

side trips

pomelo •

little gem lettuces and baby arugula, pomelo segments, toasted hazelnuts, laura chenel goat cheese, balsamic-grapefruit vinaigrette **8**

pienza •

panzanella - seasonal bread salad with roasted butternut squash, brussels sprouts, asian pear and lemon-brown butter dressing **7.5**

gilroy •

baby bok choy sautéed in olive oil with garlic and pepperoncini flakes **5**

heide

braised brussels sprouts with apple, onion and bacon **6.5**

masantol •

spicy sizzling tofu sisig with chile peppers, garlic, red onion, soy sauce and lemon **6**

ulsan

pa-jeon - korean scallion pancakes with scallops, prawns, red and green chiles, egg and spicy dipping sauce **9**

cabo san lucas

two handmade soft corn tacos with grilled pacific snapper, shredded cabbage, mango salsa, chipotle aioli and house pickled jalapeños **8.5**

aosta •

baked polenta and gourmet mushroom ragù with madeira and cream **8.5**

gressan •

crostini with fontina, roasted butternut squash and shallot sage balsamic reduction **7**

grenoble •

french onion soup gratinée – with fresh herbs, croutons and gruyère cheese **7.5**

suwa •

awase miso soup with fresh gourmet mushrooms, silken tofu & scallions **3.5**

strasbourg •

two slices of artisan country french levain wheat bread with butter **1**



inner sunset 415 731 6175
92 judah street (at 6th ave.)
san francisco, ca 94122
dinner nightly 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
dinner nightly at 5:30
brunch saturday & sunday 10:00 - 2:30

available for private parties

we are happy to accept cash,
visa, mastercard, american express
sorry, no personal checks
18% gratuity added to parties of 6 or more

all prices subject to **8.5% ca sales tax**

www.pomelosf.com

dinner menu
early winter 2012
judah street

• otsu

cold buckwheat noodle salad with cucumber, scallion, cilantro and a spicy soy, ginger & sesame dressing, topped with pan sautéed tofu **11**

• bergün

barley salad with fennel, radish, scallion, parsley, grilled king trumpet mushrooms and lemon vinaigrette **11**

• urbino

farro and cannellini bean soup with tomato, carrot, celery, garlic and rosemary, toasted asiago cheese crostini **10.5**

hat yai

garlic egg noodles and panang curry with mary's duck legs, thai eggplants, coconut milk, kaffir lime leaves, fried thai basil **17**

manila

pancit bihon - filipino style stir fried rice noodles tossed with sautéed prawns, chicken, chinese sausage & vegetables, with scallion and lemon **12**

lanzhou

fresh egg noodles stir fried with ginger, scallion and garlic, with peppered ahi tuna, seared rare and topped with a miso-sesame drizzle **16**

gorgonzola

orecchiette pasta with savoy cabbage, gorgonzola and pancetta, topped with rosemary grilled chicken breast **13.5**

potenza

baked rosemary polenta triangles with lamb shank braised in red wine and tomatoes **15**

ayacucho

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

havana

cuban style fried rice with black beans, plantains, chipotles, ginger and cilantro, served with grilled skirt steak, sautéed onions and cuban avocado salad * **16.5**

koh samui

spicy coconut curry with chicken, oriental long beans, thai eggplants, squash, straw mushrooms, kaffir lime leaves and fresh cilantro, served with jasmine rice * **12.5**

grilled fish of the day **aq**
seared peppered ahi tuna **11**

grilled air chilled mary's chicken breast **7**
grilled skirt steak **7.5**
grilled tiger prawns **6.5**
pan sautéed tofu - hodo soy beanery **4.5**

* - brown rice substitution add one dollar

• = vegetarian / ask for vegetarian options

we use meat and poultry free of growth hormones and antibiotics
we use sustainable wild and farmed seafood products
we use local & organic products whenever possible

destinations & upgrades