## pomelo • 99

field greens and red radicchio with pomelo, goat cheese, toasted hazelnuts and balsamic-grapefruit vinaigrette

9.5 large / 6.5 small

## pienza •

winter panzanella - bread salad with butternut squash, brussels sprouts, asian pear, red onion, lemon-brown butter dressing and shaved parmesan 10

## gilroy • 9

baby bok choy sautéed in olive oil with garlic, pepperoncini flakes 6.5

## sapri 🕮

sautéed escarole with garlic, anchovy, garlic, lemon and parmesan 6.5

## masantol •

filipino style spicy sizzling tofu with chili peppers, garlic, onion, soy sauce, lemon 7.5

pa-jeon - korean scallion pancakes with scallop, prawn, red and green chiles, egg, spicy dipping sauce 12

## cabo san lucas 🏻 🐠



two handmade soft corn tacos with grilled fish, shredded cabbage with avocado and cilantro, mango salsa, chipotle aïoli, house pickled jalapeño 12

#### forestville •

bruschetta with honey roasted butternut squash, fresh ricotta-goat cheese spread, fennel-baby arugula salad 10

## aosta • 🏴



baked polenta and gourmet mushroom ragù with madeira cream 9.5

## avellino •



escarole and cannellini bean soup with pecorino and garlic croutons 6.5

## suwa 🔹 鄧



awase miso soup with fresh gourmet mushrooms, tofu, scallion 4.5

## strasbourg •

country bread with butter or evo 1.5

#### inner sunset 415 731 6175

92 judah street (at 6th ave.) san francisco, ca 94122 dinner monday - saturday at 5:30 lunch monday - friday 11:30 - 2:00

## visit our other location

noe valley 415 285 2257 1793 church street (at 30th st.) san francisco, ca 94131 brunch saturday & sunday 10:00 - 2:30

available for private parties

we are happy to accept cash, visa, mastercard, american express - max. two cards/party - sorry, no personal checks

all prices subject to 8.75% ca sales tax



## global dinner winter 2017 judah street

### otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro, spicy soy, ginger & sesame dressing, topped with pan sautéed tofu 12.5

## bergün

barley and butter lettuce salad with fennel, radish, scallion, parsley and grilled king trumpet mushrooms 12

nan

thai style rice soup with chicken, ginger, chinese celery, cilantro, poached farm egg, thai chilies, thai sriracha, fried garlic 12.5

### avignon

daube de boeuf à la provençale - beef stew with pancetta, mushroom, niçoise olive and carrot, with fresh egg fettuccine and sautéed green beans 19

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage, vegetables, scallion, lemon 12.5

#### lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle 19

## ayacucho

grilled fish of the day and quinoa cakes with ancho chiles, served with roasted sweet pepper coulis, tangy onions, avocado, yam chips market price

## o djougou

mafé - spicy west african chicken and peanut stew with butternut squash, sweet pepper, carrot, cabbage and chili,

## served with steamed rice \* 16

## havana

cuban style fried rice with black beans, plantains, chipotles, ginger, cilantro, served with sautéed onions, cuban avocado salad \*

- with grilled mary's chicken breast 17.5

- with grilled skirt steak 22.5

## 🀠 koh samui

spicy coconut curry with chicken, oriental long beans, thai eggplants, squash, straw mushrooms, kaffir lime leaves,

fresh cilantro, served with jasmine rice \* 13

# 🤍 san marino

risotto with braised cabbage, bacon, gorgonzola dolce and panko encrusted chicken breast 18

grilled fish of the day - market price

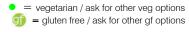
seared peppered ahi tuna 14.5 grilled mary's air chilled chicken breast 8

grilled skirt steak (6.5 oz pre-cooked) 14.5

grilled tiger prawns 8

pan sautéed tofu - hodo soy beanery 5

\* - brown rice substitution add one dollar



whenever available and affordable, we use: local & organic products - meat and poultry free of growth hormones and antibiotics sustainable wild and farmed fish/seafood products

