entry 1 **Jua**

**Introduction:** JUA (joo-ah) is a one-of-a-kind Korean wood-fired restaurant by chef Hoyoung Kim. Chef Kim is a former executive chef of two-Michelin-starred Jungsik in Tribeca. JUA is the chef's gift to his firstborn daughter Jua whose name signifies “joie” in French. The restaurant utilizes a variety of wood-fire techniques to present an original 7-course tasting menu.

**Open hour:** Tuesday - Sunday 18:00 - 23:00

**Address:** 36 E 22nd St, New York, NY 10010

**Website:** [juanyc.com](http://juanyc.com)

**Reservation link:** [https://resy.com/cities/ny/jua](https://resy.com/cities/ny/jua?date=2023-12-03&seats=2)

entry 2 **Chef's Table**

**Introduction:** Nestled in the back of a busy Manhattan grocery store is the unassuming entrance to a hidden gem, *Chefs Table at Brooklyn Fare*, where cutting-edge culinary expertise and ingenuity come alive. An exceptional experience awaits you as Executive Chefs Max Natmessnig and Marco Prins raise the bar on a nightly basis, blending diverse international cooking traditions with classical French Haute-cuisine techniques.

**Open hour:** Tuesday - Saturday 17:00 - 23:00

**Address:** 431 W 37th St, New York, NY 10018

**Website:** [brooklynfare.com](http://brooklynfare.com)

entry 3 **Mari**

**Introduction:** Mari is the second Michelin-starred restaurant from the team that brought Kochi to Hell’s Kitchen. Opening its doors late in 2021, Mari, whose name comes from the Korean word for roll, uses the same combination of accessibility and tradition that is the staple of Kochi. Using hand rolls as a central theme, Mari playfully pushes the boundaries of contemporary Korean cuisine.

**Open hour:** Sunday - Thursday 17:00 - 21:30, Friday - Saturday 17:00 - 22:00

**Address:** 679 9th Ave, New York, NY 10036

**Website:** [marinyc.com](http://marinyc.com)

**Reservation link:** <https://resy.com/cities/ny/mari>

entry 4 **Sekai**

**Introduction:** Sekai is a take on a more traditional approach to sushi. Focusing more on ingredients- Sekai strives to bring forward the best flavor of every piece. Sekai is helmed by head chef Eddy Yang who started out at Masa- from helping out in the kitchen to becoming a sushi chef. After almost a decade there, he moved on to work at Sushi Nakazawa and then Azabu.

**Open hour:** Tuesday - Sunday 17:00 - 22:00

**Address:** 96 W Houston St, New York, NY 10012

**Website:** [sekaiomakase.com](http://sekaiomakase.com)

**Reservation link:** <https://resy.com/cities/ny/sekai-omakase>

entry 5 **Bom**

**Introduction:** bōm, meaning “Spring” in Korean, is also an abbreviation of “behind OIJI MI.” Secretly tucked behind its counterpart, cuisine and design come together in a harmony of creativity and craftsmanship in the refined space, with inspiration from Korean traditional architecture and the deep violet color of Korean royal courts reflected throughout.

**Open hour:** Tuesday - Saturday 17:30 - 23:30

**Address:** 17 W 19th St, New York, NY 10011

**Website:** [bom-nyc.com](http://bom-nyc.com)

**Reservation link:** <https://www.exploretock.com/bom/>

entry 6 **Jean Georges**

**Introduction:** Though Jean-Georges Vongerichten is one of the world’s most famous chefs, his skills extend far beyond the kitchen. A savvy businessman and restaurateur, Jean-Georges is responsible for the operation and success of 60 restaurants worldwide.

**Open hour:** Tuesday - Saturday 16:30 - 21:30

**Address:** 1 Central Park West, New York, NY 10023

**Website:** [jean-georgesrestaurant.com](http://jean-georgesrestaurant.com)

**Reservation link:** [https://resy.com/cities/ny/jean-georges](https://resy.com/cities/ny/jean-georges?date=2023-12-03&seats=2)

entry 7 **Aska**

**Introduction:** Originally from Stockholm, Sweden, chef Fredrik Berselius has spent most of his culinary career in New York City, bringing his love for nature to his urban surroundings through food. Berselius opened Aska – Swedish for ‘ashes’ – in its first rendition in 2012, garnering acclaim for bridging the culinary heritage of his upbringing with the immediate environs of his Brooklyn address. Within a year, Aska earned Berselius his first Michelin star, and *Bon Appetit* named Aska one of the ten best new restaurants in America.

**Open hour:** Wednesday - Sunday 17:00 - 23:00, Saturday - Sunday Noon-15:30

**Address:** 47 S 5th St, Brooklyn, NY 11249

**Website:** [askanyc.com](http://askanyc.com)

**Reservation link:** <https://www.exploretock.com/aska/>

entry 8 **Tsukimi**

**Introduction:** Located in the heart of the East Village, Tsukimi offers a modern take on kaiseki, a multi-course Japanese dinner. The name Tsukimi translates to moon viewing and refers to the mid-autumn harvest festival honoring the moon at its fullest and brightest. While we partake in the harvest of the earth, we celebrate contemplation, gratitude, and togetherness.

**Open hour:** Wednesday - Sunday 17:00 - 21:00

**Address:** 228 E 10th St, New York, NY 10003

**Website:** <https://www.tsukimi.nyc>

**Reservation link:** <https://www.exploretock.com/tsukimi/>

entry 9 **Ariari**

**Introduction:** Nestled in New York’s East Village, Ariari is a Korean restaurant inspired by the port city of Busan, known for its fresh seafood and comforting Korean dishes. Ariari is a native Korean word that means 'Pave your own way.' We’re proud to be paving our own track, introducing our unique interpretation of Korean gastronomy, especially of Busan's, to New York. We hope to delight those new to the culture and spark feelings of nostalgic joy for those who are familiar.

**Open hour:** Sunday - Thursday 17:00 - 21:45, Friday - Saturday 17:00 - 22:45

**Address:** 119 1st Ave., New York, NY 10003

**Website:** [ariarinyc.com](http://ariarinyc.com)

**Reservation link:** <https://resy.com/cities/ny/ariari>

entry 10 **La Mercerie**

**Introduction:** *La Mercerie Restaurant lives* inside of *Roman and Williams Guild* in Soho, both created and owned by *Stephen Alesch & Robin Standefer,*with cuisine by *Chef Marie-Aude Rose* that celebrates the delights of everyday French cooking. At *La Mercerie, Chef Marie-Aude Rose* balances her classical training and avant-garde practices in a thoughtful reimagining of French cuisine. Enjoy three different menus with new seasonal dishes and popular *La Mercerie* classics.

**Open hour:** Monday - Friday 11:30 - 22:00, Saturday - Sunday 10:00 - 15:00 & 17:00 - 22:00

**Address:** 53 Howard St, New York, NY 10013

**Website:** [lamercerieny.com](http://lamercerieny.com)

**Reservation link:** <https://resy.com/cities/ny/la-mercerie-at-the-guild>