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Skip to main contentWhether redefining the cuisines their parents brought across oceans or bringing wry humor to the staid traditions of fine-dining, Seattle chefs combine creativity with the impressive bounty of local seafood, produce, and craft beverages. The best restaurants play with form, as in a taco shop inside a mini-mart making its own
masa, a dockside, multi-cultural bakery with a stained-glass ode to bread, or a tiny hallway serving foie gras doughnuts and escargot popovers. Find the ideal cult-favorite noodles, freshly caught wild salmon, or multi-course feast on our list of the best places to eat in Seattle. Read our full Seattle travel guide here. Every restaurant on this list has been
selected independently by Condé Nast Traveler editors and reviewed by a local contributor who has visited that restaurant. Our editors consider both high-end and affordable eateries, and weigh stand-out dishes, location, and service—as well as inclusivity and sustainability credentials. We update this list as new restaurants open and existing ones
evolve. This gallery has been updated with new information since its original publish date. There's a sense of coming home at Musang, not only because the restaurant is in a house—outfitted with the wood floors and tiled bar of a contemporary restaurant. The chef Melissa Miranda grew up near here, and after years of cooking Italian food elsewhere,
she returned to the neighborhood and the Filipino food of her family. Get the short rib kare kare—a dish both composed enough to yield comfort; beautifully braised beef swims in a peanut butter and bagoong sauce with okra and green beans. But you won't go wrong elsewhere, from the pork and
shrimp filled lumpia to pancit canton. Seattle has several great sushi restaurants, but it can be hard to get a seat. Fortunately (and surprisingly), there's almost always room at Kappo Tamura, tucked into the quiet Eastlake neighborhood. The staff knows the menu in and out, and happily jump in to shape the meal with beverage pairings, serving
suggestions, or ingredient explanations. The inventive omakase, decadent black cod belly, and fat lobes of fresh uni have been luring gourmets here for some time. Opened in 1950, Canlis still occupies an important place on Seattle's food landscape and serves some of the retro-steakhouse dishes that put it on the map. But you won't find them on the
menu, which lists only three-courses of modern creations from the classics menu. While you never quite forget you're on the retail level of a new
apartment building, this seafood café nearly pulls it off. The presence of off-duty staff from all your favorite city restaurants indicates you've come to the right place. With its inspired natural wines, chef I. I. Proville's modern interpretations of French-café classics, and enthusiastic, experienced staff, L'Oursin has been killing the game since opening
day.Pizza, with bubbly, blackened crust, sweet dollops of cheese, is the main event here, but the magic lies in those side dishes. Tender meatballs, roasty asparagus dressed in hazelnut sauce, airy salt cod fritters. It's a meal made up of little treats, and it will leave you woozy with contentment. Top it all up with a round of negronis. In a cavernous-cool
location on Capitol Hill, Chef John Sundstrom shows off his love of offal and game meats with crispy pork trotters and a main featuring venison loin, but with plenty of lighter options or as part of a four-course seasonal tasting menu. Don't miss a gorgeously dressed hamachi crudo with fennel, preserved lemon, and green olive; or the bright-pink wild
salmon presented with orange orbs of ikura roe. On the front windows of this small, counter-serve spot in the Columbia City neighborhood, you're greeted by two flags: U.S. and Jamaican. Step inside and the day's barbecue menu, displayed on two screens will draw equally from both cultures. And expert Adrian Miller didn't name this one of his 20
favorite Black-owned barbecue restaurants for nothing. Be sure to try chef Erasto Jackson's takes on both American and Jamaican meats—whether that's the punchy and achingly tender jerk chicken with a side of caramelized plantains, or a properly smoked brisket and some mac and cheese. Finish with the rum cake, and you can't go wrong. At this
simple storefront in the University District, you'll find only a few tables in a cafeteria-like setting. Don't be fooled, though. The restaurant's namesake noodles are some of the best in the city. At once chewy and tender, the house-made, hand-ripped biang biang noodles are some of the best in the city. At once chewy and tender, the house-made, hand-ripped biang biang noodles are some of the best in the city. At once chewy and tender, the house-made, hand-ripped biang biang noodles here can easily go toe-to-toe with the pastas, ramens, and sobas at Seattle's pricier
restaurants. Get the spicy cumin lamb version, which complements the doughy perfection with properly intense flavors. Offset the heat with a garlic cucumber salad. The Westlake outpost makes a great Downtown lunch option, too. Welcome to spaghetti church, where pasta worshippers come to praise. Spindly wood chairs, lace curtains, and rustic
ceiling beams bring a monastic brand of beauty, but the overall austerity signals that food is the focus here. Served with a beef ragù or a butter-sage sauce, the tajarin (hand-cut egg pasta) gets star billing for good reason. Start there, then move on to meaty secondi like the milk-braised pork with hazelnut-semolina gnocchi. Rabbit is a Piedmont
passion, and chef Stuart Lane's polpetti di coniglio—basically, meatballs made of rabbit—are a real novelty. Great Japanese food enthralls the world with its detailed dominance of seemingly simple preparations. Mutsuko Soma's hand-cut soba noodles illustrate the principle. Earthy, chewy, exquisite when topped with seaweed and a sous vide egg, or
duck breast and leeks, or tomatoes and kimchi, or vegetable curry and mozzarella cheese, this nutty pasta inspires and satisfies. In addition to being a soba and tempura master, Soma also happens to hold a sake sommelier certification, so she can connect you with some quality junmai, too. Look right. What's up with that weirdly beautiful wallpaper?
Oh, wait, it's a collection of 1000 tiny shark jaws, carefully arranged in rows. Welcome to Reckless, an odd little surf shack where the cocktails flow freely and the flavor-packed plates take inspiration from Vietnam, Cambodia, China, and Thailand. Chef Kenny Lee isn't shy with the fish sauce. It permeates the spicy papaya salad, lends sour depth to
ribeye wrapped in betel leaves, and makes a tasty dip for fresh rolls, chubby with vermicelli noodles and slices of caramelized pork. But Lee's best dish, the Ma La Braised Beef Cheek Noodle, is pure Sichuan, showcasing that cuisine's signature contrast of searing heat and comforting textures. At Il Nido, the meal begins with antipasti and salads—say
a Caesar with chicories. Then it's on to the pasta, lightly sauced so the noodles shine. Chef Mike Easton is a pasta master, and you can't go wrong; busiati, torcheietti—order them all. The star of the secondi section is the charred ribeye. Simple, perfect desserts include a berry-topped panna cotta, gelato, and tiramisu. If you don't have a reservation,
head over ahead of the 4 p.m. opening time; the bar takes walk-ins and serves antipasti for the first hour, followed by the full dinner menu. Communion sits on the location of the Pacific Northwest's first Black-owned bank, and the new apartments above aim to keep this historically Black neighborhood affordable. Chef Kristi Brown's soul food is playful
enough to be interesting and traditional enough to be cohesive. Try the catfish po'mi—which situates a po boy's cornmeal fried catfish in the pickled daikon, pate, and baguette trappings of a bahn mi. Simmered greens are nicely cooked and seasoned and topped with shredded smoked turkey. From the host desk to bartenders and food runners,
service is both prompt (in a packed restaurant) and genuinely hospitable—all smiles and easy recommendations. In a city swimming in good pho, the bowls here are some of the most storied and simply some of the best—artfully layered and assertively seasoned. The pho sùon bò, with its beef rib bones jutting from the bowl, is the most photogenic. But
the tendon, meatball, and brisket bowls will treat you just as well. The tamarind-sauced, twice-fried chicken wings shouldn't be missed either. Either step up to the Capitol Hill sidewalk window or slip through a small grocery store to the indoor walk-up window to wait in a constant (but quickly moving) line with some of Seattle's most devout taco fans.
You can get burritos or quesadillas, but these are some of the best tacos in the city—Mexico City style, on tortillas made from freshly ground masa, with blasts of acid and heat in the salsas—and at a great price. Try as many as you're able to eat, but especially the campechano (with chorizo, steak, and potatoes) and the vegan mushroom and guajillo
chile. If you prefer a sit-down taco experience, head a mile south to the full restaurant in the Central District. Boat Bar oozes understated chicness, with sea-foam green chairs, chevron tile floors, and crisp white countertops accented with gold fixtures. It feels like the hippest oyster bar under the sea, but like it also it went to grad school in Paris on its
way to Capitol Hill. Renee Erickson opened Seattle's quintessential modern oyster bar with Walrus and the Carpenter, and here, Seattle's star chef found a way to improve even on that. Renee Erickson lays the concept out exactly how it should be done here: Every oyster comes out perfectly shucked, each mussel tastes as if it were plucked from sea
this morning. The seafood is always the star here, nakedly simple in a way that shows off its succulence, and yet with tiny, artful touches that maximize flavor potential. Start with oysters, then move onto the other seafood, but don't feel bad ordering any of the beef dishes, either, which come from Boat Bar's steakhouse sibling, Bateau. Classic
cocktails and French wines by the glass work best here for casual sipping, as the wine list takes a leap up in price. If you plan to order a bottle, the heavily French list sports a number of exciting options. Tucked into a tiny Columbia City hallway, Off Alley feels like a hidden passage to the land of whimsical, envelope-pushing presentations of Pacific
Northwest seafood and "lesser" cuts of local meat. The (beef)-tongue-in-cheek pun in the name hints at the generally light-hearted vibes in a place with heavy-hitting food. Evan Leichtling uses offal and other less-popular cuts of meat and local seafood in dishes that evoke the post-service kitchen snacks of a haute-cuisine chef who dropped acid:
Braised tripe is tossed with Dungeness crab, apples, and crab fat; escargot perch on popovers, swimming in leeks and herb sauce. Everything is good, some dishes absurdly great. The more outlandish it sounds, the better it will likely be. The menu board simply lists the wine-by-the-glass options by genre, and Meghna Prakash's hand-written list of
low-intervention and natural bottles matches the depth and playfulness of the University of Washington, the counter-served baked goods, pre-made lunches, and whimsical dinners feel cohesive under the light shining through the stained glass featuring
the theoretical figure from which Saint Bread takes its name. All the seating is on the covered, heated, patio, keeping it cozy but rustic. Grad school students come to study over Okinawan cinnamon toast or Scandinavian-style cardamom knots while remote workers come from further afield to meet over rice bowls with fermented veggies. While lunch
is quick and casual, dinner draws a crowd that lingers over Japanese-tilted dishes like dashi-poached vegetables and braised short ribs. Big flavors from fishy and fermented foods, be they Spanish boquerones or Japanese umeboshi, snag the spotlight and the impeccable house-baked breads play Oscar-worthy supporting roles. Nobody accidentally
stumbles on this spot, so anyone sitting down to an albacore tostada knows their pollo from their pescado and is focused hard the magic chef Janet Becerra makes with masa. The noise level reflects the bistro setting, so it stays pretty quiet, save for spontaneous exclamations of excellence. Becerra's skills in the kitchen bring together the home
cooking of her heritage with the professional training of the fine-dining kitchen; she nixtamalizes heirloom corn in-house, pairing it with presentations and proteins that match the flavors. She draws inspiration from the top kitchens in Mexico City and the ingredients, particularly seafood, of the Pacific Northwest. Layers of flavors, precisely chosen
herbs, and surprising touches like serrano-spiked Caesar salad lift the cooking here to the highest level. A hubbub of gossiping diners and whoosh of servers quickly moving tapas fills MariPili's with life, from the bright-blue bar to the highest level. A hubbub of gossiping diners and whoosh of servers quickly moving tapas fills MariPili's with life, from the bright-blue bar to the highest level. A hubbub of gossiping diners and whoosh of servers quickly moving tapas fills MariPili's with life, from the bright-blue bar to the highest level. A hubbub of gossiping diners and whoosh of servers quickly moving tapas fills MariPili's with life, from the bright-blue bar to the highest level. A hubbub of gossiping diners and whoosh of servers quickly moving tapas fills MariPili's with life, from the bright-blue bar to the highest level. A hubbub of gossiping diners and whoosh of servers quickly moving tapas fills MariPili's with life, from the bright-blue bar to the highest level. A hubbub of gossiping diners and whoosh of servers quickly moving tapas fills MariPili's with life, from the bright-blue bar to the highest level. A hubbub of gossiping diners and whoosh of servers quickly moving tapas fills MariPili's with life, from the bright-blue bar to the highest level. A hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub of gossiping diners and whoosh of servers a hubbub diners and whoosh of servers a hubbub di
chatter in chairs. Chef Grayson Corrales's clear, well-executed vision for the place, based on her experience in Michelin-starred restaurants in Galicia and her grandmother's cooking, leaves guests with no need to get nostalgic. Traditional tapas and Spanish comfort food get the occasional cheffy twist, like the crispy paella that draws on Persian
tahdig for inspiration. Though seafood is the focus, the highlights, surprisingly, come from meat dishes, such as the must-order braised goat stuffed into piquillo peppers. Plan to come with a group and share a wide selection. Written by Condé Nast Traveler StaffMore from Condé Nast Traveler The Best Boutique Hotels in Chicago, From River North to
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Wine, Tapas, and Acropolis ViewsThe Best Korean Food in New York CityThe Best Rooftop Bars and Restaurants in Istanbul7 Best Ski Resorts in Turks and Caicos: Readers' Choice Awards 2025The 23 Best Restaurants in Portland, Oregon Now, Seattle might be known for its
iconic Space Needle, grunge music and the birthplace of Starbucks, but let me tell you, this city's gastronomical scene is an adventure in and of itself. Seattle is full of a vibrant mix of innovative chefs creating mouthwatering dishes made from the region's bounty, including fresh seafood brought in by local fishermen daily. Cultural influences play a
big part in the food scene in Seattle, and you can find some of the best Asian food in the United States here. From top-rated establishments near Pike Place Market to favorite neighborhood gems, nothing is off-limits. I'm a Seattle transplant who has traveled the world for over a decade and lives for tasting authentic flavors and mouthwatering
cuisines. I'm constantly trying new restaurants in Seattle, looking for amazing dining experiences for all budgets, and revisiting favorites. May 2025: We're kicking off a series of seasonal updates to our best restaurants list with these 11 standouts. All food and drink venues on Time Out guides now have star ratings: three is "good," four is "great" and
five is "amazing." For more on our new policies, feel free to read more about how we review at Time Out. This guide was updated by Seattle-based writer who know their cities inside out. For more about how we curate, see our editorial guidelines. RECOMMENDED: The
subscribed!Thanks for subscribing! Look out for your first newsletter in your inbox soon!By entering your email address you agree to our Terms of Use and Privacy Policy and consent to receive emails from Time Out about news, events, offers and partner promotions. Awesome, you're subscribed!Thanks for subscribing! Look out for your first
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entering your email address you agree to our Terms of Use and Privacy Policy and consent to receive emails from Time Out about news, events, offers and partner promotions. Awesome, you're subscribing! Look out for your first newsletter in your inbox soon! When you're in a city for two weeks, of course you have to eat, so
why not choose great food? Before my family and I arrived in Seattle, we heard from various people that seafood and Asian cuisine were the way to go, so we found plenty of restaurants that offered both, but we also discovered restaurants that offered both, but we also discovered restaurants that offered other cuisines that were just as tasty. The Hart and the HunterNot a far walk from Pike Place
 lemonade, which was fresh and tasty. Biscuit BitchThere are two Biscuit Bitch downtown locations that are open seven days a week, and if you love breakfast biscuits, I would say this is a must. Depending on the day and time you go, the line may be down the street, but if you have the time to wait, it's worth it. I ordered the sausage Bitchwich that
comes with egg, cheddar, pork sausage, and I added bacon, but what really makes the biscuit amazing is the Bitchy sauce. For just about $10, this is a great breakfast before getting your day started in the city. Starbucks Reserve RoasteryStarbucks was founded in Seattle in 1971, so there you'll see Starbucks literally everywhere in the city. the
Reserve Roastery is a more built out version of the typical brick and mortar locations we see, with a full bar and more food options. You can purchase coffee from all over the world and other coffee creations. We tried the lavender blueberry donut,
which had a unique and interesting taste, and I also ordered the Prosciutto & Parmigiano-Reggiano on Herb Cornetto, which was delicious. Dahlia BakeryDirectly across from Hotel Ändra and attached to Serious Pie, this was one of our top picks. I had the bacon egg sandwich (bacon, fried egg, beecher's cheddar, arugula, smoked paprika aioli
toasted english muffin), which looks like such a simple sandwich, but the taste was exceptional. My brother also recommends the turkey foccacia sandwich, but the taste was exceptional. My brother also recommends the turkey foccacia sandwich, but the taste was exceptional. My brother also recommends the turkey foccacia sandwich, but the taste was exceptional. My brother also recommends the turkey foccacia sandwich, but the taste was exceptional. My brother also recommends the turkey foccacia sandwich, but the taste was exceptional. It's an also recommends the turkey foccacia sandwich, but the taste was exceptional. My brother also recommends the turkey foccacia sandwich as a staple in Seattle, and Luke's Lobster at Pike Place Market is a quick and easy choice, especially if you're an east coaster who loves seafood. It's an also recommends the turkey foccacia sandwich as a staple in Seattle, and Luke's Lobster at Pike Place Market is a quick and easy choice, especially if you're an east coaster who loves seafood. It's an also recommends the turkey foccacia sandwich as a staple in Seattle, and Luke's Lobster at Pike Place Market is a quick and easy choice, especially if you're an east coaster who loves seafood. It's an also recommends the turkey foccacia sandwich as a staple in Seattle, and the seattle is a staple in Seattle, and the seattle is a staple in Seattle in
East Coast-style seafood shack that serves buttery, perfectly toasted lobster, crab, or shrimp rolls. I opted for the classic Lobster Roll, which was amazing, but you can also do a flight to try all of the rolls they offer. Pike Place Chowder, a city staple. We wanted to try
several of the chowders on the menu, so we ordered the Chowder Flight for about $20. We chose the classic New England Clam Chowder, the Smoked Salmon Chowder Salmon Chowder, the Smoked Salmon Chowder, the Smoked Salmon Chowder Salmon Chowder, the Smoked Salmon Chowder Salmon Chowde
favorite. The only downside is that the line can be long, but it moves fast, and the chowder is absolutely worth the wait. Cortina Serves delicious Italian food in a sleek, modern setting. I ordered the Pufftown Focaccia ($12) as an appetizer, and Wagyu Bavette ($55) with Fried Potatoes ($16) and Brussel Sprouts ($16) for my meal. For a birthday
Anne neighborhood, Vivienne's Bistro is a gem that serves top-tier Chinese food, and when I say top-tier, I really mean that. This was hands down the best general tso's chicken I've ever had—the sauce could not have been more perfect. It's a must-visit if you're craving authentic Chinese food in Seattle. Japonessa japonessa isn't your typical sushi spot
—it blends Japanese techniques with bold Mexican flavors, creating some unique dishes. Here, we had the belly sampler, which was my first taste of sashimi, the salmon karaage tacos, and calamari Japonessa as starters. There are so many specialty sushi rolls to choose from, but I landed on the Sweet Kiss that had shrimp tempura, snow crab mix and
cilantro topped with seared salmon, tobiko, and sweet chili jalapeño citrus. Umi Sake House Seattle has plenty of sushi spots, but Umi Sake House was recommended as the best for traditional Japanese flavors, and I can see why. To start, we had the crispy calamari, chicken karaage, and like Japonessa, there were so many specialty rolls, but I chose
the Rockstar, a scallop, avocado tempura fried roll topped with spicy snow crab mix, tobiko, spicy aioli, and soy glaze. The atmosphere is intimate and the service was excellent. Wild Fish Poke is a great quick lunch or grab-and-go spot, especially for
seafood lovers. Pho BacSeattle's Pho Bac is often named the best pho spot in the city, and after trying it, I can see why. The noodle portion was large, the brisket tender, and the broth perfectly flavorful and melt-in-your-mouth good. It felt well-balanced and surprisingly filling. I would also recommend the limeade to drink. The service left a little to be
desired, but if you're here for the pho (and you should be), it's worth a visit. LolaLola is a Mediterranean restaurant attached to Hotel Andra. The chef Tom Douglas is a James Beard Award winner, and we ultimately ended up dining here
one evening after a long day of being out and about in the city. We started with the Lola spreads—you can do one for $6 or all six for $34. We chose the tzatziki, blue cheese-feta kopanisti, and roasted sweet red pepper. For my meal, I went with the lamb burger, served with pickled peppers, bibb lettuce, rosemary fries, harissa ketchup and tzatziki. I
would also recommend the pomegranate lemonade. I've had Mediterranean food before but none as good as this, so if you're in the mood for it, I would try Lola. Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell, but that doesn't mean Serious PieSeattle is not known for pizza, which I could tell piese PieSeattle is not known for pizza, which I could tell piese PieSeattle is not known for pizza, which I could tell piese PieSeattle is not known for pizza, which I could tell piese PieSeattle is not known for pizza, which I could tell piese PieSeattle is not known for pizza, which I could tell piese PieSeattle is not known for pizza, which I could tell piese PieSeattle is not known for pizza, which I could tell piese Piese
tomato sauce, which hit the spot for the only night we ordered in. Conveniently right across from Hotel Andra, all we had to do was cross the street to pick up, but there is plenty of room to dine inside if you choose. If you love wood-fired, artisan-style pizza, Serious Pie might be your stop while in Seattle. Din Tai FungDin Tai FungCin Was highly
recommended, and while we were staying at the Sheraton Grand, it was a hop, skip and a jump to pick up from the mall right across the street. Here we had the chicken spicy wontons, bok choy with scallion-infused oil, and shrimp fried noodles. You should also try the honey lemonade—it's amazing! Sweets & Desserts Daily Dozen Doughnut
Company Doughnuts from the Daily Doughnut Company are a perfect way to start the morning or good for an afternoon snack. I ordered the maple bacon half dozen and kept them in bag to eat while strolling through the market (for a second or third time) during my trip. The doughnuts are perfectly crisp on the outside and soft inside, and they have a
variety of other flavors if you want to try several at once. Boehm's CandiesA bit outside of Seattle, Boehm's Candies are rich and indulgent, and the shop itself has an old-world charm. I absolutely fell in love with the handmade truffles and wish I had bought more, but not to
worry—you can also order online and have them delivered wherever you are. Rachel's Ginger Beer for a refreshing, non-alcoholic option, Rachel's Ginger Beer, which had just the right amount of spice and tartness. They also serve fun cocktails using their house-made ginger beer, making it a
great spot to grab a drink after a day of exploring. Kayla Nixon Skip to main contentCurrent eater city: Seattle Where to find world-class soba noodles, Guamanian smashburgers, innovative Filipino fine dining, and moreUpdated Oct 7, 2025, 2:00 PM UTCHarry Cheadle covers Seattle and Portland for Eater. A Seattle native, he's been a journalist for
15 years. "Where should I eat in Seattle?" Whether you're a first-time visitor or a lifer, that question is seemingly simple but the answers are infinitely complex. Some of the 38 best restaurants in Seattle exists. This curated list of
suggestions attempts to capture the diversity of the food scene in the Seattle metro area, from 12-seat fine dining Filipino destinations to Indian street food takeout spots, from classic French bistros to modern sushi bars, and so much more. Every place on the list has been open for at least six months, proving its merit. Like many menus, this many
updates every quarter — removal from the Eater 38 doesn't mean a restaurant isn't still awesome and won't return in the future. New to the map as of October 2025: Cafe Lago, a classic, family-friendly Italian restaurant famous for its lasagna; Ramie, a newish and wildly ambitious Vietnamese place; and Paju, serving steak alongside Korean small
platesA note on pricing: $ means entrees are mostly under $10, a $$ means entrees are mostly under $20, $$$ means under $30, and $$$$ means entrees are more expensive than that, or it is primarily a tasting menu restaurant. (Prices are always subject to change.) If your favorite isn't on here, email seattle@eater.com. For the newest places that
food obsessives are flocking to, check out the Eater Seattle Heatmap, updated monthly. Note that this map is organized geographically, west to east. Where to find world-class soba noodles, Guamanian smashburgers, innovative Filipino fine dining, and more Updated Oct 7, 2025, 2:00 PM UTCHarry Cheadle covers Seattle and Portland for Eater. A
Seattle native, he's been a journalist for 15 years. "Where should I eat in Seattle?" Whether you're a first-time visitor or a lifer, that question is seemingly simple but the answers are infinitely complex. Some of the main factors to consider are the type of food, price point, neighborhood, and occasion. That's why Eater's map of the 38 best restaurants in
Seattle exists. This curated list of suggestions attempts to capture the diversity of the food scene in the Seattle metro area, from 12-seat fine dining Filipino destinations to Indian street food takeout spots, from classic French bistros to modern sushi bars, and so much more. Every place on the list has been open for at least six months, proving its
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For the newest places that food obsessives are flocking to, check out the Eater Seattle Heatmap, updated monthly. Note that this map is organized geographically, west to east. Open for: Lunch and dinner (closed Mondays). Price range: $$000, named for Oahu-born owner Steven Ono, is a seafood lover's dream in Edmonds, offering possibly the
highest-quality poke in the Seattle area on a menu that rotates depending on what's fresh. (Ono sources some of his fish directly from the Honolulu Fish Auction.) Just as importantly, the restaurant uses a light hand with flavorings so you don't lose the flavor of the fish itself, whether you're eating salmon dressed with ponzu or a spicy ahi bowl. You
will be eating fish here though — there are Hawaiian sides like mac salad and seaweed salad, but this isn't a place for vegans. Know before you go: This gem is in no way "hidden." Expect long lines and occasional sellouts. 10016 Edmonds Way, WA, 98020(425) 361-7064Visit websiteOpen for: Dinner on Tuesdays, Wednesdays, Fridays, and Saturdays and Saturdays and Saturdays.
(reservations strongly recommended). Price range: $$$Holly Smith's Northern Italian fine dining restaurant feels old-fashioned, a quiet, low-key dining room tucked away in Kirkland. But the food is still outstanding and inventive. The menu changes frequently based on the seasons, but you'll find bites that astound — we're still thinking about an
umami-rich foraged mushroom pasta we had there years ago. Notably, Cafe Juanita serves four different tasting menus: an omnivorous one alongside pescatarian, vegetarian, and vegan options. Couple that with a nonalcoholic beverage pairing you can opt for instead of wine and you're looking at one of the most inclusive high-end restaurants in the
metro area. If you drive: Don't try to mess around by finding street parking. You're going to drop $200 a person here before drinks, you might as well pay $10 for the valet service. Open for: Dinner Thursdays through Sundays (reservations strongly recommended), a butcher shop the rest of the week (closed Mondays). Price range: $$$$London native
Kevin Smith has built a cult following over the last few years for Beast and Cleaver, turning the business is simply an excellent whole-animal butcher shop serving house-made sausages and pates alongside local and imported steaks,. On Thursdays and Fridays, the
celebration of meat kicks up another gear, when it turns into an exclusive tasting menu restaurant under the moniker the Peasant, which serves dishes like koji-aged beef and duck confit with Yorkshire pudding waffles. The menu changes based on the season and Smith's whims; just expect a lot of meat, and probably some pate en croute. An a la
carte menu is also available at the Beastro, which is open for dinner on the weekends. Follow it on Instagram for specials and pop-ups — on top of everything else, the Beast sometimes makes incredible dry-aged burgers. Know before you go: It's a tiny space and reservations are pretty much required, whether you're going to Beastro or the
Peasant.2362 Northwest 80th Street, WA 98117(206) 708-1400Visit websiteOpen for: Dinner Tuesdays through Saturdays (reservations strongly recommended). Price range: $$Sophon is both an ode to owner Karuna Long's Khmer roots and an accessible introduction for non-Cambodians to Khmer cuisine — which means steak with tuk prahok (a
sauce containing fermented fish paste), pork belly braised in coconut milk until it's so rich and tender it practically melts, and small plates fried chicken and mushrooms best enjoyed with sweet, spicy, salty "crack sauce." The Phinney Ridge restaurant also doubles as an innovative cocktail bar. The drinks include Khmer ingredients like peanut fish
sauce orgeat, Kampot pepper (the Cambodian version of black pepper), and clarified coconut. Know before you go: The opening hours are pretty narrow — the first seating is at 5, the last at 8:30. If you can't get a reservation, you can try walking in and snagging a bar seat or two. Open for: Lunch and dinner Wednesdays through Saturdays. Price range
$$We don't need to get into the Shakespearean drama that resulted in the demise of the old Paseo, that legendary Caribbean sandwich shop run by Lorenzo's sons, is carrying on that legacy, and more importantly the marinade. Sweet, tangy, dripping from
the slow-cooked pork (or chicken thighs), you could make a whole meal out of the marinade itself. The onions are so tender and flavor-packed you should be able to get a sandwich that's just onions, and in fact, you can. Must-try dish: On top of everything else, the black beans here are incredible — aromatic from bay leaf and just a little bit sweet.
Always, always get them as a side.7302.5 15th Avenue Northwest, WA, 98117(206) 588-2040Visit websiteOpen for: Dinner every evening. Price range: $$James Beard Award-winning chef Renee Erickson has had a major hand in the evolution of Seattle's dining scene, and her Sea Creatures restaurant group owns many of Seattle's top restaurants.
from steakhouse Bateau to Westward on Lake Union. But this is still arguably the flagship of her fleet. The Walrus and the Carpenter serves a wide range of mostly seafood-focused small plates, but the reason you go here is the selection of oysters — the staff here are so knowledgeable and happy to talk you through everything that they've probably
turned a lot of millennials into true oyster heads. You can pair your 'sters with a cocktail or wine or a Rainier tallboy, depending on your mood. The dining room is bright and airy, and the heated, covered patio sparkles with a tring lights. Be warned that you can't make reservations at this perennial favorite; on the upside, this is one of the few Seattle
area date-night restaurants open on Mondays. Must-try dish: The fried oysters — lightly breaded in corn starch and served with an herby aioli — are crunchy on the outside, creamy in the middle, and a great option for the oyster skeptics in your group. Open for: Dinner Wednesdays through Sundays (reservations strongly recommended). Price range:
$$$Chef Berk Güldal and Katrina Schult worked at literally the best restaurants in the country (Single Thread, the French Laundry, 11 Madison Park) before hosting pop-ups at Fair Isle Brewing, where they made their reputation roasting entire lambs over a wood fire. So when the couple opened their brick-and-mortar in Frelard in 2022, it
 immediately became a buzzed-about dinner destination. The restaurant they've created is dark and theatrical, with a long chef's counter facing the open kitchen, where you can watch Güldal cooking meat over an open flame. Lamb is still the star of the show: The kebap — an upscale version of the kebab everyone knows — is fatty and luxurious, ance
the lamb ribs are crunchy on the outside and somehow creamy on the inside. Not that Hamdi only caters to carnivores: The roasted cauliflower with tahini sauce and a sunflower seed dukkah is one of the most decadent gluten-free and vegan dishes in the whole city. Best for: Special occasions; don't come here with a date unless you're sure you like
them.4012 Leary Way Northwest, WA 98107(206) 561-6953Visit websiteOpen for: Lunch and dinner Tuesdays, lunch only on Sundays, lunch on Sun
smashburgers, crab rolls, clam chowder, salmon teriyaki, banh mi with rockfish. But everything is just a little better than it needs to be — like, that banh mi is loaded with herbs and vegetables, and the shrimp toast is buttery and light. Incredibly, nearly everything on the menu is under $20, making it maybe the last legitimate bargain in
Fremont.Know before you go: On weekends, the lines are long and parking is scarce. The move is to show up for a weekday lunch.401 North 36th Street, WA, 98103(206) 420-4685Visit websiteOpen for: Dinner seven days a week.Price range: $$$Over the last decade and a half, chefs Rachel Yang and Seif Chirchi have built Joule into one of Seattle's
most respected Korean restaurants, and the tight, seasonal menu routinely has intriguing items like kung pao squash and Muscovy duck. But if you come here you're probably getting the kalbi short rib steaks, and somehow it's still
under $40. Don't forget to look at the creative cocktail menu. If you drive: Dining at Joule is relaxing, finding street parking on Stone Way N, Seattle, WA 98103(206) 632-5685Visit websiteOpen for: Lunch and dinner on weekdays, dinner only on weekends. Price range: $$You'll probably come to
Tivoli for the pizzas — New York-style dough, foldable with a moreish tang, the crust is the star whether you get plain cheese or one of the rotating seasonal specials. But Tivoli has a secret second life as a small plates restaurant, with dishes like wood-fired rainbow carrots, sweet and charred, with a zingy horseradish cream. You can also stop in for
lunch; get the mortadella sandwich, served with fluffy ricotta on fresh focaccia. (It's the Saint Bread crew, led by Yasuaki Saito, running things, so you know everything bread-related is on point.) There's even a happy hour on weekdays from 3 to 5 p.m. where you can get vermouth for $5. Check it out, you'll go away happy. If you drive: If you get
takeout here you can usually find short-term parking, but there aren't many spaces to be had on this stretch of 34th. Take the bus, or prepare to circle the block.730 N 34th St, Seattle, WA, 98103, US206-535-6054Visit websiteOpen for: Dinner Mondays to Fridays (reservations strongly encouraged). Price range: $$$Canlis is the most famous
restaurant in Seattle, and maybe the most important. It's what people think fine dining is supposed to be: valet parking, a panoramic view over Lake Union, servers appearing at your elbow with elegantly cured carafes of wine. The words amuse bouche will come up. You'll spend an entire evening inhabiting the world of people who go to restaurants
like these, a world that somehow now includes you. Canlis has such clout that its website dares to tell notoriously casual Seattleites, "We're a very dressy restaurant. We recommend a suit or sport coat for men, and ask that no T-shirts, shorts, hats, or casual attire of any kind be worn." At the moment, Canlis is in a transition period, with celebrated
executive chef Aisha Ibrahim leaving. (Co-owner Brian Canlis departed as well; now his brother Mark is the sole owner.) So it's hard to say much about what the food will be like in the future. (The menu stay will the same until the new chef takes over in late spring or early summer.) But whoever is in the kitchen, Canlis is still Canlis. Good for: The first
fine dining experience of your life. 2576 Aurora Avenue North, WA, 98109(206) 283-3313Visit websiteOpen for: Dinner every night of the weekPrice range: $$$The dream of the '90s is alive in Cafe Lago. The neon sign, the white tablecloths, and the sign with the wAcKy font all scream "Clinton administration." The stars of the menu are static as well,
even though Cafe Lago recently recruited Lauren Thompson of Cafe Juanita to be its executive chef. The lasagna is still a marvel of engineering, layers upon layers of pasta adding up to a surprisingly light bite. It claims to have served the first wood-fired pizza in Seattle when it opened in 1990 and it is still among the best: a well-baked but still tender
crust hosting toppings that range from simple margherita to seasonal stone fruit with goat cheese, basil, and nduja — a sweet, funky, and spicy combination. The service here is what you want every neighborhood Italian restaurant to be: They'll put out crayons and paper tablecloths for young kids, and let you know when they're running low on
lasagna so you can put in an order.Best for: Family-centric celebrations, like birthdays or high school graduations.2305 24th Avenue East, WA, 98112(206) 329-8005Visit websiteOpen for: Lunch and dinner Tuesdays through SaturdaysPrice range: $$When Taurus Ox opened in 2019, Laotian cuisine was a rarity in Seattle, so thank owners Khampaeng
made sato, or Laotian rice wine, from Village Ghost. Best for: A casual lunch or dinner. 903 19th Avenue East, WA, 98122(206) 972-0075 Visit website Open for: Lunch and dinner on weekdays, dinner only on Saturdays (closed Sundays) Price range: $$$In 2024, Bill Jeong's Korean restaurant moved its operation to a sleek South Lake Union space where
many of the dishes are cooked on an open wood fire. It's austere and a little showy, but this is special-occasion food. Paju is a steakhouse in all but name — two of the menu orbits around them. The edges of the meat are juicy and crackling with tension; cooked over that wood, some pieces are bound to be
rare while the bits on the end have a flavorful char. Don't hesitate to dip your steak in the ssamjang aioli, which is not so spicy it overwhelms the meat. Must-try dish: You've seen the fried rice, right? Paju's most Instagrammable dish gets its charcoal-black color from squid ink and is topped with a cheeky, yellow smoked quail's egg. The bacon and
kimchi are less visible but once you mix it all together you have something sticky and a little smoky, even earthy, an ideal side dish. Open for: Dinner Wednesdays through Saturdays (reservations strongly recommended). Price range: $$$$Behind a relatively anonymous new-build door on a busy stretch of Madison, chef Aaron Tekulve and his team are
doing exceptional things. This two tasting menu spot should be on every fine dining fan's radar, not just for the impeccable service — a meal comes with a welcome sangria at the door, a poem written to celebrate the menu, even a bouquet made by Tekulve's mom — but for the inventive food. The menu shifts constantly based on the seasons and turns
over completely every several weeks, but past highlights have include a porcini macaron and fantastically tender octopus cooked with bay leaf and splashed with fish sauce. Sitting at the chef's counter really makes you feel like you're at a dinner party hosted by an incredibly thoughtful, inclusive host (there are vegan, vegetarian, and pescatarian
versions of the tasting menu). Good for: A big-deal celebratory dinner. 2319 East Madison Street, WA, 98112(206) 402-5698Visit websiteOpen for: Dinner Wednesday through Sunday, lunch on the weekends French chef, Thierry Rautureau, whom he
 worked for at the bistro Luc. But the food at Lenox draws from Reyes's Nuyorican heritage — rich, crispy lechon crackling with fat and paired with a bright chimichurri sauce. Since Lenox opened in 2024, it's rapidly become the standard-beare
for Afrox-Latin food in Seattle, and one of the most stylish, happening restaurants in all of downtown. Must order: The Tres Hermanas salad features corn, beans, and squash in a green goddess dressing, but the star is the lightly pickled tomatoes, which are sharp and just a little bit sweet. 2510 1st Avenue, Seattle, Washington 98121 (206) 375-
4557Visit websiteOpen for: Dinner Wednesdays through Sundays, brunch on the weekendsPrice: $$$There's no Vietnamese restaurant in Seattle like Ramie. Instead of traditional escargot you get woodsy snail-pork sausage stuffed back
into snail shells and surrounded by a pool of green goddess-esque sauce. For a starter, how about an herbal, slightly umami egg custard served in an egg shell? Owners Trinh and Thai Nguyen also own Ba Sa, a Bainbridge Island restaurant that is upscale but still serves familiar dishes like banh mi and pho—you can get those things at Ramie during
weekend brunch, but dinner here is for people who are a little tired of those standards and want to see a more ambitious side of Vietnamese cuisine. And you want to come here for dinner. Must-try dish: You can skip dessert at some restaurants, but not Ramie. Trinh Nguyen's desserts are every bit as impressive as the savory side of the menu. Even
something as simply named as a "fruit cup" is worth ordering — the dish in question was meringue and fruit shrouded in a delicate, see-through green "veil" made from jackfruit.1529 14th Avenue, Seattle, Washington 98122(206) 566-5192Visit websiteOpen for: Dinner Tuesday through SaturdayPrice range: $$$For more than 20 years, across three
locations, Donna Moodie's Marjorie has been a pillar of Seattle dining. The new Marjorie, inside the Midtown Square development, is a little different than previous incarnations (the beloved plantain chips are gone), but it is still as inviting as ever. The staff are among the city's friendliest, and the decor is impeccable: Jean-Michel Basquiat on one
wall, a portrait of Prince on another, an actual turntable surrounded by plush chairs. The menu draws inspiration from all sorts of sources, but it's anchored in soul food and Caribbean cuisines — and the braised oxtail is soft, chewy, marbled with fat and spicy from a curry sauce. Save room for dessert, either the always-on-the-menu brioche bread
pudding, or one of the specials; on a recent visit the matcha cheesecake was thick and creamy, a grassy tea flavor balanced out by sweet strawberries. Perfect for: Third through fifth dates — make sure you like someone before you take them here. Open for: Dinner Wednesday through fifth dates — make sure you like someone before you take them here. Open for: Dinner Wednesday through fifth dates — make sure you like someone before you take them here. Open for: Dinner Wednesday through fifth dates — make sure you like someone before you take them here. Open for: Dinner Wednesday through fifth dates — make sure you like someone before you take them here. Open for: Dinner Wednesday through fifth dates — make sure you like someone before you take them here. Open for: Dinner Wednesday through fifth dates — make sure you like someone before you take them here. Open for: Dinner Wednesday through fifth dates — make sure you like someone before you take them here. Open for: Dinner Wednesday through fifth dates — make sure you like someone before you take them here. Open for: Dinner Wednesday through fifth dates — make sure you like someone before you take them here. Open for: Dinner Wednesday through fifth dates — make sure you like someone before you take them here. Open for: Dinner Wednesday through fifth dates — make sure you like someone you take the properties.
to West African cuisine. The menu teaches diners how to pronounce waakye (wah-che, a rice and beans dish) and tells them to eat with their hands; they can use fufu, a starchy, almost mashed potato-like side to sop up the creamy, carefully spiced broth from the soups. The user-friendly experience here is a recognition that many Seattleites aren't
familiar with food from countries like Liberia (where Fahnbulleh was born) or Ghana (where she spent her early childhood). Come to Gold Coast Ghal, though, and you'll soon start craving potato greens. Must order: Get the fufu if you haven't had it before — while West African food is becoming a bit more common in Seattle, it's still not something you
commonly see.1009 Boren Avenue, Seattle, Washington 98104(206) 535-4584Visit websiteOpen for: Lunch Tuesdays through Sundays. Price range: $$If you want to impress the tourists you (inevitably) have to take to Pike Place Market, skip pass the fish-throwers and overcrowded waterfront view joints, cross the street, and take them to this
restaurant inside a grocery store. The salmon collar sinigang and succulent longanisa have made this place into an America's Classics award in 2020, and you can see why — sitting here eating adobo dishes makes you part of a long lineage of people of all classes, creeds
and colors who have eaten adobo dishes at this stainless steel lunch counter. While you ponder this, you can look at the handwritten signs cluttering the kitchen. One of them reads, "WIFI PASSWORD: TALK TO EACH OTHER"Know before you go: "O Mart" is open from 11 a.m. until 4 p.m. or until the sisters who run it are out of food — which can
happen on busy days.1506 Pike Place, WA, 98101(206) 622-8488Visit websiteOpen for: Lunch and dinner every day but Wednesdays. Price range: $$The Pham sisters behind the Pho Bac Sup Shop, they kept the menu
minimalist. It features fried chicken with broth, rice, or dry egg noodles and pandan and banana waffles. Trust us, you don't need anything else, not when the waffles come with a fluffy, coconut-and-egg-whites dipping sauce. Combine it with cocktails, and there's no better brunch in
Seattle. If you drive: It's tough getting parking here — only the very fortunate can find a spot actually in the Pho Bac lot. 1314 South Jackson Street, Seattle, WA 98144(206) 323-4387 Visit website Open for: Dinner Tuesdays through Sundays. Price range: $$$This chill Beacon Hill Mediterranean spot is named after a dog but it could just as well be
named after the Greek poet because we want to write epics about its wood-fired vegetables. Or it could be named after the Simpsons character, because the "d'oh" it uses for its pitas in the city, pillowy and fresly baked The menu constantly changes, but you can expect a wide range of
dishes that draw on Mediterranean cooking tradition with a flair for condiments — cured ham XO sauce, fish sauce caramel, harissa butter... you get the idea. Better get extra pita to sop it all up.Know before you go: Except for large parties, Homer is walk-in only, so prepare to have to go someplace else for a drink while you wait for a spot to open.
This is no great sacrifice, as Homer is surrounded by great bars, including its sister restaurant, Milk Drunk.3013 Beacon Avenue South, WA, 98144 (206) 535-7148Visit websiteOpen for: Lunch and dinner Thursdays through Sundays.Price range: $Seattle doesn't have its own "style" of barbecue, and this famed takeout spot from Erasto "Red" Jackson
mixes up all kinds of regional influences. The ribs here are cooked with a Carolina-style vinegar sauce, a la Kansas City, or jerk s
mac and cheese that is unexpectedly smoky and peppery. Thank Red's wife, Lelieth Jackson, for putting all the Jamaican notes on the menu. We're not sure who to thank for the lumpia, but who says no to lumpia? Good for: Family takeout night. 4225 Rainier Avenue South, WA, 98118(206) 760-2931 Visit websiteOpen for: Dinner Thursdays through
Sundays.Price: $$$$No single restaurant can please everyone; at Off Alley, a 14-seat brick-walled restaurant in Columbia City, chef Evan Leichtling embraces that truth. You don't always find a meticulously seasonal chef's-choice cooking style and a hand-written list of cool natural wines paired with punk music and attitude, but that approach is
working here. The menu changes daily, so check the website to see what you might encounter, from juicy smoked mussels with celery on sourdough and whole quail with nettles in a cream sauce to salt cod with squid ink rice and a burning-hot Scotch bonnet ice cream. Know before you go: In 2025, Off Alley became one of the few Seattle restaurants
to institute "flat pricing," meaning there's no tipping or service charges, the prices you see on the menu reflects what your final bill will be.Rainier Avenue South, WA, 98118(206) 488-6170Visit websiteOpen for: Dinner Thursdays through Sundays (reservations strongly recommended). Price range: $$$Few restaurants in Seattle transport you out of
your everyday life the way the Corson Building does. Part of that is the setting — it's an owld stone cottage sparsely but elegantly decorated, with a garden and large patio that's heated in colder months. You could be in New Orleans, you could be on a past-its-prime Italian estate; you're definitely not in Seattle. The food from co-owner Emily Crawford
Dann lives up to the surroundings. The ever-changing menu (mostly prix fixe, though you can get a la carte meals here on Thursdays) highlights seasonal vegetables while always having enough meat to satisfy carnivores. Main courses like scallops in brown butter and walnut sauce are sensational, but you can also trust the Corson Building to create
unique, perfectly balanced salads. Come here if you love to be surprised and delighted. Good for: Romantic evenings. 5609 Corson Avenue South, WA, 98108(206) 762-3330Visit websiteOpen for: Dinner Wednesdays through Saturdays, two seatings a night (reservations strongly recommended). Price range: $$$$It's difficult to overstate how ambitious
Archipelago is. It's not just a Filipino fine dining restaurant, it's the only place in the city where each course comes accompanied by a short speech from a staff member that usually go unsaid. The miracle is that all of this is pulled
off without it seeming pretentious or jarring. It helps that the team led by husband-and-wife owners Aaron Verzosa and Amber Manuguid are exceptionally welcoming. They'll do things like ask each guest how hungry they are before serving the last savory course — perfectly cooked steak — ensuring no one feels the need to stop for a burger on the
way home (a stereotype of fine dining restaurants). The tiny restaurant's 12 seats are normally booked out months ahead so pay attention to when reservations drop in order to score a seat. Good for: Intimate dinner, every day but Sunday. Price range: $$After five
years as a food truck, El Cabrito became a brick-and-mortar restaurant on Burien's Ambaum Boulevard in 2019, with a few seats indoors and some covered tables on a back patio. Owner Leticia Sánchez started making moles with her grandmother in Oaxaca when she was five years old, and these years of experience show in dishes like the expertly
balanced mole coloradito that pools around pork enchiladas and the molotes (fried masa dumplings filled with potato and chorizo) drowned in smoky morita pepper and avocado salsas, all presented on brightly hued ceramics. El Cabrito also serves specials like rockfish ceviche, tamales, and blue crab empanadas. Good for: Takeout anytime. 14631
Ambaum Blvd SW, Burien, WA 98166(206) 849-5449Visit websiteOpen for: Dinner only on Tuesdays, lunch and dinner Wednesdays through Saturdays (hours vary by location). Price range: $Spice Waala, which has opened three locations since starting as a pop-up in 2018, deserves to be in the pantheon of affordable Seattle takeout options alongside
Dick's and teriyaki. The chutneys are sweet and spicy and bursting with life — you can dip fries in them, get them alongside an aloo tikki (a potato patty) or papdi (crackers). The kathi rolls are similarly excellent whether you're getting one with paneer (a cottage cheese-like cheese), lamb, or chicken tikka. At this point we've just like, listed the entire
menu and told you it's good? But it is incredible. The seasonal soft serve — with rotating flavors inspired by Indian cuisine — deserves a shout-out too. This is street food done exactly right. Good for: A quick satisfying bite in the middle of a night out in Ballard, Columbia City, or Capitol Hill. 2008 NW 56th St, Seattle, WA, 98107, US+12064578691 Visit
website {{showAllCategories? 'SEE ALL': 'HIDE'}} Thai • $$ Beer Bar • $$ Japanese • $$ Mine Bar • $$ Mediterranean • $$ Mediterra
Mexican • $$ American • $$ American • $$ Bar • $$ Crill • $$ Bar • $$ Crill • $$ Bar • $$ Determine $$ Pan Asian • $$ Determine $$ Pan Asian • $$ Determine $$ Pan Asian • $$ Determine $$$ Det
American • $$$ Bar • $$ Vegetarian • $$ French • $$$ Page 2 4.8 589 ratings Share your opinion about 5 Spot new openingshit listtop 25 Eat & DrinkBest Restaurants The Best Restaurants In The City are the cool spots you take out-of-town visitors to show off Seattle. They're the classics that feel like home after a long
week. They make magic from flour and water, do sorcery with spices, and open our eyes to new flavors. The best restaurant can be the closest slice to you or the special occasion destination worth braving rush hour traffic. We're as guilty of recency bias as anyone, especially since we spend a lot of time highlighting newcomers (see our Best New
Restaurants), but this list is about the places that remain masters of what they do—all are at least a year old. It focuses on the stalwarts, the consistently ideal and dependably excellent. This town has easily another hundred or so wonderful spots that deserve your time and attention, but, for now, these are Seattle's 50 most indispensable restaurants.
Ethiopian Northgate ahadu-ethiopian-restaurant.net Technically, this storefront in a row of Ethiopian restaurants is a butcher, though your only clue might be the long line of customers who arrive twice weekly to pick up parcels of fresh meat. Ironically, you'll not find a better veggie combo than chef Menbere Medhane's composition of shiro, beets,
lentils, cabbage, and fossolia, a flavorful blend of green beans and carrots. Portions prioritize quality over way-too-much quantity. And, to nobody's surprise, meat dishes like key wat are also superb. 1508 NE 117th St 206-440-3399 Google Maps Italian Capitol Hill alturarestaurant.com These days, Seattle Met's first-ever Restaurant of the
Year serves a fixed tasting menu that begins with a flurry of stuzzichini, or single-bite snacks. Chef Nathan Lockwood takes Northwest ingredients in unexpected and elegant directions. Beautiful dishes plated with moss, rocks, or leaves deliver a sense of the rustic, despite consistently deep finesse. Much has changed at Altura over the years, but the
hand-carved wooden angel still looks down from an overhead alcove; the service is down-to-earth, the wine list smart. A great bet for a special occasion. 617 Broadway East 206-402-6749 Google Maps Filipino Hillman City archipelagoseattle.com A dozen people per seating form a rapt audience as Aaron Verzosa and Amber Manuguid
present roughly 10 courses that explore the Philippines' multifaceted relationship with the Pacific Northwest. Historical lessons, cultural context, and childhood memories get wrapped around a menu of heirloom grain pandesal, miki noodles, and myriad other smart seasonal creations. You could certainly appreciate these flavors even without the
backstory, but in Verzosa's hands, the combination is a rare sort of magic. 5607 Rainier Ave S Google Maps Apple Maps Steak House, Mexican Ballard with northern Mexico's traditions of mesquite-grilled meats and tacos thereof. Seemingly
every table has a 16-ounce carne asada draped on top of it, and the flawless prep and simple seasoning (just salt, pepper, and the savory smoke of mesquite charcoal) give you an almost bionic ability to register every vivid detail of the meat, which is mostly American wagyu. 5405 Leary Ave NW 206-659-4499 Google Maps Apple Maps Italian Beacon
Hill bardelcorso.com It's one of the city's most indispensable Italian restaurants thanks to Jerry Corso's pizza—crusts blistered from the wood-fire oven, toppings simple and seasonal. But after pizza comes a mosaic of Roman street food like fried risotto balls, grilled octopus, Italian regional antipasti, and luminous seasonal salads. Because this
understated dining room on Beacon Avenue (with a hidden-away back patio) is far more than a pizza joint: The menu is short, the waits can be long, and the aperitivi-based cocktails feel imperative. 3057 Beacon Ave S 206-395-2069 Google Maps Steak House Ballard beastandcleaver.com Technically, this is a butcher shop. But once the
case is tucked in for the night, owner Kevin Smith and his staff transform this busy meat counter into a tiny, full-service restaurant. Thursday through Saturday, the kitchen spins an elegant tasting menu out of humbler animal bits. On Sundays, it's a steak bistro, where underestimated cuts of beef become tender showpieces. Plus those lines out the
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door on weekday mornings are for their storied sandwich specials. Smith's philosophy that all cooks should be butchers takes the whole-animal ethos to enthralling new places. It's an intensely fun dining experience for meat devotees. 2362 NW 80th St 206-708-1400 Google Maps Apple Maps Caribbean Greenlake bongosseattle.com A Caribbean

beach party hides inside the perimeter wall of a former gas station with terrific po'boys, bowls, and citrus-braised pork. The covered and heated outdoor areas, one section still carpeted in sand, make it easier to accept the innate and absurd messiness of most of the substantial sandwiches. The sprawling seating area and easy-to-love sides like sweet maduros and yucca fries make it a natural choice for a hearty post-lake loop meal, quick dinner for a family, or group gathering. 6501 Aurora Ave N 206-420-8548 Google Maps Vegetarian standard-bearer since 1991, Cafe Flora has also mastered the art of vegan and gluten-free indulgence. Brunchers linger over veg scrambles, rosemary biscuits obscured by savory vegan gravy and the famed cinnamon rolls (also vegan). Even devout carnivores appreciate the artful ingredient interplay in hearty lunch and dinner plates, not to mention the plant-filled atrium and a handsome year-round patio. Flora's impressive pastry program is also on display at Flora Bakehouse on Beacon Hill and the Floret spinoff at Sea-Tac, an essential pre-flight destination. 2901 E Madison St 206-325-9100 Google Maps Apple Maps Middle Eastern Ballard instagram.com Seattle used to be full of neighborly restaurants that were by no means fancy, but delivered vivid, personal fare worth a drive across town. Rajah Gargour's lively Middle Eastern spot in Loyal Heights opened in 2012 and feels like a souvenir from that glorious era. Striking hummus plates (try the one topped with lamb and pine nuts) share tabletops with mezze dips and spreads, meat and vegetable kebabs, and family-style platters, all served in an intimate room with arched doorways, white tablecloths, and pretty filigree light pendants. 2408 NW 80th St 206-783-4190 Google Maps Apple Maps Apple Maps Apple Maps Apple Canlis's icon status long ago. But 2025 was a year of turnover: Chef James Huffman took over the kitchen and Alexandra Lanoue as wine director—both internal hires. Third-generation owner Mark Canlis stayed in place, while co-ownership swapped from his brother, Brian, to his wife, Anne Marie. The food and presentation on the five-course prix fixe menu skew more classic than under the previous two chefs, keeping Northwest ingredients in the spotlight with the occasional nod to the restaurant's Hawaiian roots. As Canlis settles into its new groove, the kitchen struggles with consistent execution, though the view, wine, and ambience remain as impressive as ever. 2576 Aurora Ave N 206-283-3313 Google Maps Apple Maps Mexican Beacon Hill facebook.com It's the tortillas that make this family-run restaurant on Beacon Avenue so marvelous—springy masa pressed into delicate rounds. No, actually...it's the meat: charred carne asada, or an al pastor that melds pork, spices, and pineapple sweetness on an almost molecular level. Carnitas are traditional to Michoacán; the version here delivers on rich flavor and just enough crispy bits. This busy kitchen puts out food that surpasses the stuff at way fancier (and more expensive) places. 2500 Beacon St S 206-323-3688 Google Maps Italian Capitol Hill spinasse.com The rustic Italian farmstead with the trestle tables and wrought-iron chandeliers serves the best pasta in Pike/Pine, maybe even Seattle: rich hand-cut Piedmontese egg-yolk noodles, buttery delicate strands of tajarin. Smaller dishes pulled from the seasons and hearty meat dishes, from rabbit to roast trout, can also be extraordinary. Chef Stuart Lane carries on the legacy and the quality of one of the city's most impressive Italian restaurants. 1531 14the Ave 206-251-7673 Google Maps Apple Maps Filipino Greenwood thechicken supply.com Filipino fried chicken restaurants like Jollibee inspired Paolo Campbell and Donnie Adams, but the counter service spot they created is very much their own: Chicken crackles—literally via its gluten-free crust, but also with marinated flavors of tamari, ginger, and lemon. Sides veer away from American South staples to embrace Philippine flavors, and the butter mochi inspires as much bare-knuckled desire as the chicken. Preorder online, before the day's cache is gone. 7410 Greenwood Ave N 206-257-4460 Google Maps Apple Maps Northwest Central District communionseattle.com Kristi Brown practices her own brand of Soul food, tethering a menu of grilled pork chops and fried catfish to Seattle and its crossroads of Asian flavors. Chinatown-International District influence delivers dishes like a po'boy-banh mi hybrid, pho-inspired gumbo, even maki rolls with cornmeal-crusted catfish. After years of catering, Brown created a neighborhood beacon in the Liberty Bank Building, the dining room's modern edges softened with tufted booths, coppery ceiling panels, uproarious conversation, and a vintage back bar where Damon Bomar presides over drinks. Seattle Met's 2021 Restaurant of the Year. 2350 E Union St 206-391-8140 Google Maps Apple Maps Breakfast/Brunch Rainier Beach facebook.com This unassuming spot keeps limited hours and eschews delivery apps or even a website. Word of mouth is what propels Andrae Israel and Sharron Anderson's unrivaled retro comfort food, from fried pork chop sandwiches to the Montana potatoes, an egg-topped skillet of cheese, peppers, and breakfast meat. It's not hard to make food this decadent taste good; it takes real attention to make it this great. Anderson's family once ran a chicken and waffle restaurant up on MLK, so any order that involves fried bird feels like a sure bet. 9261 57th Ave S 206-722-9464 Google Maps Northwest Alki driftwoodseattle.com A near-religious commitment to Washington ingredients means no citrus at the bar, but it also yields dishes that look like maximalist art and almost never taste like overkill. Chef Dan Mallahan's creations—a lavish pork chop, complex beef tartare, countless vegetable dishes—stand out in the crowded field of seasonal Northwest restaurants in Seattle. Throw in the memorable bar program, the subtle views of Alki Beach across the street, and some of the best restaurant desserts in town: Few places are this well-rounded, and less inclined to brag about it. 2722 Alki Avenue SW 206-420-7381 Google Maps Filipino Beacon Hill instagram.com There's only a single, barely visible sign marking this Beacon Hill restaurant and bar specializing in Guamanian food part of owner Elmer Dulla's effort to build a low-key neighborhood spot. When the pickle-packed smashburger and crisp, thin french fries went viral shortly after it opened, visiting tourists and camera-toting TikTokkers trampled all over that idea. But things have calmed down, making room on the shady back patio and in the pale pistachio booths of the small dining room, and giving regulars space to branch out to the foods that track Dulla's personal history. The menu nods to his Filipino heritage with chicken adobo tacos, his childhood on Guam with the thick, silky corn soup, and his life as a Seattle service industry stalwart at places such as Bar Sajor and Musang. Which is great, because the flaky empanadas stuffed with beef deserve a viral moment at least as big as the burger. 3315 Beacon Ave S Google Maps Mediterranean Beacon Hill restauranthomer.com Logan Cox is the sort of chef who can make lamb ribs craveable, redefine roast chicken as something new and exciting, and recognize most of the neighborhood dogs. (and their owners) by name. His original restaurant puts big, broadly Mediterranean flavors in crunchy context but also runs a soft-serve window, just because. It's hard to narrow down your options here, but the meatballs and lamb ribs remain perennial standouts, along with just about anything from the section of the menu dedicated to things one might spread on saucer-size pitas. These arrive at the table almost too hot to touch, soft interior still puffed up from the wood oven. Seattle Met's 2019 Restaurant of the Year. 3013 Beacon Ave S 206-785-6099 Google Maps Apple Maps Japanese, French Mount Baker iconiqseattle.net Toshiyuki Kawai grew up in Osaka, then cooked in some of Seattle's most impressive European-leaning kitchens: Luc, RN74, Book Bindery, the Harvest Vine. He threads those experiences together with the sort of self-assured elegance you don't expect to find in an understated Mt. Baker dining room: Iberico shabu shabu. Neah Bay sole meuniere with escargot. A glorious peach melba dessert. If you see anything that involves risotto, order it. 1421 31st Ave S 206-568-7715 Google Maps Italian West Seattle ilnidoseattle.com The Alki Homestead, a landmark century-old log cabin, is a special sort of restaurant space. Just as special: the labor-intensive pasta and double-cut rib eyes served inside. In 2022, Mike Easton left his restaurant in the capable hands of manager Cameron Williams and executive chef Katie Gallego. As owners, they've piloted a smooth transition for both the Tuscan-inspired menu and the warm service. Getting a reservation can be certifiably bananas, but the bar and rear patio take walk-ins. 2717 61st Ave SW 206-466-6265 Google Maps Apple Maps Indian Northgate indiannepalikitchen.com This Aurora charmer (now farther north, after a 2025 relocation) fills up quickly, especially on weekends, when co-owner Baburam Panday estimates the kitchen makes and serves somewhere between 700 and 800 momos. The six-page menu lists vegetarian and chicken versions of the dumplings in 10 different styles (order the combo plate to try a few), plus a full slate of vegetarian options, and a subcontinent's worth of bread. The Nepali Dal Bhat makes a good starting place: The thali serves as a sampler plate of traditional foods, and Panday says it is the closest thing to what you would get for dinner at someone's home in Nepal. 13754 Aurora Ave N, Ste D 206-397-3211 Google Maps Apple Maps Japanese Fremont kamonegiseattle.com Committed artisan. Classically trained chef. Practitioner of madcap drinking snacks. Pick your preferred description for Mutsuko Soma, a woman who can cut her own soba noodles by hand, but also make a mean TikTok video starring a maple bar, hot dog, and panini press. Both sides of her brain come together on Kamonegi's menu of stunning soba bowls, seasonal tempura, and Japanese-centered snacks (looking, longingly, at you foie gras tofu). Seattle Met's 2018 Restaurant of the Year. 1054 N 39th St 206-632-0185 Google Maps In a city with endless options for above-average pad Thai, Kin Len demonstrates how much higher we should set our expectations for Thai food. The meandering series of elegantly dim spaces sets the expectation of chic neighborhood bar, while the creative and precise dishes insinuate that neighborhood bar, while the creative and precise dishes insinuate that neighborhood could as easily be Song Wat as Fremont. The wide-ranging menu shows off the full extent of Thai cuisine with dishes like spicy octopus carpaccio, banana blossom fries, and durian tiramisu. The drinks follow suit, as in the Ying Yang Jar, with mezcal-infused coffee, Bailey's, and sesame oil. (They do still have pad Thai, but it comes draped in oversize river prawns.) 3517 Fremont Ave N 206-582-1825 Google Maps French Central District loursinseattle.com It's a Parisian bistro by way of Northwest ingredients—reason enough to love Zac Overman and JJ Proville's wainscoted hangout. Proville recasts classic French dishes with surprising cocktails. But wry wit bubbles behind all that formidable talent—this is a place unafraid to describe a wine as "the purple nurple of pet-nat." (Oh yeah, the wine program is largely natural, mostly French, and wholly great.) 1315 E Jefferson St 206-485-7173 Google Maps American/New Ameri in Seattle. The proof lies in his stunning restaurant, where starry lights twinkle above soft banquettes and the kitchen does elegant things with very local ingredients. Business partner Kelly Ronan carries those same high expectations to Lark's hospitality. The current four-course tasting menu format gives diners multiple options for each round, a setup flexible enough to suit people who don't usually love tasting menus. 952 E Seneca St 206-323-5275 Google Maps Apple Maps Barbecue with soul food staples and Jamaica's tradition of seafood and jerked meats. (The latter honors his wife, Lilieth, and her heritage.) It's nigh impossible to choose when a single menu might offer jerk spareribs, curry goat, smothered pork chops, plantains, spot-on brisket, a whole snapper, and seriously piquant mac and cheese. Jackson puts in long hours smoking meat, cooking, and mixing his own rubs—and it shows. 4225 Rainier Ave S 206-760-2931 Google Maps Apple Maps Seattle has startlingly few restaurants centered on Northwest seafood. This counter-service spot sources from a network of local fisheries, a labor-intensive process often reserved for higher-end spots. But owner Victor Steinbrueck turns the results into the best takeout lunch ever: rockfish banh mi, upgraded salmon teriyaki, home fries tossed with bacon bits and chunks of smoked cod. Then, of course, there's the weekend-only crab roll, on a buttery split-top bun. Steinbrueck shares a name with his famous grandfather, but this place is indisputably his own. 401 N 36th St 206-420-4685 Google Maps American/New American White Center lorettasnorthwesterner.com The burger at South Park's stalwart watering hole has been a legend for years, and rightfully so. It tastes like fond memories from a midcentury, small-town drive-in—fat slice of cheese melted over a slender chargrilled patty, squishy bun, sprinkle of onion, and coins of dill pickle. The tavern's been-here-forever vibe is just a bonus. 8617 14th Ave S 206-327-9649 Google Maps Apple Maps Sushi Capitol Hill Itdeditionsushi.com What makes an omakase stand out so much that diners emerge in a jubilant daze, perhaps muttering admiring curse words under their breath? Start with chef Keiji Tsukasaki, a Sushi Kashiba alum with both joyful magnetism and surgeon-level fish skills. He also brings a sense of fun you don't always find with skill levels this serious (and ingredients this expensive). Dinner at the eight-seat chef's counter might include sea bass aged like beef, or side-by-side tastes of uni from Hokkaido and Santa Barbara. 1641 Nagle Pl Google Maps Apple Maps Japanese Chinatown-International District manekirestaurant.com The crowd at this International District restaurant and bar often skews young, but in fact, it does not get more old-school in Seattle than the century-old Maneki, a homey haunt of homely delights kept in line by a couple of no-nonsense aunties and traditional Japanese cooks. This legend could easily coast on lore alone, from surviving war and internment to the motherly order imposed by longtime stewards Jean Nakayama and Fusae "Mom" Yokoyama. It's the food, however, driving the inevitable wait for a table. Regulars know to look to the whiteboard for exceptional daily specials, but then there are much-adored mainstays, like monkfish liver, sliced sashimi-style over shredded daikon with ponzu sauce. 304 Sixth Ave S 206-622-2631 Google Maps Apple Maps Northwest, Hawaiian Alki marinationmobile.com If you're coming from downtown, there's no better capsule of Seattle than a trip on the West Seattle water taxi for kalbi beef tacos or kalua pork sliders. The cheerful Korean-Hawaiian flavors that defined Seattle's earliest food truck scene now hold down Marination's most memorable brick-and-mortar, a former fish and chips shack by the water taxi station. The waterside location inspires an extra dash of Hawaii on the menu, like plate lunches and shave ice. The expansive beer garden patio offers umbrellas, striking views, and a host of summery drinks. 1660 Harbor Ave SW 206-328-8226 Google Maps Apple Maps Spanish Capitol Hill maripili-tapas-bar.com In the space that once held the beloved Cafe Presse, Grayson Pilar presents an equally understated and excellent ode to Galicia. MariPili plays with the seafood-focused cuisine of Spain's northwest as it translates to the Pacific Northwest, taking careful but fun steps away from traditional tapas, paella-ish rices, and gin cocktails with dishes like octopus folded into a brioche crust and eggplant-stuffed canelones with oat milk bechamel. Pilar's pastry background means saving room for sweets is a requirement, and tarta de Santiago (Galician almond cake) goes nicely with MariPili's many sherry choices. Seattle Met's 2022 Restaurant of the Year. 1117 12th Ave 425-520-9539 Google Maps Apple Maps Italian Georgetown mezzanotteseattle.com Restaurateur Marcus Lalario has a knack for finding talent, and that shows in the kitchen at this Georgetown mezzanotteseattle.com Restaurateur Marcus Lalario has a knack for finding talent, and that shows in the kitchen at this Georgetown mezzanotteseattle.com Restaurateur Marcus Lalario has a knack for finding talent, and that shows in the kitchen at this Georgetown mezzanotteseattle.com Restaurateur Marcus Lalario has a knack for finding talent, and that shows in the kitchen at this Georgetown mezzanotteseattle.com Restaurateur Marcus Lalario has a knack for finding talent, and that shows in the kitchen at this Georgetown mezzanotteseattle.com Restaurateur Marcus Lalario has a knack for finding talent, and that shows in the kitchen at this Georgetown mezzanotteseattle.com Restaurateur Marcus Lalario has a knack for finding talent, and that shows in the kitchen at this Georgetown mezzanotteseattle.com Restaurateur Marcus Lalario has a knack for finding talent, and that shows in the kitchen at this Georgetown mezzanotteseattle.com Restaurateur Marcus Lalario has a knack for finding talent, and that shows in the kitchen at this Georgetown mezzanotteseattle.com Restaurateur Marcus Lalario has a knack for finding talent, and the kitchen at the finding talent for reflects Lalario's northern Italian heritage, but huckleberries lurk under the burrata and local mushrooms serenade the risotto. If you want to go big (and can book well in advance) Mezzanotte does its own version of an omakase at the chef's counter. 1210 S Bailey St 206-466-6032 Google Maps Apple Maps Latin Maple Leaf mojitoseattle.com The story of Luam Wersom working his way up from dishwasher to owner at this long-standing Latin American and Cuban restaurant is a great one. The food is just as remarkable. Dishes like vaca frita, tostones, and pescado en guiso—even the accompanying rice—bear the finesse of more than 20 years of experience. A 2025 move to a larger location has opened even more room for Wersom and his team's impressive hospitality, as warm as titular mojitos are cool. 8511 Roosevelt Way NE 206-525-3162 Google Maps Filipino Beacon Hill musangseattle.com Chef Melissa Miranda is a force on so many levels—an advocate within her culinary, cultural, and geographic communities. But it's all built on some serious cooking talent. Musang is an ode to the Filipino food of Miranda's Northwest youth, from kare kare to seasonal pancits, her grandmother's delicate lumpia recipe to squid adobo. It's food with soul, with seasons, and with lovely cocktails to go with it, all in a converted lavender Craftsman. Seattle Met's 2020 Restaurant of the Year. 2524 Beacon Ave S 206-708-6871 Google Maps Apple Maps Modern American Columbia City offalleyseattle.com Running a tiny 12-seat restaurant in a glorified brick corridor means chef Evan Leichtling has a lot of freedom: to source nearly unsourceable treats like gooseneck barnacles. To serve snails on sourdough toast with bone marrow butter. Maybe churn foie gras into ice cream. Off Alley's daily chalkboard menu celebrates underappreciated organs and oft-overlooked tiny fish. But rather than headline, these often serve as punctuation on elegant plates of seasonal produce, usually described with breathless excitement by the staff. 4903 1/2 Rainier Ave S 206-488-6170 Google Maps Apple Maps Korean South Lake Union pajurestaurant.com A fine dining expat by way of New York and San Francisco composes jewel box tributes to Korean flavors: fried rice, black with squid ink, punchy with bacon and kimchi, topped with a confit quail egg yolk, or hand-rolled ricotta dumplings layered in pyogo beoseot, also known as shiitake mushrooms. Bulgogi is gussied with truffles. Prices remain surprisingly casual given the special occasion caliber of these plates. 513 Westlake Ave N 206-829-8215 Google Maps Apple Maps Northwest, Mexican Ravenna pancitaseattle.com While the rest of Seattle just hoped for a slightly better taco, chef Janet Becerra skipped waiting for someone to make a decent tortilla in town and learned to grind and nixtamalize heirloom corn herself—which she and her team do daily at Pancita. They press that masa into each tortilla they serve, along with various other antojitos, including the memelas that go with housemade hoja santa-wrapped queso fresco on the cheese plate. Using traditional Mexican techniques and her European fine-dining training, Becerra tops albacore tuna tostadas with morita Kewpie mayonnaise and burnt habanero oil, stuffs tacos with cauliflower prepared as al pastor, and blankets chicken with mission fig and stone fruit mole. 5501 30th Ave NE 206-526-7655 Google Maps Apple Maps Italian Pike Place Market pastacasalingaseattle.com Turin, Italy-born Michela Tartaglia first taught pasta-making classes in the Pike Place Market Atrium's test kitchen. Now she runs a hidden-away pasta counter directly above; it serves four daily bowls that always include meat, seafood, and "from the garden" renditions. What this means: a different menu each time you visit and memorable partnerships between seasonal ingredients and pasta shapes, like tortiglioni with speck and ricotta, or gemelli with caramelized pears, gorgonzola, and walnuts. 93 Pike St #201 206-445-2987 Google Maps Vietnamese Chinatown-International District thephobac.com To be Seattle's first pho shop is notable enough especially given our town's subsequent obsession with Vietnam's robust noodle soup. But second-generation owners Yenvy and Quynh Pham have a talent for finding new, impressively on-trend ways to reinforce these traditions. Case in point: This tropically hip dining room where bowls of that same beautiful pho come with bar snacks and cocktails The original shop, a boat-shaped structure across the parking lot, now serves garlic chicken and rice and was Seattle Met's 2023 Restaurant of the Year. 1240 S Jackson St 206-568-0882 Google Maps Vietnamese ramieseattle.com At Ba Sa on Bainbridge Island, siblings Trinh and Thai Nguyen make upscale renditions of Vietnamese favorites. Their spot on Capitol Hill takes an inverse approach: Ramie channels familiar Viet flavors into contemporary dishes that take notes from around the globe. Wagyu carpaccio and hamachi crudo burst with herbs and nuoc cham; risotto is dressed in a pesto that summons Southeast Asia rather than Italy, and trotters arrive with a ssam-like bevy of herbs and greens for wrapping. The cocktails alone are worth a trip, as is the banh tiêu, or hollow bread with honey butter. 1529 14th Ave 206-566-5192 Google Maps Apple Maps Bakery/Pastry Shop University District saintbread.com Welcome to the church of flour, where the fishes are broiled salmon on rice bowls, the loaves could be Japanese melonpan, yuzu polenta cake, or cardamom croissants, and nothing is sacred. With a blessed canal-side location in a former boat repair shop, this bakery-plus from restaurateur Yasuaki Saito (Tivoli, Post Alley Pizza, and, previously, London Plane) starts with breakfast pastries that take inspiration from France, Scandinavia, and Japan. The rest of the menu is categorized by quantity of sliced bread: look under one for cinnamon-Okinawan sugar toast, two slices includes egg sandwiches and the impressive cheeseburger, and the impressive cheeseburger cheeseburger. congee.square.site Only in damp Seattle does a beach cafe serving only steaming hot, soul-comforting rice porridge make perfect sense. Secret Congee's version of the staple shines with the power of all the sunlight we rarely see, using the subtle, creamy base as a canvas for powerful flavors from around East and Southeast Asia: plump shrimp with a spicy sauce inspired by Thai tom yum soup, slow-cooked beef brisket with kimchi, and black cod paired with ginger, garlic, and goji berries. 6301 Seaview Ave NW Google Maps Cambodian Phinney Ridge sophonseattle.com Through woven kantael mats on the wall and plenty of the fermented fish paste called prahok, Sophon explodes with ginger, garlic, and goji berries. pride in founder Karuna Long's heritage and the flavors of Cambodia. Lemongrassy kroeung spice paste marinates fried oyster mushrooms and fragrant tuk trey dresses crunchy, punchy shredded salads as the food incorporates the flavors and techniques of traditional Khmer cuisine without getting bogged down in arguments over authenticity. The result is playful, intriguing, and unique, and sets the table for a better understanding of Khmer food and culture. The cocktails, impressively, follow suit with plenty of coconut and sets the table for a better understanding of Khmer food and culture. The cocktails, impressively, follow suit with plenty of coconut and sets the table for a better understanding of Khmer food and culture. The cocktails, impressively, follow suit with plenty of coconut and sets the table for a better understanding of Khmer food and culture. The cocktails, impressively, follow suit with plenty of coconut and sets the table for a better understanding of Khmer food and culture. The cocktails, impressively, follow suit with plenty of coconut and creativity, and just a little less fish sauce. beat-up passage of Broadway Alley to find a nine-seat sushi restaurant hidden behind a barber and a tobacco shop. Here, chef Hideaki Taneda inlays some ornate seasonal traditions of kaiseki within a high-end sushi omakase. Nigiri, naked save a light sear and a swipe of the condensed soy sauce known as nikiri, bookend ritual-thick kaiseki courses like the hassun: assorted bites—from a morsel of rich wagyu to broiled eel wrapped in a tamago ribbon—on a single, eight-sided plate. This unusual alliance of two Japanese culinary traditions works, thanks to the meal's measured tempo—and some excellent sake pours. 219 Broadway E, Ste 14 Google Maps Apple Maps Laotian Capitol Hill taurusox.com Demand for its striking Laotian food propelled this casual spot out of its tiny counter guarters on Madison and into a real dining room, complete with atmosphere and way more seating. Dishes, mercifully, remain the same, like the khao poon noodle soup and co-owner Khampaeng Panyathong's mom's sausage recipe, all texture and lemongrass. None of which prepares you for this: Taurus Ox makes, indisputably, one of the best burgers in town, with a pair of proper smash patties, two versions of the condiment jeaw, and house-cured pork jowl in place of bacon. It's cross-culturally clever and drive-across-town good. 903 19th Ave E 206-972-0075 Google Maps Apple Maps Asian Fusion White Center tomoseattle.com In 2025, former Canlis chef Brady Ishiwata Williams saw the writing on the wall and switched from fine dining-caliber tasting menus to a more accessible à la carte format (with a family-style option for those who really hate choices). The vibe shift suited the food, which the staff shirts describe as "Japanese-ish." The plank of sweet potato caramelized with buckwheat honey and slowly soaked-up seaweed butter and the chawanmushi, whose savory custard comes crowned with brown rice vinegar are, fundamentally, comfort food—at least as much as the cacio e pepe rice cakes, dry-aged steam burgers, and fried chicken. The setting remains modern and elegant, with a stylish darkness, and the wine list as adventurous and exciting as ever—the four-glass, \$40 diner-paced flight is a departure from traditional pairings, but a terrific deal and easy way into a complex list. Tomo's culinary edginess and mixing of fine-dining and casual elements mean it's never been a restaurant everyone falls in love with, but its latest evolutions make it much easier to do so. 9811 16th Ave SW Google Maps Apple Maps Small Plates, Oyster Bar Ballard thewalrusbar.com No mortal restaurant can really live up to that national hype...right? Well, Renee Erickson's merrily jostling oyster bar on Ballard Ave remains the gold standard for showing visitors (the kind who don'the kind who don'the hard and a second standard for showing visitors (the kind who don'the kind who don'the hard and a second standard for showing visitors (the kind who don'the hard and a second standard for showing visitors). mind a line) what Seattle is capable of. Not that you need a housequest to justify a night of meticulously sourced oysters, octopus carpaccio, and food-simpatico cocktails beneath the glow of an enormous coral reef of a chandelier. The tile-clad watering hole Barnacle next door makes the best waiting room in town. 4743 Ballard Avenue NW 206-395-9227 Google Maps Apple Maps Chinese Downtown viviennesbistro.com In an upscale dining room marked by wooden lanterns and a preponderance of colorful cocktails, chef Danna Hwang's menu and ambience at the Seattle location, within the Sheraton, are a little more conservative than at the original Mercer Island spot, but the showstopper remains the Forbidden Roast Duck platter, a five-spiced bird with crackling skin that arrives with monogrammed bao buns. 600 Union St 206-693-3190 Google Maps Apple Maps Chinese University District xiannoodles.com Seattle has a few more destinations than it used to for biang biang noodles, named for the sound that happens when chefs slap long strands of dough against a counter, creating the fissures that lead to those wide, perfectly chewy ribbons. But Lily Wu's remain the standard-bearer, whether they're dressed in cumin lamb or tingly beef, or just some chile-infused oil. Her upgraded dining room on the Ave now has sibling spots: a second restaurant in Bellevue and a counter hidden in Westlake Center, plus two locations of seafood-centric Happy Crab. 5259 University Way NE 206-522-8888 Google Maps Apple Maps

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