

## "Best Contemporary & Fusion in San Francisco"

Created by: Cityseeker

 12 Locations Bookmarked

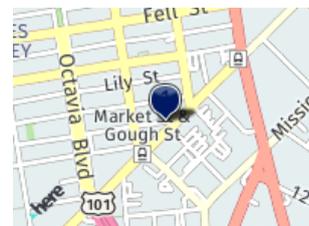


 by T.Tseng 

### Zuni Cafe

"Ultra-chic Atmosphere, Delicious Food"

People watch and indulge in the fabulous dining at this San Francisco favorite. Known equally well for its affluent clientele and its oven-roasted chicken, this hot spot is worth the wait. Dinner entrees are nominally priced, though specials will cost you a bit more. If you are not enamored with the dinner scene, try visiting late mornings or early afternoons when you can sip on a latte (or scarf a Gorgonzola-topped burger) and watch the fog lift.



 +1 415 552 2522

 [www.zunicafe.com/](http://www.zunicafe.com/)

 1658 Market Street, Between Franklin & Gough, San Francisco CA



 by City Foodsters 

### State Bird Provisions

"Refined yet Casual"

Modeled after traditional dim sum service, State Bird Provisions lets patrons use the sense of smell and sight to choose their dishes, with cuisine brought in on a trolley for viewing. Each item is creative and innovative, with dishes like sweet corn and chive pancakes, kimchi pork belly with tofu and duck liver mousse with almond biscuit. The space is rather small, yet cozy with an open concept kitchen, and friendly staff.



 +1 415 795 1272

 [statebirdsf.com/](http://statebirdsf.com/)

 [info@statebirdsf.com](mailto:info@statebirdsf.com)

 1529 Fillmore Street, San Francisco CA

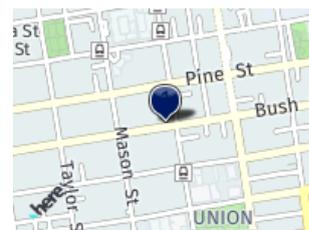


 by Bruce Guenter 

### Sons & Daughters

"Sophisticated Farm-Style Cuisine"

Opened in 2010, Sons & Daughters is located in the neighborhood of Union Square by chefs Matt McNamara and Teague Moriarty. The restaurant specializes in seasonal, local contemporary New American cuisine. The changing prix fixe menu features dishes listed simply by ingredients like farm egg, malt, yeast, ground cherry or wild boar, Burgundy truffle, apple, hay. The dining area is clean and warm, featuring lots of polished wood furniture and black and white photos; the lack of overbearing fanciness ensures that you can be relaxed enough to fully enjoy every aspect of this Michelin-starred dining experience.



 +1 415 994 7933

 [sonsanddaughterssf.com/](http://sonsanddaughterssf.com/)

 [info@sonsanddaughterssf.com](mailto:info@sonsanddaughterssf.com)

 708 Bush Street, At Powell Street, San Francisco CA

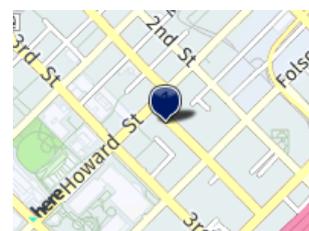


 by City Foodsters 

### Benu

"Classy & Contemporary"

Benu opened in San Francisco's SoMa area in 2010, and has become one of the Bay Area's most coveted restaurants. Chef and owner Corey Lee, former chef de cuisine at the famed French Laundry in Napa Valley, is a James Beard Award winner who has created this modern and intimate restaurant. The cuisine is New American, serving dishes on the a la carte and prix fixe menus like foie gras steamed in sake with carrot, orange, ginger and brioche or poularde cooked en vessie. You can always count



on Benu to provide excellent service and incredible, innovative food and perfect wine pairings for a truly memorable dining experience. Benu was awarded two Michelin stars in 2011.

+1 415 685 4860

[benusf.com](http://benusf.com)

[contact@benusf.com](mailto:contact@benusf.com)

22 Hawthorne Street, San Francisco CA



by stu\_spivack

## HRD Coffee Shop

### "Korean Style Breakfast"

Contrary to its name, HRD Coffee Shop is not what you'd expect it to be. Combining Korean, Chinese, American and Mexican cuisine, HRD offers unique lunch and breakfast fare. One of the best-kept secrets of the SoMa area, the establishment is popular with fans headed to the ballpark as well as locals. Most patrons opt for take away, but the simple booths and a long communal table make for ample seating. Standout dishes include the Mongolian cheesesteak, kimchi burrito and the barbecue pork served over scrambled eggs and rice.



+1 415 543 2355

[www.hrdcoffeeshop.com/](http://www.hrdcoffeeshop.com/)

[jojo@hrdfoods.com](mailto:jojo@hrdfoods.com)

521 3rd Street, San Francisco CA

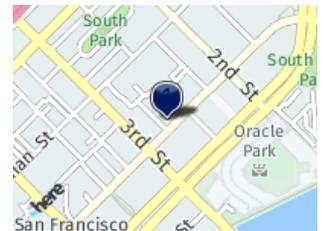


by City Foodsters

## Saison

### "Seasons of Flavor"

Saison is a light and homey-feeling restaurant. The menu is a tasty mixture of traditional French cuisine, and the ever popular New American genre that has already been sweeping the world. Focus is on fresh, seasonal ingredients and careful and precise preparation and technique. The menu changes daily, so no matter how many times you come back (and you WILL come back), you always get to have a new, delicious and exciting dining experience. Of course, wine pairings are available for every course of the Michelin-starred prix fixe menu.



+1 415 828 7990

[www.saisonsf.com](http://www.saisonsf.com)

[info@saisonsf.com](mailto:info@saisonsf.com)

178 Townsend Street, San Francisco CA



## Frascati

### "Cali-Medi-French Cuisine"

In one of San Francisco's best signature styles, Chef Will Dodson presents a menu that defies categorization. Suffice it to say that the food showcases some of the best ingredients from the Bay Area, combined in a very creative and eclectic fashion that exemplifies why fusion has become such a craze. The menu changes often, but typical menu items include Andalusian Seafood Paella and Baked Salmon encrusted in brown sugar and herbs. The service is first rate, too. The cable car is accessible just around the corner.



+1 415 928 1406

[www.frascatisf.com/](http://www.frascatisf.com/)

[frascati@pacbell.net](mailto:frascati@pacbell.net)

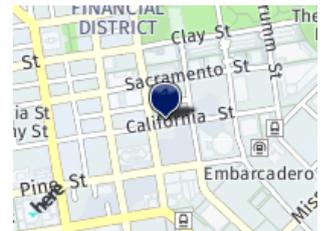
1901 Hyde Street, Corner Hyde & Green Streets, San Francisco CA

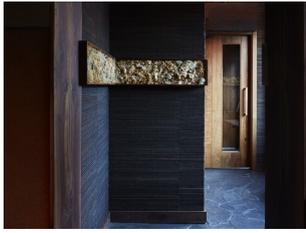


## Michael Mina

### "Haute Cuisine"

Michael Mina's eponymous flagship restaurant champions itself on a food philosophy that harmonizes flavors. Striking a balance between Japanese and French cuisines, the menu is a contemporary illustration of gastronomy in the 21st Century. Savor the chef's signature Ahi tuna tartare, pan-roasted ocean trout and Black Angus skirt steak with Japanese whiskey, single malt scotch or wine by the glass. The aesthetic decor maintains an atmosphere of understated elegance, replete with modern design and chic accents. The award-winning Financial District favorite promises a memorable meal, but most of all holds the relationships fostered with its patrons in high regards.





by Resy

## Coi Restaurant

"Pleasant Dining Experience"

Owner and Chef Daniel Patterson's culinary masterpieces and the Zen-like atmosphere have made Coi Restaurant a favorite with those who can afford it. Clean, refined interiors in muted colors, simple artwork and subtle background music create a relaxed ambiance. If the dining room gets too crowded, fear not; you can sit in the casual lounge. Diners can opt for a four or ten-course meal of French-Californian fusion cuisine. Try favorites like the suckling pig, carrot soup and the beet carpaccio. Coi is an ideal venue to celebrate a special occasion. Go ahead, indulge!



+14153939000

www.coirestaurant.com/

info@coirestaurant.com

373 Broadway, Between  
Bartol Street & Osgood Place,  
San Francisco CA

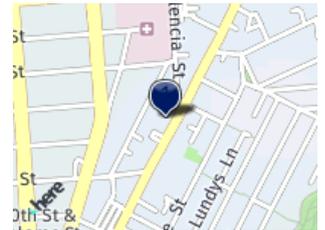


by FoodieFactor

## Blue Plate

"A Little of Everything"

You might pass by this casual and slightly funky place and dismiss it as just another hole-in-the-wall, but do not be fooled. Inside, it is done up with whimsical lighting and bright paint. The menu takes the best of Californian cuisine and fusion trends. The wait staff is as hip as the joint itself and just as accomplished. The entrees are imaginative, fresh and never less than very good. The wine list is also good, featuring Californian vintages.



+1 415 282 6777

www.blueplatesf.com/

info@blueplatesf.com

3218 Mission Street, At  
Valencia, San Francisco CA



by Public Domain

## Blackwood

"Grow-up American-Thai Fusion Breakfast  
Joint"

Serving breakfast until 4p each day, this popular weekend brunch spot is the place to be. Combining traditional Thai cuisine such as pad thai and tiger prawns with typical American breakfast fare of pancakes and omelets makes for a diversified menu. The atmosphere is laid back and features modern decor plush seating, fireplace and patio. Be sure to try one of their acclaimed stone pots or the millionaires bacon.



+1 415 931 9663

blackwoods.com/

2150 Chestnut Street, San Francisco  
CA

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