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2015's Most Anticipated Restaurants in San Diego

By Darlene Horn
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Think 2014 was rife with restaurant openings? This year promises lots of new spots hoping to be the next hot dining destination of 2015. Here's a preview of what to look forward to this year.

Sovereign

Gaslamp is getting an injection of Vietnamese food with a modern twist courtesy of a new restaurant helmed by "Iron Chef Vietnam" Michael Bao Huynh. With countless accolades under Huynh's belt including a coveted James Beard Award, he's bringing traditional Vietnamese food as well as California-infused cuisine to the city while adding a fourth restaurant to Alex Thao's growing empire. 467 5th Ave.

Anticipated Opening: Late January/early February



Backyard Kitchen & Tap

Taking advantage of the ocean's proximity, this Pacific Beach destination will be serving rustic food and beers. Keeping true to its name, diners can expect a recreated beachside

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spot complete with cabanas, fire pits and an indoor/outdoor bar. *832 Garnet Ave.*

Anticipated Opening: February

Oceana Coastal Kitchen

Located within the **Catamaran Resort**, the space was overdue for a refresher and even a new identity. And Robert H. Cleason, president and CEO of Evans Hotels, hopes the new transformation will appeal to visitors and locals alike. With a focus on California comfort food, the menu plays out as a who's who of the region's best, like open-faced tarragon shrimp salad sandwich, sesame white sea bass ceviche and cold-smoked Niman Ranch pork chop. *3999 Mission Blvd.*

Anticipated Opening: January/February

Catania

Whisknadle Hospitality's newest concept includes views of La Jolla from the top floor of the La Plaza Building. The site — which formerly housed Jack's La Jolla — boasts 3,750 square feet and the menu plans to deliver authentic coastal Italian food under the guidance of executive chef Vince Schofield. *7863 Girard Ave.*

Anticipated Opening: March

Café Gratitude

This popular organic vegan eatery, with sister restaurants in Los Angeles, the Bay area and Kansas City, is expanding into San Diego with a 9,000 square foot restaurant in Little Italy. The spot located on the first floor of Broadstone Little Italy will be serving freshly pressed juices alongside popular menu items with cheeky names like "I am warm-hearted" and "I am nourished." *1980 Kettner Blvd.*

Anticipated Opening: March or April

Cannonball

Draft is getting new some competition from its sister restaurant and it's boasting unparalleled views of the ocean from upstairs. Along with Pacific Rim-inspired décor including a traditional sushi bar, previews of the menu tease to plancha skewers with Brussels sprouts and inari pockets with rice and scallops. *3105 Ocean Front Walk*

Anticipated Opening: Spring

The Backyard

Historic Liberty Station is gaining another eatery in the form of a backyard party. This new concept by **The Patio Restaurant Group** will feature custom outdoor wood fire grills designed by Phil Roxworthy, plus smokers and pizza ovens in a space with indoor and outdoor seating. Executive chef John Medall's menu takes full advantage of the outdoor cooking technique and will offer wood-fire favorites alongside salads, craft beer and cocktails. *2855 Perry Rd.*

Anticipated Opening: Spring



Rustic Root

RMD Group and Ken Lovi of **The Knotty Barrel** are bringing local, farm-fresh and house-made brunches, dinners and late-night eats to a Gaslamp rooftop this spring. Under the helm of executive chef Antonio Friscia, look for rustic American cuisine using local produce and

housemade ingredients. There's not much info about specific dishes from the restaurant's [website](#), only the promise of "timeless food and cocktails." *535 Fifth Ave.*

Anticipated Opening: Spring

Coastera

Look for modern Mexican cuisine by [Cohn Restaurant Group](#), who is calling it their "most ambitious project yet" with more than \$10 million invested into the space formally held by the Reuben E. Lee. With seating for 322 people, the space includes indoor and outdoor dining, has dramatic views of the harbor and downtown skyline and room for banquets and events. *880 Harbor Island Dr.*

Anticipated Opening: May

Rakiraki Little Italy

Little Italy isn't all about Italian cuisine; the city's hottest dining destination is adding a second Rakiraki location. As with the [original Convoy location](#), chef Junya Watanabe is planning on serving up ramen, tsukemen, ramen burgers, Japanese curry and small plates. *2254 India St.*

Anticipated Opening: June 1



Liberty Public Market

Imagine 22,000 square feet packed with 30+ specialty shops dedicated to food rivaling the likes of Philadelphia's Reading Terminal and Napa's Oxbow Public Market. That's what David Spatafore, principal of [Blue Bridge Hospitality](#), is bringing to Liberty Station in form of a combined indoor-outdoor food market. So far, no vendors are confirmed for the project. *2816 Historic Decatur Rd.*

Anticipated Opening: Summer

Brian Malarkey's Unnamed Project

Ever since the announcement of Brian Malarkey's newest project in Little Italy was reported, its been under a veil of secrecy. Strategically located a few feet away from Richard Blais' [Juniper & Ivy](#), many are calling it the battle of the Top Chef alums. No name has been revealed just yet but we do know the 9,000 square foot building will feature wild and organic cuisine with a wood fire grill. *2210 Kettner Blvd.*

Anticipated Opening: Late Summer

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