



Brand New Eateries to Check Out in San Diego

Asian Buns in La Jolla and Vegan Japanese on Convoy

by [Keri Bridgwater](#) Updated Dec 2, 2019, 8:39am PST



Haley Hill

This bi-monthly compilation of noteworthy restaurant openings throughout San Diego covers freshly-minted spots from the South Bay to North County, and from East County to the coast.

December 2, 2019

Harumama & Blue Ocean Sushi— Tuck into cute Asian buns and sushi besides the sea at this new [powerhouse pairing](#) in La Jolla. Enter through Harumama for noodles and buns or stroll past the glassed-in sushi kitchen for a window seat

and superb cove views, nigiri sushi, hot entrees, sake, and more at Blue Ocean Sushi. *1250 Prospect Street, San Diego*

The Yasai— The latest from visionary chef Junya Watanabe is a [50-seat restaurant](#) dedicated to vegan sushi and Japanese food. The [menu](#) covers nigiri sushi and specialty rolls to small plates and ramen. Beer, wine, and sake are also available. *4646 Convoy Street, San Diego*

City Tacos— The local eatery debuted its [newest outpost](#) in Encinitas two weeks ago. Alongside signature selections, chef/partner Eduardo Baez has added ceviche, tostadas, and a vegetarian rice bowl to the menu here. *Lumberyard Shopping Center, Encinitas*

Spitfire Tacos & Head Lettuce— Two new [fast-casual concepts](#) just landed at Regents Plaza. Tacos or burritos loaded with spit-roasted meats feature at Spitfire, while Head Lettuce specializes in design-your-own or specialty mixed salads. *4150 Regents Park Row, La Jolla*

Esquina Vintage and Coffee— Filter and espresso-based drinks, a cold brew plus traditional Mexican items like pan dulce, all grace the menu at this [new coffee shop in South Bay](#) that celebrates lowrider and cruising culture. *640 National City Blvd, National City*

November 13, 2019

Animae— With its rule-bending menu, eye-catching design details, and ridiculously glamorous interior, [Animae](#) is a feast for all the senses. Whether sipping cocktails and enjoying a few appetizers at the bar (try the roasted duck bao buns) or splurging on a sit-down meal, this opulent concept from the Puffer Malarkey Collective is hands down the most hot-ticket restaurant reservation in San Diego right now. *969 Pacific Hwy, San Diego*

Herb & Sea— Expect everything from hamachi crudo and whole branzino to wood-fired pizzas and handmade pastas at Brian Malarkey's [modern seafood concept](#). There's a solid cocktail and wine list too, plus three local beers on tap. *131 WD Street, Encinitas*

Rare Society— Over in University Heights, Trust Restaurant Group’s Hundred Proof is now [Rare Society](#). The “steakhouse meets shared plates” menu features classic starters like oysters Rockefeller plus a range of meats, including a 10 oz. Australian wagyu tri tip, while the cocktail list is all about modern classics. 4130 Park Boulevard, San Diego

Mikami Sushi— Kaiten-zushi (conveyor belt sushi) fans will love this new [restaurant and bar](#) in Kearny Mesa where they can pull plates (\$2.80 each) off the conveyor belt or order directly from a tablet installed on the table. 7319 Clairemont Mesa Boulevard

Liberty Public Market— New additions to the lineup here include boba drink and bao bun concept [Bao Bar](#), [Landini’s Pizzeria](#) for New York style pizza by the slice, [Latin Chef](#) for Peruvian and Brazilian-style dishes, Korean-Mexican concept [BOPJO: Seoul in a Bowl... or Tortilla!](#), and barbecue outpost [The Pig’s Gig](#). 2820 Historic Decatur Road, San Diego

Coin-Op Game Room— Craft cocktails, shared plates, and pizza, not to mention retro arcade games and pinball machines, all feature at [Coin-Op Game Room](#), which recently landed in Old Town Temecula. 28588 Old Town Front Street, #100, Temecula

Mi Pana Latin American Cuisine— Venezuelan staples (corn flour arepas, fried plantain sandwiches), and Latin American dishes, including Colombian beef steak with pork belly, grace the menu this [new eatery](#) in National City. 2241 Highland Avenue, National City

Firebirds Chicken— Load up on fiery fried chicken at this new fast [counter-serve restaurant](#) in City Heights. The Big Ol Sandwich is a menu standout and features a boneless fried chicken breast, with coleslaw, pickles, and cheese. 4155 University Avenue, San Diego

Pachamama— This [eco-chic fast-casual](#) on the Normal Heights/Kensington border has put a South American spin on its almost entirely vegan and vegetarian menu. Open for dinner, lunch and a weekend brunch are in the works. 3739 Adams Avenue, San Diego

SKA Bar— Asian influenced cocktails compliment the “Pan Asian meets American bar food” menu (dumplings, duck wings, bulgogi-topped fries) at all-day eatery [SKA Bar](#). Weekend dim sum and brunch cocktails are coming soon. 3250 Adams Avenue, San Diego