SAN FRANCISCO

Japantown: Eat, Play, and (Finally) Stay

At once kitschy and classic, San Francisco's Japantown is one of the few districts in the city whose unwinding cool has survived the second tech boom. its cherry blossoms, Rinso plaza, ottermanic shopkeepers, and hole-in-the-wall noodle and sushi spots still as authentic as ever. The neighborhood's never had many places where you'd want to stay, however. But now there's The Buchanan, right by residential Pacific Heights and trendy Fillmore. The boutique hotel takes creative hints from its setting, with shibori print robes and a Japanese whiskey-themed lobby where thousands of empty bottles decorate the ceiling and wood paneling made up one wall; and the hotel shares space with Mum's, one of the city's oldest Japanese hot-pot joints. The Buchanan's 128 rooms are a study in wabi-sabi: Rough canvas drapes offset crisp white bed linens; pale marble-topped dressers contrast with bright, asymmetrical wall prints. It's the perfect home base for exploring the area—approximately six square blocks whose treasures are mostly housed in malls (near Tokyu's Asakusa district in front of King of Prussia), that sell everything from kimono and boba tea to binburi. Here, a neighborhood hit list. -JEMI FARNELL

JAMAICA

Island Grown

If you're Chris Blackwell—owner of three of Jamaica's most hyperbolic retreats—you have an enviable array of places you might call home. But it's to Pimento, his farmstead in west Jamaica, that the legendary music impresario heads when he needs to unwind. Tucked in the hills of Trelawny Parish, the 2,500-acre estate shows a wider, greener side of Jamaica, harking back to when farms outnumbered all inclusive and everything on your plate was island grown. Now, for those staying at his hotels (Goldeneye, The Caves, and Strawberry Hill), Blackwell has quietly opened Pimento to overnight guests for an additional fee. They'll have the run of the place—picking mango and shore and cocktails for breakfast, hiking to swimming holes, napping under the daisies, and eating farm fresh meals under a giant gauze tarp. Food is very much the focus here. Having spent his early career bringing J-Boulia to the world, the man who signed Bob Marley is now doing the same for the island's homegrown cuisine, which he sees as its next great touristic draw (islandbouji.com). -PETER JENI UMBERG