

AI-generated reviews from the Michelin Guide website, as saved on October 13, 2026

Fond (https://guide.michelin.com/us/en/texas/dallas_2954570/restaurant/fond)

Located across from Thanksgiving Square in Downtown Dallas, Fond is the restaurant from Chefs Jennie Kelley and Brandon Moore, two longtime fixtures of the city's dining scene. By day, the space functions as a cafe serving sandwiches, salads and Detroit-style pizzas; by night, the menu expands to include small plates and seasonal entrees alongside a thoughtfully curated wine selection. The cooking blends comfort and creativity, drawing on a variety of influences while remaining approachable. Familiar dishes are often elevated through house-made components, careful technique and unexpected combinations, resulting in food that feels both contemporary and satisfying. A daily soft serve, always finished with olive oil and Maldon salt, has become a signature.

Jashan (https://guide.michelin.com/us/en/texas/plano_2954575/restaurant/jashan)

Jashan brings an ambitious vision of refined Indian dining to Plano's Legacy North. The intent is clear: a contemporary expression of India's royal culinary traditions, interpreted with precision and polish. The kitchen emphasizes technique-driven preparations and layered flavors. The tomato and raw mango rasam is bright and restorative, while snacks like shiso patta chaat crisp textures with sweet yogurt and chutneys. Main dishes showcase depth without overwhelming heat, from long-simmered dal makhani to well-textured paneer and vegetable preparations. Even classic formats such as biryani and saag are handled with control and careful seasoning. The wine list is extensive, while cocktails, like a mango chutney negroni, are fun.

Mābo (https://guide.michelin.com/us/en/texas/dallas_2954570/restaurant/mabo)

Chef Masayuki Otaka's Mābo is an intimate counter devoted to Japanese charcoal grilling. The serene, softly lit room sets the tone for a meal built around binchotan-fired skewers, alongside a range of seasonal small plates and seafood preparations. The omakase format moves through chilled dishes, sashimi and a focused yakitori sequence highlighting various cuts of chicken. Standouts often emerge from the grill, where careful seasoning and well-rendered fat allow the quality of the ingredients to shine. Though the experience extends beyond skewers into composed plates and noodles, the heart of Mābo remains at the counter, where smoke, flame and precise timing guide the meal. A serious beverage program that includes premium sake and an extensive wine list is a bonus.

Olōyō (https://guide.michelin.com/us/en/texas/dallas_2954570/restaurant/oloyo)

Chef Olivia López draws inspiration from her native Colima along with a deep commitment to heirloom Mexican corn at this intimate East Dallas restaurant. Masa is milled and prepared in-house throughout the day, forming the foundation for dishes such as wagyu brisket sope, tamales with pipián verde and seasonal seafood preparations. House-made vinegars, preserved fruits and vegetables, and carefully sourced ingredients reflect a thoughtful approach rooted in seasonality and regional Mexican traditions. A well-curated beverage program featuring agave spirits, cocktails and wines available by the glass complements the cooking.

Resident Taqueria

(https://guide.michelin.com/us/en/texas/dallas_2954570/restaurant/resident-taqueria)

Chef/owner Andrew Savoie brings experience from acclaimed kitchens, channeling those influences into a menu that blends Mexican traditions with touches of Texas barbecue and global flavors. House-made flour tortillas serve as the foundation for a range of creative tacos, including pork belly burnt ends with salsa macha, Texas short rib with Morita barbecue sauce, and picadillo accented with raisins, green olives and pepperoncini. Breakfast tacos, quesadillas and a variety of sides make this a popular destination throughout the day. Thoughtful combinations, bold flavors and generous portions reflect the kitchen's creativity, while the relaxed atmosphere and welcoming service reinforce the restaurant's neighborhood appeal.

Sushi Kozy (https://guide.michelin.com/us/en/texas/dallas_2954570/restaurant/sushi-kozy)

More elegant than cozy, this omakase-only destination from Chef Paul Ko has recently evolved with the addition of chef RJ Yoakum, whose influence is particularly evident in the opening sequence of composed dishes. In a sleek, modern setting, guests move through a progression that balances contemporary tasting-menu creativity with a more traditional nigiri experience. Seats at the cypress counter provide the best view of the action, where carefully sourced seafood is transformed into nigiri and supplemented by seasonal compositions that draw from both Japanese and broader culinary influences. The result is an ambitious meal that continues to evolve while maintaining sushi as its focal point.