

## Hook, Line & Sinker – A Look at San Diego’s Seafood Scene

### RESTAURANTS



San Diego is brimming with good seafood joints up and down the glistening Pacific coastline. Fish tacos, poke bowls, tuna sammys – you name it, we’ve got it. From innovative dishes to the classics and top-dollar sit downs to grab-and-go’s at local eateries, San Diego stacks up when it comes to seafood. Next time you find yourself stumbling through America’s Finest City looking for some fresh catch, fall into these must-visit seafood staples below.

#### **Encinitas Fish Shop**

Pick a fish, choose a marinate then plate it. Simple. Encinitas Fish Shop is another mellow neighborhood spot located in a sleepy beach town that’s surrounded by surf shops and boutiques. Swing by on a lazy afternoon and kill some time with good food and good beers. The fresh catch is displayed in the fish case, which you can scope out when you walk through the door. The staff is friendly as hell and the eats – unbeatable. The Fish Shop shrimp and a side of the seaweed salad is a must along with one (or seven) of their spicy dorado tacos. Pro tip: grab a bar seat on the back patio. It’s a nice place to sit on a sunny afternoon and you can easily eyeball their drafts. Love that. [Thefishshopencinitas.com](http://Thefishshopencinitas.com)

## Hidden Fish



San Diego's sushi scene has elevated. And Executive Sushi Chef John Hong of Hidden Fish is at the helm of making the change. Opening the city's first omakase-only sushi restaurant, he's reeducating diners about the Japanese concept. Simply put? He decides what goes in your mouth (well, at least during the 50-minute or 90-minute timed dining session). Omakase, a phrase which translates directly to 'I'll leave it up to you,' is a traditional Japanese style of dining where patrons place their full trust in the chef to present innovative and delicious dishes. Bluefin tuna with truffle, "toro" tartare and sea bream are just a few of the creatively executed options served at Hidden Fish, along with a rotating selection direct from Japan's renowned Toyosu Fish Market. With such an intimate space and only 13 seats at the sushi bar, it's highly recommended you make reservations in advance. [Hiddenfishsushi.com](http://Hiddenfishsushi.com)

## Cloak & Petal



Sure. Sitting under a beautifully crafted, giant cherry blossom tree while checking out décor reminiscent of an abandoned Tokyo subway will heighten any dining experience. It's sexy. And your dinner will get even hotter when you add slices of yellowtail nigiri and bluefin toro belly sashimi to the mix. And those blistered shishitos – hot damn. Cool down with a cocktail. Or six because they're that good. Cesar Vallin opened Cloak & Petal in Little Italy, offering a high-end Japanese social dining option to a neighborhood bustling with amazing restaurants. Glazed brick and subway tiles, graffiti and Japanese etiquette posters keep things edgy, while softer touches like the tan booths and flower petals offer romance. Go here, you'll love it. [Cloakandpetal.com](http://Cloakandpetal.com)

And don't forget about our friends who are South of the border. The chefs in Baja California are doing amazing things. From the simple taco stand to fishmongers in Poptla, take your passport on your next trip to San Diego. Fresh seafood and cheap but fantastic tacos are a hop, skip and a jump across the good 'ol border. Ahoy!

Written by: Paige Nordeen