

A scenic view of the Golden Gate Bridge in San Francisco, California, with the text overlaid on the image. The bridge's iconic red-orange towers and suspension cables are prominent against a clear blue sky with light, wispy clouds. The bridge spans across the water, with a view of the bay and distant hills in the background. The text is centered and reads:

American
Psychoanalytic
Association
2025 National
Meeting
San Francisco
Restaurant Guide

APsA 2025 San Francisco Restaurant Guide

Compiled by Gary Grossman

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RESTAURANT GUIDE

Compiled by Gary Grossman

San Francisco boasts an amazing variety of excellent restaurants, far too many to include all of them here. The SF Bay Area is especially lucky to have an abundance of innovative talented chefs who have easy access to the freshest foods because of our close proximity to farms and ranches. I have focused on restaurants easily accessible to the Palace Hotel, in addition to outstanding options in other neighborhoods. Many of the most popular spots require reservations weeks in advance. Most of these restaurants can be booked on-line through www.opentable.com, www.resy.com or www.exploretock.com. If you can't get a reservation on-line, you might get lucky with a phone call. Most of the restaurants listed in the guide are places I have eaten at, are highly recommended by friends and colleagues, or have been highly praised in local restaurant reviews. I encourage you to visit the local website Eater website, <https://sf.eater.com>, for up-to-date suggestions and for additional recommendations. There are several highly anticipated new openings scheduled after the compilation of this guide.

Near The Palace Hotel

Amber India \$\$\$

25 Yerba Buena Ln/btwn Market & Mission, btwn 3rd & 4th St. (415) 777-0500

A beautiful upscale dining room, comfortable for conversation, with a lively bar in front. The Indian food is exceptional, although pricier than the typical casual Indian eatery.

<http://www.amber-india.com/SanFrancisco/>

Benu \$\$\$\$

22 Hawthorne St./Btwn 2nd & 3rd at Howard St. (415) 685-4860

Housed in the same building as the world renowned print gallery, Crowne Point Press, this restaurant features the cuisine of French Laundry protégé Corey Lee. The tasting menu is very expensive and must be ordered by the whole table, but is a very special treat. The à la carte menu, though still on the pricey side, is more affordable.

<http://www.benusf.com/>

The Bird \$ (415) 872-9825

115 New Montgomery St/Mission St & Minna St

A good spot for a quick lunch in between meetings – just about a block south of the Palace. Their specialty is fried chicken sandwich that has been getting rave reviews.

<https://www.thebirdsf.com>

Boulevard \$\$\$\$

1 Mission/The Embarcadero (415) 543-6084

Another one of SF's most sought after reservations, so plan well in advance. Nancy Oaks, owner & chef, is one of the shining stars of the city's restaurant scene as is responsible for the emphasis on fresh local ingredients in the SF restaurant scene.

<http://www.boulevardrestaurant.com/>

Coqueta \$\$\$

Pier 5, The Embarcadero (415) 704-8866

Coqueta means “flirt” or “infatuation” in Spanish, and represents Michael Chiarello and his team’s exploration and interpretation of Spanish Cuisine, wine and inspired cocktails, while highlighting the bounty of Northern California..

<http://coquetasf.com>

Dirty Habit \$\$\$

Hotel Palomar

12 4th/Market & Mission (415) 348-1555

A bar-centric restaurant with Mediterranean influenced New American Cuisine.

<http://www.dirtyhabitsf.com>

Kin Khao \$\$\$

55 Cyril Magnin St./Ellis St.

More casual sister restaurant to Japantown’s Nari. Michelin starred Thai restaurant from chef Pim Techamuanvivit and chef de cuisine James Slagle.

Pabu \$\$\$

101 California St./Front & Davis (415) 668-7228

Chef Ken Tominaga brings forth a modern take on traditional Izakaya-style dining. In partnership with Michael Mina this modern izakaya and sushi bar in downtown San Francisco is a dream brought to life for Tominaga and Mina. Located at the landmark 101 California space in San Francisco’s Financial District, PABU combines rustic, old-world Japanese charm with modern, urban sophistication.

<http://www.pabuizakaya.com>

Perbacco \$\$\$

230 California St./Battery & Front (415) 955-0663

Lovely downtown Ligurian inspired restaurant with an elegance often reserved for much more expensive restaurants. Walking distance from the Palace.

<http://www.perbaccosf.com/>

Prospect \$\$\$

300 Spear St./Howard (415) 247-7770

From the team responsible for Boulevard, a big, open and modern restaurant with a hip New York feel. Inventive, luxurious food and cocktails, with excellent service. New York prices.

<http://www.prospectsf.com/>

The Sentinel Lunch \$

35 New Montgomery St./Stevenson Alley (415) 769 8109

Across the street from the Palace is a lunch time take-out for great sandwiches and soups, but expect a long line. Also get a drink in their cocktail bar next door: House of Shields.

<http://www.thesentinelssf.com/>

<https://www.thehouseofshields.com>

Spice Kit Lunch \$405 Howard St./1st St. (415) 882-4581

A good spot to get lunch. Affordable quick service Asian street food, with a French flare, from veterans of the French Laundry and Per Se. Farm fresh and delicious!

<http://spicekit.com/>

Yank Sing \$\$49 Stevenson/Ecker Pl. & 2nd St/btwn Market & Mission (415) 541-4949

Some of the best dim sum in the city with several locations. This one is the closest to the Palace, practically around the corner.

<http://www.yanksing.com/location-stevenson-street.htm>

Also Recommended Near the Palace

grace (at SFMOMA) 151 3rd St/Mission & Howard 415-590-2113 \$\$

Sons & Daughters 708 Bush St./Powell St. (415) 994-7933 \$\$\$

Ferry Building (multiple eating options) Embarcadero & Market Streets \$-\$\$

Super Duper Burgers 721 Market St./3rd & 4th & 783 Mission St./3rd & 4th \$

Highlights from Other Neighborhoods**Azziza Richmond District \$\$\$**5800 Geary Blvd/22nd Ave. (415) 752-2222

Chef Mourad Lahlou's Michelin rated Moroccan restaurant. "His strikingly modern reinventions of traditional Moroccan dishes are all about showcasing the great flavors of his native cuisine in ways that harmonize with the fresh, local, artisanal ingredients of Northern California".

<http://www.aziza-sf.com/>

Che Fico Nopa \$\$\$

838 Divisadero St./Fulton & McAlister (415) 416-6959

This is one of my favorite Italian restaurants in SF. They have a beautiful upstairs dining room, impeccable service, and amazing, innovative and classic Italian cuisine with a notable northern California touch. Sharing pizzas and pastas, along with a few main courses, is highly recommended.

<https://www.chefico.com>

Chez Panisse East Bay \$\$\$\$

1517 Shattuck Ave. Berkeley (510) 548-5525

Probably the most famous restaurant in the Bay Area and an easy BART ride under the bay from the Palace. This is the home of Alice Waters, who is probably one of the most talented and innovative chefs in the country (really). The restaurant serves a set prix fixe menu that changes daily and is \$135 - \$175 depending on the day. Absolutely have to book at least a month in advance. Check their menu on line to choose your date. The café upstairs offers the same awesome cuisine ala carte and is less expensive. Reservations are only slightly easier to get in the café, but they also take walk-ins. If you are willing to eat early or late you'll have no trouble getting in.

<http://www.chezpanisse.com/>

Cotogna Jackson Square \$\$
490 Pacific Ave./Montgomery (415) 775-8508

Quince's more casual sister restaurant with rustic Italian trattoria style cuisine. Pastas are amazing! Great house cocktails. Very popular! Wonderful selection of reasonably priced Italian wines

<http://www.cognasf.com/>

Delfina Mission District \$\$\$
3621 18th St/Guerrero & Dolores (415) 552-4055

Craig Stoll's very popular California /Italian influenced food continues to evolve. The restaurant is packed from opening to closing for good reason. Food, wine and service are first rate. Located on the Mission/Noe Valley border on 18th Street which is also home to Tartine and the Bi-Rite Creamery and is adjacent to Dolores Park. Easily accessible on MUNI. This is probably the most popular Italian restaurant outside of North Beach and is always crowded. The food is wonderful, service is friendly and a fun time is guaranteed. The only drawback is that it can get very loud at the height of dinner hours. Plan to make reservations well in advance.

www.delfinasf.com

Flour + Water Mission District \$\$
2401 Harrison St./20th St. (415) 826-7000

Deep in the Mission and one of the hottest places in town. Food focused on "seasonal ingredients sourced from the unparalleled and ever abundant California artisans and growers". Lively crowd; hard to get reservation but a portion of the restaurant reserved for walk-ins. No good public transportation access.

<http://www.flourandwater.com/>

Foreign Cinema Mission District \$\$\$
2534 Mission St./21st & 22nd St. (415) 648-7600

Lovely space in a constantly changing block of Mission Street, this is one of the longstanding successes in this area. Outdoor heated and covered patio shows old movies on the wall. Amazing food, great brunches. Very quick and easy BART access from the hotel and if you have wanted to do some foreign traveling here is your chance -- take a walk around the neighborhood.

<http://www.foreigncinema.com/>

Frances The Castro \$\$
3870 17th St./Noe St. & Sanchez St. (415) 621-3870

Chef/Owner Melissa Perello's outstanding neighborhood restaurant. One of my favorite places for special occasions with deceptively simple but innovative and delicious food. Located in the Castro, it can easily be reached on MUNI.

<http://www.frances-sf.com/>

Nari Japantown \$\$\$\$
Kabuki Hotel • 1625 Post St./Laguna (415) 868-6274

Upscale innovative Thai cuisine from Chef/Owner Pim Techamuanvith. Elegant dining room, exquisite food with gorgeous presentation and creative cocktails.

<https://www.narisf.com/visit>

Piccino Dogpatch \$\$
1001 Minnesota St/22nd St. (415) 824.4224

Inviting neighborhood gathering spot, featuring outstanding and simply prepared Italian cuisine, including a selection of sharable thin crust pizzas. In fact, I recommend ordering multiple dishes from their seasonal menu and sharing everything. Also excellent for Saturday or Sunday brunch.

<http://piccinocafe.com>

The Progress Fillmore \$\$\$

1525 Fillmore St./Geary Blvd & O'Farrell (415) 673-1294

Sister restaurant to State Bird Provisions (and right next door), featuring family style dining with a seasonal menu.

<http://theprogress-sf.com/>

Quince Jackson Square \$\$\$\$

470 Pacific Ave./Montgomery St. (415) 775-8500

Newly opened after a year-long renovation, the chefs worked at Chez Panisse for many years, so the food is simple, the essence of freshness and quite elegant, and in one of the prettiest spaces in San Francisco. Very expensive but worth it.

<http://www.quincerestaurant.com/>

Sorrel Laurel Heights \$\$\$\$

3228 Sacramento/Presidio & Lyon (415) 525-3765

An intimate restaurant in the Laurel Village neighborhood (where many analysts have offices). California inspired cuisine with Italian influences.

<https://www.sorrelrestaurant.com/about/>

Spark Social Mission Bay \$\$

601 Mission Bay Boulevard North

A rotating selection of over 150 food truck park with a beer/sangria garden in a beautiful outdoor setting. You'll have plenty of food options ranging from Americana to Mediterranean to Asian Fusion. There's something for everyone, and a must-visit for street-food lovers.

<https://sparksocialsf.com/>

State Bird Provisions Fillmore \$\$\$

1529 Fillmore St./Geary Blvd & O'Farrell (415) 795-1272

One of SF's most sought after reservations and winner of the 2013 James Beard Award for New Restaurant and Michelin starred. Housed in a storefront location, this must try dining spot features a unique Californian/Asian fusion cuisine served dim sum style. Servers move around the small restaurant with multilayered carts of small plates for diners to choose from and share.

<http://statebirdsf.com>

Asian Favorites

Basil Thai \$\$

1175 Folsom/8th St. & 7th St. (415) 552-8999

A favorite Thai restaurant in the South of Market neighborhood. I especially like going for lunch when you can order a duck noodle soup that isn't on their dinner menu.

<http://www.basilthai.com/>

Copra \$\$\$

1700 Fillmore St./Post St. (415) 873-0795

Chef Sriji Gopinathan, formerly of Michelin starred Campton Place in Union Square, draws inspiration from his home state of Kerala, India.

<https://www.coprarestaurant.com>

Fang \$\$

660 Howard St./3rd (415) 777-8568

Fang is the sister restaurant of Chinatown favorite, House of Nanking, and serves an innovative combination of traditional and modern Chinese food, drawing on the cuisines of Shanghai, Nanjing and Hangzhou.

<http://www.fangrestaurant.com>

Good Good Culture Club \$\$\$

3560 18th St./Guerrero & Valencia hello@ggccsf.com

Innovative and eclectic Asian cuisine served in a lively festive space. The restaurant can be very noisy at peak hours and I highly recommend bundling up and requesting a rooftop table (heaters are at each table) where you will have a better chance of an audible conversation.

<https://goodgoodcultureclub.com>

Great Eastern \$\$

649 Jackson/Grant & Kearny (415) 986-2500

Hong Kong style restaurant specializing in seafood. They have their own tanks filled with crab, abalone, oysters, scallops and fish – so the seafood is very fresh. You can choose fish price by the pound too.

<http://www.greateasternsf.com>

House of Nanking \$\$

919 Kearny St./Jackson & Pacific (415) 421-1429

People line up on the sidewalk for a cramped table at this small, exceptional Chinatown favorite.

<http://houseofnanking.net>

Liholiho Yacht Club \$\$\$

871 Sutter St./Leavenworth & Jones (415) 440-5446

Extremely popular restaurant with cuisine inspired by owner Ravi Kapur's Hawaiian-Indian heritage.

<https://lycsf.com>

Mister Jiu's \$\$\$

28 Waverly Pl./Sacramento & Clay (415) 857-9688

James Beard Award winning chef Brandon Jew's ambitious Chinese-American restaurant in the heart of historic Chinatown. Perhaps the best roast duck in SF.

<https://www.misterjius.com>

Rintaro \$\$\$

82 14th St./Folsom & Harrison (415) 589-7022

Izakaya style Japanese restaurant with a welcoming heated courtyard and seasonal innovative menu.

<https://izakayarintaro.com>

Ton Kiang \$\$

5821 Geary Blvd/22nd Ave & 23rd Ave. (415) 386-8530

Hop on the 38 Geary Bus and head out to the Richmond district for awesome dim sum in a large multilevel bustling Chinese eatery.

<http://www.tonkiang.net>

Vegetarian

Cha-Ya \$

762 Valencia St/18th & 19th (415) 252-7825

Japanese vegetarian open for lunch and dinner.

<https://www.chayasf.com>

Greens \$\$\$

Ft. Mason Center, Building A 771-6222

Come for the gourmet vegetarian food, stay for the view! The large windows on the west side of the restaurant frame a sweeping view of the San Francisco Bay, marina, Golden Gate Bridge and the Marin Headlands. The inside is also beautiful with a 30-foot ceiling and interior filled with contemporary paintings and redwood sculptures. Greens is one of the most dramatic dining spaces in the city. Make reservations well in advance for dinner, lunch a day in advance.

<http://www.greensrestaurant.com/>

Rad Radish \$

301 Hayes St./Franklin (415) 916-8548

Seasonal plant-based cuisine in casual setting. Located in happening Hayes Valley, in the performing arts center of SF.

<https://www.eatradradish.com>

Very Highly Rated

Californios South of Market \$\$\$\$

355 11th St./Folsom & Harrison (415) 757-0994

<https://www.californiossf.com>

Gary Danko Fishermans Wharf \$\$\$\$

800 North Point/Hyde 749-2060

<http://www.garydanko.com/>

La Folie Russian Hill \$\$\$\$

2316 Polk/Green & Union 776-5577

<http://www.lafolie.com/>

Spruce Laurel Heights \$\$\$\$

3640 Sacramento St./Spruce & Locust 931-5100

<http://www.sprucesf.com/>

Zuni Café Civic Center \$\$\$\$

1658 Market/Brady (btwn Gough & Franklin) 552-2522

<http://www.zunicafe.com/>