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Tysons East—bounded by I-495, Dulles Airport Access Road, and the largely residential East Side neighborhood—has experienced significant growth over the past decade-plus, and there's more on the way. The primary catalysts for these changes were the arrival of the Silver Line McLean Metro Station in 2014 and the opening of Capital One Center in 2021.

Now, the area is home to new apartment buildings; two hotels; a Wegmans grocery store to complement the longstanding Safeway; a baseball diamond for the Georgetown Hoyas and the Atlantic 10 Conference tournament; and Capital One Hall, a world-class 1,600-seat performing arts center, music hall, and corporate event facility.

Wherever office and residential mixedused density increases, food and beverage businesses are sure to follow. Today, Tysons East offers more than a dozen places to sip and dine and a variety of cuisines. Whether you're in search of morning coffee or late-night drinks, a destination for a business lunch or a family dinner, a casual meal or an elevated experience, there's something here for everyone.

This dining guide, compiled by the Tysons Community Alliance (TCA) in partnership with Capital One Center, is an introduction to Tysons East's many wonderful bars and restaurants. As the area continues to develop, the guide will be updated in the years to come. You can also find the businesses featured in these pages on our website: TysonsVA.org.

We invite you to follow the Tysons Community Alliance on social media and to subscribe to our monthly newsletter. It's the best way to keep current with everything that's going on in the Tysons area—and also ensure you know where to find that next great meal.

Bon appétit!



Elegantly contemporary Japanese comfort food.

Many hotels have public-facing restaurants, but it's rare that the establishment is a destination in its own right. Such is the case with Wren, the 11th floor lobby-level dining room at the Watermark Hotel, part of Capital One Center. The menu, developed by Executive Chef Yo Matsuzaki, is an ongoing love letter to his Japanese heritage. (The name reflects this: "Wren" is a homophone of "ren," a Japanese word for "love.")

A graduate of New York's Culinary Institute of Education and a 20-year kitchen veteran with stints at high-end restaurants across the country, Chef Yo was raised on a Japanese island farm, where he learned to cook at his mother's and grandmother's side and to respect every ingredient. This grounding shines through in the menu: Wren offers comfort food balancing high technique with modern tastes.

FEATURED DISH

Tokyo Chicken

Beautifully fried poultry breast atop cabbage slaw, with a side of house-made pickles.

To quench your thirst, Wren serves a number of Japanese-inspired cocktails, both classic and contemporary, as well as dozens of beers, wines, and sakes.

Staff are happy to assist guests in selecting the perfect pairings to complement their meal.





Whether you're hungry for sushi, tsumetai (carpaccio, tartare), a salad, tempura and other fried delights, yaki (hot dishes), or a chef-selected omakase experience (for one) or izakaya feast (for the table), Chef Yo delivers a culinary experience that might make you nostalgic for home.



DISCOVER THE HIDDEN SPACE

The Naisho Room

HILD THE THE PARTY OF THE PARTY

The Naisho Room, an intimate cocktail lounge atop the Watermark, offers curated cocktails and small plates by Wren's executive sushi chef Hobin Kim. Access is granted by social media tags or finding origami invitations around Tysons.

RESTAURANT INFO



1825 Capital One Drive South



wrentysons.com

(703) 655-9527



the Scene

An immersion in true Texas borderland cuisine.

Authentic Tex-Mex food deftly balances the ways that two food cultures have melded over the years at the Texas-Mexico border. Fittingly, Ometeo's name combines the Nahuatl words Õme ("two") and teōtl ("God") to create Õmeteō, a word referencing the dual inspiration of Texas and Mexico throughout the cuisine, décor, and overall guest experience. Chef Gabe Erales knows this duality well, having grown up in El Paso in a large family whose meals embraced central Texas favorites and regional Mexican dishes.

Although the Ometeo menu continues to evolve, Chef Erales' focus remains on seafood, evident in dishes like the Maine lobster tostadas; whole roasted sea bass served with garlic mojo; and bacon-wrapped shrimp brochette. But beef, pork, and chicken are also well represented in traditional flautas, enchiladas, and tacos. On weekends, the restaurant welcomes the brunch crowd with Tex-Mex late-morning classics.

Beverage options include Mexican (and Texan) beers, margaritas and other cocktails, and nonalcoholic refrescos

FEATURED DISH

Turf & Surf

Ribeye-filled Matamoros Tacos (left) and the shrimp-centric Vuelva a la Vida.

Thursdays, the restaurant hosts bands outside from 6:00 to 9:00 p.m. On Fridays and Saturdays, Ometeo After Dark takes the fiesta beyond the dinner hour, with DJs spinning a mix of Latin, funk, country, rock, and soul music and the kitchen serving up small plates until 10:30 p.m.



Chef Gabe Erales

Featuring three bars, including one that's part of a substantial covered outdoor space, a second-floor lounge perfect for private gatherings, and capacity for 315, Ometeo brings a delicious and energetic representation of Tex-Mex culture to Tysons East.



The transportive experience here goes beyond the menu to the interior design, which reflects a classic southern Texas vibe.

RESTAURANT INFO

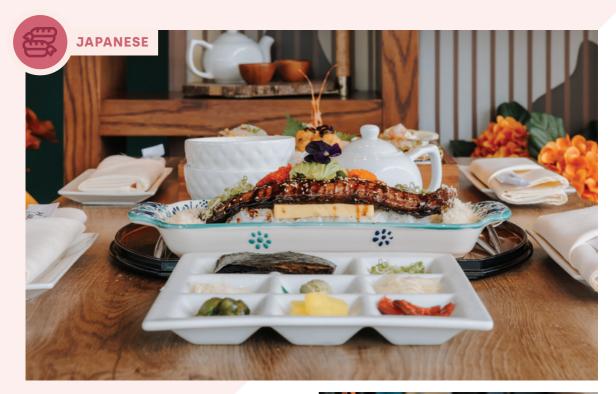
TEXMEXERIA OMETEO

1640 Capital One Drive North



ometeotexmex.com

(703) 748-7170



Sushi Umi

An intimate celebration of fresh ocean flavors.

At the base of the Archer Hotel, by the McLean Metro station, sits Sushi Umi, a light-filled portal to Japan. Here, the sea's bounty is served up in an array of cold and hot options—sashimi, nigiri, rolls, rice bowls—along with dumplings, salads and soups, and other fare. One option you can get here that's unavailable at the Herndon location: unagi kabayaki (shown above): broiled eel served with an egg omelet over sushi rice.

Offering a quiet and modest atmosphere, complete with traditional acoustic Japanese music in the background, Sushi Umi's executive chef and owner, Mr. Wong, ensures the wow factor arrives through each dish's design and flavors, along with a good selection of sake and beers. It's the kind of meal that makes you think you're on the island nation, not a subway ride from Washington, D.C.





7615 Colshire Drive

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RESTAURANT INFO

sushiumiva.com/tysons

(571) 378-0903



Lost Dog Cafe

Great food and beer, plus a commitment to pets.

When it opened in 2011 by the Safeway in the residential part of Tysons East, where decades-old garden apartments and large trees line Anderson Road, Lost Dog Cafe was the area's only real restaurant. One of five locations for the popular Northern Virginia eatery, it continues to serve up an incredible variety of food and drink at a wallet-friendly price point—not to mention a series of murals that offer a whimsical nod to Tysons' iconic destinations.

With more dishes in almost every category (appetizer/side, salad, soup, sandwich, pasta) than you can count on two hands, at least 50 pizza options, and a large selection of beers and nonalcoholic beverages, Lost Dog offers something to satisfy every appetite. Even better? The owners have been on a mission to help lost or abandoned dogs and cats find good homes. Learn more at LostDogRescue.org.







Flavor

Thai dishes to suit every moment of the day.

Since 2013, Sumonita "Tammie" Disayawathana, the Bangkok-born founder/owner of the Sisters Group restaurant business, has been providing upscale Thai cuisine and a sense of community through a series of eateries and coffee/tea shops across Northern Virginia. Sisters Tysons and Flore Café, two concepts united in a space redolent with old-world charm, is the largest reglization of her vision

Open daily from morning through evening, Flore Café serves coffee, sweet treats, gelato, and brunch dishes including steak and eggs, chicken and waffles, and Thai shrimp scampi. There's also a prix-fixe high tea service—available by reservation only—that has its own menu of savory and sweet items. (All menus are created by Disayawathana in collaboration with her uncle, Prasert Limsumang, known affectionately as "Chef Moo.")

ALL DAY SIPS AND BITES

Flore Café

Visit Flore for coffee, sweet treats, and brunch dishes.

Sisters Tysons offers traditional and fusion Thai dishes—such as Crispy Duck Ka Prow, Thai Yellow Curry Crab Cake, and Crying Tiger (spicy sirloin strips)—across a range of options: appetizers, salads, soups and noodles, "street food" items, and entrees. The expansive bar list includes classic drinks and signature Thai-inspired cocktails and mocktails, Thai and American beers, and wines and bubblies.



The dining complex, which Sisters Group calls its flagship establishment, has five spaces that can be reserved for events of varying sizes: the café, the dining room, the main bar area (aka the Sisters Rowing Club), the second-story Parlour (which has its own bar), and the private West Wing room. In all, it's a manifestation of Disayawathana's desire to foster communal gatherings around great food.



Sisters Tysons offers traditional and fusion Thai dishes—such as Crispy Duck Ka Prow, Thai Yellow Curry Crab Cake, and Crying Tiger (spicy sirloin strips).

RESTAURANT INFO



Floré Café

1640 Capital One Drive North



sisterstysons.com (703) 373-0123





florecafeus.com





Town

An award-winning brewer doubles up in Tysons East.

Virginia's oldest production craft beer maker, Starr Hill has earned a slew of accolades for its brews, previously only available to D.C.area residents at select bars and retail outlets. With the arrival of Capital One Center, however, the company leaped at the chance to bring its mix of great beer, tasty pub food, and live entertainment to NoVa. (The brewery itself and four other locations are in the southern half of the state.)

Starr Hill first opened as part of The Perch, a large, dog-friendly outdoor space atop Capital One Hall, adjacent to the Watermark Hotel's 11th-floor lobby, that is open from spring through early fall. Here you'll find a partially covered 5,000-square-foot beer garden. The company also manages the adjacent grassy amphitheater, hosting music performances, movie screenings, sports-related events, and other events.

Recently, the brand expanded its presence at the building's base, near the Capital One Hall entrance. With two bars, a large mezzanine, and a modest outdoor patio, Starr Hill is able to keep the drinks and the food flowing all year long and host gatherings of every size.





Both locations have 20+ beers on tap, ciders and hard seltzers, and a selection of cocktails and wine. Downstairs, the menu is full of gastropub favorites, with more than a dozen appetizers, 10 soups and salads, numerous handhelds, and several entrees. Weekends, it serves up classic brunch items. The roof menu is more limited, but diverse enough for all. And both spots welcome families with dishes suited for children's appetites.



Starr Hill brings a mix of great craft beer, tasty pub food, and live entertainment to NoVa.

RESTAURANT INFO



BREWPUB

7730 Capital One Tower Road





starrhilltysons.com

(703) 748-4444

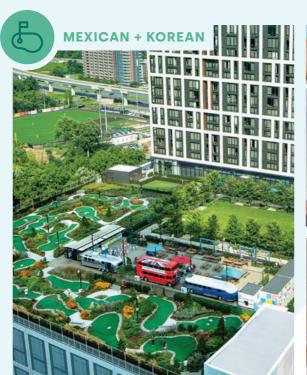
BIERGARTEN

The Perch | 1805 Capital One Drive North











Perch Putt

Fast-casual meets miniature golf high above NoVa.

Putt-putt courses are famous for their outlandish designs. The 18 holes at Perch Putt, however, don't need fantastical elements to attract players. That's because the course is 100-plus feet above street level—offering an incredible view of Northern Virginia—as part of Capital One Center's The Perch, where it shares roof space with Starr Hill Biergarten.

Before or after a round, satiate your hunger at one of Perch Putt's food trucks. (Talk about an elevated dining experience.) Los Dos Carlos Street Tacos offers tacos, elote (grilled corn), and nachos. If you prefer Korean flavors, the old-school British bus next door dishes out bap (cooked rice) bowls, dumplings, and miniwaffles. To wash it all down, visit the Rhum Roost tiki bar for a variety of alcoholic and nonalcoholic beverages—which you can also enjoy as you eagle, birdie, par, and bogey your way around the course.





The Perch | 1805 Capital One Drive North







perchputt.com (703) 639-4466



Shipgarten

A "theme park" for adults, kids, and canines.

On the hill by a cluster of offices for federal contractors Mitre and Northrop Grumman is Shipgarten, a 35,000-square-foot wonderland of food and fun for guests of every age. Here you'll find ample space, including a children's playground and a dog park, but also tents that let the festivities continue year-round. Shipgarten is designed as a popup, anchored by four shipping container eateries that can easily be moved when necessary:

- Tysons Biergarten (brats, pretzels, etc.)
- RollBär (Asian fusion bites and bowls)
- Salamati Grille (pizzas and kebabs)
- Waffles & Tacos (just what it says)

Guests can also choose from more than 100 beers and 60+ kinds of liquor. While it has its own calendar of events—visit TysonsKidsFestivals.com to learn more—Shipgarten is also a perfect destination for parties, reunions, and other social gatherings of every size.







Senses

Modern Japanese fare in an upscale atmosphere.

"Quiet luxury"—a mix of subtlety, refinement, and timelessness—has been a fashion trend for years, but it's less common in restaurants. The contemporary izakaya Modan (the name plays on the Japanese word for "modern") embodies the concept in its sleek design and its menu, which is exquisite and expensive. Located in the Heming apartment tower, this is a new Tysons power spot, where diners converse quietly, corporate accounts cover meals, and wine/sake prices average in the hundreds.

It's also a place to enjoy subtle flavors and new takes on classics, like the trademark tacos, fish or beef in crisp nori shells. The key here is that both the meat and the fish have been dry-aged to perfection. Dry-aging seafood is a new technique in the U.S., one that Executive Chef Chico Dator, previously at Nobu, was educated in by San Francisco chef Ray Lee. The process distills the umami of fish into a uniquely flavorful texture.

The menu—appetizers, soups and salads, cold and hot dishes, tempura, and traditional sushi/sashimi—is largely designed to be shared. For diners seeking a personal journey, Modan also offers several omakase options. In addition to the extensive wine/sake list, signature cocktails, both traditional and Japanese-inspired, are available.







Modan is a feast for the senses, from the luxe interior (including dry-agers on full display) to the courses presented by knowledgeable waiters. For the more budget-conscious, lunch specials come with miso soup and mochi and are a delicious deal at \$25 to \$45.

The key here is that both the meat and the fish have been dry-aged to perfection.

RESTAURANT INFO



MODAN

1788 Chain Bridge Road

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modanrestaurant.com

(703) 743-6600



Stellina Pizzeria

Like a summer visit to the southern Italian coast.

How good is the food at Stellina Pizzeria? Good enough to receive a Bib Gourmand nod—signifying a quality three-course meal at a reasonable price—from the Michelin Guide for five years in a row (2020–2024). If you're looking for a taste of the Italian coast without the cost of travel, come here. With its colorful interior, Italian pop on the speakers, and smell of oven-baked dough, Stellina (one of five area locations) reflects the owners' love of the pizza counters, corner markets, and street food of their homeland.

From apps and salads to neo-Napolitano pizzas to hearty secondi and pasta dishes, Stellina's menu has something for even the most discriminating diner. And, of course, a great selection of Italian wines, beers, and sodas. Be sure to polish off your meal with an espresso and a classic sweet treat: tiramisu, bomboloni (fried donuts), cannoli, or cheesecake. Ciao, bella!







1610 Capital One Drive North







stellinapizzeria.com (703) 544-0003







AKB

A hotel bar collection celebrating D.C. flavors.

Archer Hotel may be located across the U.S., but it prides itself on embracing local culture, including through AKB, its in-house eatery. At Tysons East, this is exemplified by the use of mambo sauce for the chicken wings, one of numerous shareables. For the uninitiated, mambo sauce is a tomatobased condiment, much loved in the D.C. area, that—like its cousin, barbecue sauce—has endless variations. Executive Chef Mario Jones makes his in-house and gives the silky, red-orange sauce a smoky, sweet and sour flavor.

AKB, whose industrial design recalls a Manhattan loft space, serves breakfast and happy hour/dinner options all week long. In the morning one can choose from more than a dozen dishes, from yogurt to pancakes to frittatas and handhelds. Afternoons and evenings, Chef Jones hits all the marks with a variety of salads, pastas, sandwiches, pizzas, and more. In addition to wine and beers, the bar menu lists 16 cocktails, including three for the zero-proof crowd.



RESTAURANT INFO



HOTEL BAR

Archer Hotel | 7599 Colshire Drive

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archerhotel.com/tysons/akb-hotel-bar (703) 912-0488

Experience the Flavors of Tysons East

Wren/ The Naisho Room

Elegantly contemporary

Japanese comfort food

Ometeo

An immersion in true
Texas borderland cuisine

Sushi Umi

A Japanese experience that's fresh and traditional

AKB

Local flavors and all-day bites in a chic, loft-style setting

Lost Dog Cafe

A delicious getaway with a pet -friendly mission

Sisters/Flore Café

Thai flavors to suit every moment of the day

Starr Hill

An award-winning brewer doubles up in Tysons East

Perch Putt

Where fun and flavors rise above

Shipgarten

An inviting and casual open-air experience

Modan

Modern Japanese fare in an upscale atmosphere.

Stellina Pizzeria

Like a trip to the southern Italian coast

tysons community alliance

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CAPITAL ONE CENTER

The Tysons Community Alliance (TCA) is shaping the future of Tysons as a dynamic, inclusive urban center—including a premier destination for dining. Through creative placemaking, support for local businesses, and a strong commitment to equity and connectivity, TCA activates the spaces and experiences that make Tysons vibrant.

Want to Be Part of it? Learn ways to get involved by visiting tysonsva.org.

