

# Esquire

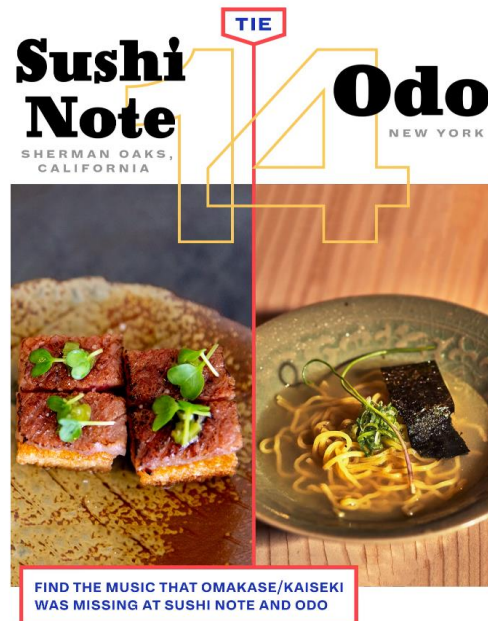
## Esquire's Best New Restaurants in America, 2019

*Including: twenty-two restaurants, one pop-up, and a big comeback.*

November 13, 2019 | Jeff Gordinier

<https://www.esquire.com/food-drink/restaurants/a29728503/best-new-restaurants-in-america-2019/>

Where should you eat tonight? We know. We've done the legwork. Jeff Gordinier, Esquire's Food & Drinks editor, has been logging countless miles for the past 12 months, crisscrossing this big country looking for the best eats, the best drinks, the best backstories, the best vibes. Behold Esquire's Best New Restaurants, class of 2019, a list that celebrates what it means to eat well right now in America, with all its diversity and dynamism. We hope you're hungry.



Once so fresh, the omakase/kaiseki game in America can sometimes feel bedeviled by performative stiffness, lunatic prices, and high-decibel customers with a lot of money and no class. (See a very special episode of *Billions*.) That's why it's so refreshing to find two new sanctuaries with plenty of local soul. At Sushi Note, named as a nod to the Blue Note record label, chef Kiminobu Saito tailors each bite of his omakase offering to the rhythms of conversation and whim, in the spirit of the American jazz masters he reveres. And at Odo, chef Hiroki Odo prepares a kaiseki meal—with sushi by Seong Cheol Byun midway through, as a sort of symphonic movement with a guest soloist—that delivers one seasonal surprise after another. At both restaurants you'll have fun, and I'm guessing you weren't expecting that. Sushi Note at 13447 Ventura Boulevard; Odo at 17 West Twentieth Street