







It's finally here. No, not the Green Line Extension (that may never come), but our 43rd annual Best of Boston issue. We spent the past year tirelessly researching more than 300 categories, from haircut to trivia night to clam shack, to bring you the finest Boston has to offer. Ahead, our indispensable guide to living well in the city right now.

DINING

Remarkable ramen, next-level seafood po' boys, and the city's finest Viet-Cajun cuisine.

116

A Q.E

Funky festivals, cutthroat trivia nights, and adventurous, ambitious art.

142

SHOPPING

Edgy jewelry, rare vintage finds, and MIT-engineered hair care.

128

HOME

Elegant tableware, luxe French linens, and one seriously trickedout closet system.

146

SERVICE

An urban spa getaway, a kidapproved party planner, and the city's makeup-bag savior.

134

WEDDINGS

Statement-making cakes, farmto-table catering, and 100 percent guilt-free bling.

150

NEIGHBORHOOD BESTS

Top spots to eat, drink, shop, and chill close to home.

140

BEYOND THE CITY

Cocktails at the movies, burlesque at the gym, and brunch behind a bookstore.

154



REMARKABLE RAMEN, NEXT-LEVEL SEAFOOD PO' BOYS, AND THE CITY'S FINEST VIET-CAJUN CUISINE

Sushi

UNI

370 Commonwealth Ave., Boston, 617-536-7200, uni-boston.com.

Cries of fine dining's demise flooded the foodie ether when Ken Oringer closed Clio just short of its two-decade anniversary. But that decision has given the chef, as well as partner Tony Messina, the space to more fully develop the restaurant's award-winning sister concept next door. Along with new street foods like a Vietnamese bologna bánh mì tartine, Oringer has expanded his sushi program to include cutting-edge nigiri (roasted carrot with vadouvan crème fraîche), maki (pickled sweet potato), and sashimi sourced straight from Tokyo's Tsukiji

READERS' PICKS Ramen

Fish Market.

1.	Uni	35%
2	Shōjō	31%
3.	Santouka Ramen	18%
4.	Yume Wo Katare	13%

For the full list, go to bestofboston.com/results.

