like papaya salad or glutinous rice dumplings flavored with strawberry essence. The star of the current menu is the miang pla (\$42), a branzino that's diced up and fried, its crisp pieces flavored with curls of lemongrass, ginger, whole peanuts and chile peppers.

Credit cards accepted • Full bar

415-868-6274 · narisf.com

↑ SCROLL TO TOP ↓SCROLL TO MAP 18/26



330 Gough St., San Francisco Show on map

🖢 Click the dots to see more images.

Kim Alter's take on California cuisine, served in an intimate dining room, is simply stunning.

Nightbird, a restaurant defined by its bespoke elements, is one of the highlights of Hayes Valley's crowded dining scene. Chef Kim Alter's impressive "five course and five bite" tasting menu (\$185) is a showcase of local ingredients that have captured her attention: Flannery beef from San Rafael, peppery honey and beeswax from Mission District hives, and foraged kelps and ice plants. Custom dishware from local ceramists, some looking like jagged oyster shells or jewelry pillows, give the experience more gravitas. For a more casual experience, walk into the Linden Room, the restaurant's adjoining craft cocktail bar.

Credit cards accepted · Full bar

415-829-7565 · nightbirdrestaurant.com

19/26

20/26



587 St. Helena Hwy., St. Helena

Show on map

Click the dots to see more images.

A Wine Country classic that appeals to local vintners and tourists alike.

Naturally, St. Helena's Press is all about Napa, Napa and Napa. Its cellar is packed with Napa Valley wines, and locally foraged and grown ingredients are handled with a global mindset: kampachi collar (\$16) with deeply savory sea lettuce butter; organic dressed greens (\$16) with sourdough croutons; succulent rib eye cap (\$98) perked up with a Japanese-style Meyer lemon pepper paste. Wine nerds will love the opportunity to eat alongside Napa's vintners while gazing out at the Mayacamas mountains, a historic center for regional winemaking.

Credit cards accepted · Full bar

707-967-0550 · pressnapavalley.com





250 California Ave., Palo Alto

Show on map

New American cuisine served in a casual environment, with prix fixe and a la carte options.

A fine dining restaurant opened with the chillest intentions, Palo Alto's Protege caters to those who want great cuisine with none of the pomp. Its casual and comfy dining room, complete with plush banquettes, is where you can indulge in chef and owner Anthony Secviar's playful seven-course tasting menu (\$210). Courses include his nine-layer lasagna, often layered with morels, black truffles or porcinis. It's a carnival of umami flavor — a spectacle from beginning to end. In the lounge and bar area of the restaurant, an a la carte menu is available, with hearty dishes as well as a plethora of artful snacks, like a shigoku oyster (\$5) with a mignonette and a light rosé foam on top. Try the glazed Bavarian pretzel (\$8), shaped like an epi baguette and served with a well-balanced honey butter topped with mustard seeds.

Credit cards accepted • Full bar

707-312-0931 · protegepaloalto.com



199 Gough St., San Francisco Show on map

Comforting porcini doughnuts and sea urchin cacio e pepe are this restaurant's claim to fame.

Owners Sarah and Evan Rich have now opened their neighborhood hangout's dining room in addition to serving their inventive Californian cooking in a bustling Hayes Valley parklet. In the outdoor seating area, each table is secluded in its own nook. The \$125 per person chef's choice menu, which is always a good call, brings you Rich Table classics like the savory aged beef dumplings and cacio e pepe pasta with sea urchin roe, as well as dishes made with whatever's in season at the moment. Otherwise, a great way to enjoy the restaurant is to sit at the bar and order all of the snacky items, like the fried sardine chips (\$3.50 each), caviar plate (\$38) and salads, and make your way through the cocktail list.

Credit cards accepted · Full bar

415-355-9085 · richtablesf.com



178 Townsend St., San Francisco



Show on map

Ulick the dots to see more images.

It's all about the wood-fired oven at this restaurant ensconced in a restored warehouse space.

Imagine you're in a lodge on some snowy mountain while your friends and family are all skiing outside, your sole companions the crackle of the hearth and the soothing warmth of hot tea. That's the spirit of Saison, the live fire-centered restaurant in SoMa that made Joshua Skenes' primal style of cuisine famous. Now led by chef de cuisine Richard Lee, Saison remains a profound dining experience. Its 11-course menu (\$288) includes many ingredients sourced from hunters and foragers, as well as components fermented or cured in-house. A black cod course begins with the fish emulsified into a French-style brandade, climaxing in a concentrated broth made from its slow-roasted bones. Duck breast is served with crunchy skewers of its heart and gizzard as well.

Credit cards accepted · Full bar

saisonsf.com



115 Sansome St., San Francisco

Show on map

This sushi counter is intimate and playful, with an omakase that always impresses.

The debut restaurant of young sushi chef Ingi Son, the Shota is a jewel box of a sushi bar in San Francisco's Financial District. Attentive service is the main attraction here: The chefs behind the counter are personable and chatty, eager to answer any questions you might have about the fish. The 15-course omakase (\$250) leans heavily on classically prepared Edomae sushi, but there are some fun surprises mixed in, like an oceanic sea urchin pate and grilled mushrooms with crunchy toasted quinoa and black cod. Beverage pairings, by general manager Shar Guillermo, are presented in gorgeous and vibrantly colored artisan-made glassware.

Credit cards accepted · Beer, wine and sake

628-224-2074 · theshotasf.com

singleThread 🛱 🧱 😂

131 North St., Healdsburg

Show on map



A seamless union of a restaurant and its farm.

There is no SingleThread restaurant without its farm, and vice versa. Conceived in tandem by farmer-andchef couple Katina and Kyle Connaughton, SingleThread's twin operations have made it into a culinary powerhouse. At the Healdsburg restaurant, the farm's incredibly fresh produce is the basis for an acrobatic 10-course tasting menu (\$375) centered on Japanese techniques. The iconic first course is a sculptural platter of small plates — raw oysters, sashimi, caviar panna cotta and more — arranged around dewy leaves and sprouts from the farm. Other courses may include silken house-made tofu ladled out with a mushroom tea, and ice cream made of walnut miso served with earthy hojicha cake and a drizzle of nocino.

Credit cards accepted · Wine

707-723-4646 · singlethreadfarms.com

Read full story

Sundance 🕅 😹 🛱 🥅

1921 El Camino Real, Palo Alto

Show on map

Palo Alto's popular steak house has a classic charm.

Sundance exudes a steadiness that speaks to its status as an elder statesman in the restaurant world. Opened in 1974, the steak and seafood restaurant has racked up nods for its stellar service, clubby atmosphere (so many literal golf clubs) and reliable menu of premium beef, dry-aged for at least five weeks. The toothsome slow-roasted prime rib (\$29.95/\$39.50) is a best-seller — one that you'll likely see on every table if you dine on the restaurant's patio. Each of the steaks is served a la carte, and the side dish menu is impressive in itself: You've got the loaded baked potato (\$6.95), an all-time steak house MVP; sweet, organic tomatoes with balsamic reduction (\$4.50); and an excellent wild rice pilaf (\$4.95), which gets an earthy, forestlike aroma from fresh thyme and mushrooms.

Credit cards accepted • Full bar

650-321-6798 · sundancethesteakhouse.com · Order online



325 E Fourth Ave., San Mateo

Show on map



Akira Yoshizumi's refined technique shines through in intimate omakase dinners.

In an oasis of a space just off San Mateo's downtown strip is an Edomae-style sushi bar that serves a jawdropping variety of premium cured, smoked, aged and simmered fish and seafood. Letting chef Akira Yoshizumi take the reins is like reading a picaresque novel, each bite a new and surprising vignette. His old-school style of omakase (\$275) is an exercise in simplicity: just rice, fish and fresh wasabi, in dazzling combinations. The chef regularly imports his fish and seafood directly from Tokyo's Toyosu fish market, and he preserves its quality by getting out of the way.

Credit cards accepted · Beer and sake

650-437-2282 · sushiyoshizumi.com



Scotts Valley

More top lists





worthy of a holiday splurge

These Bay Area wines and spirits are Top Chinese restaurants in the Bay Area



Five easy recipes for a homemade <u>holiday gift</u>



20 must-get Bay Area food and drink gifts for 2021

Credits

Reporting Soleil Ho•soleil.ho@sfchronicle.com • ♥ @hooleil

Editing

Serena Dai • serena.dai@sfchronicle.com • 🎔 @ssdai Bernadette Fay · bfay@sfchronicle.com

Visuals

Chronicle Photo Editors, Photographers, and Contributors

Design and Development

Danielle Mollette-Parks • DMollette-Parks@sfchronicle.com • 🎔 @daniellemparks Audrey DeBruine • audrey.debruine@sfchronicle.com • 🎔 @acdebruine Katlyn Alo • katlyn.alapati@sfchronicle.com • 🎔 @kat_alo

то тор

ABOUT	
Our Company	Terms of Use
Privacy Notice / Notice at Collection	Careers
Your California Privacy Rights	Advertising
Interest Based Ads	
NEWSROOM	
Ethics Policy	News Tips
How We Cover Politics	Newsroom News
Endorsement Process	
CONTACT	
Customer Service	Newsroom Contacts
FAQ	
ССРА	
Do Not Sell My Personal Information	
SERVICES	