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We made straight for the bustling bar lined with beautiful fish on one side and beautiful people on the other, all the while being serenaded by "The Girl From Ipanema" on the sound system. But Tyson Cole wasn't named a Food & Wine best new chef this year for the ambience of his restaurant. We're betting it was for his bluefin sashimi--cubes of ruby-red tuna and yellow watermelon dusted with golden tobiko. Not to mention the likes of suzuki subarashi: crispy-skinned sea bass bathed in a warm, brothy cherry-tomato nimono.

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Cooler temperatures find Austin's coolest Japanese fusion restaurant giving a seasonal spin to its always flawless raw materials, with results that are both unexpected and delectable: Bluefin toro is strewn with dried cranberries and toasted almonds; maguro sashimi cozies up to tangy goat cheese and crisp Fuji apples slices. If you're feeling adventurous, try the omakase option, a multicourse feast in which the chefs surprise you with dishes from all over the menu. You really can't lose.