DELICA

Lunch Menu

3-Item Lunch Combinations

(order in restaurant only)

Combination #1 - $16.50
Choice of *Salad, Salad, Main Item* **OR** *Salad, Soup, Main Item*

Combination #2 - $15.50
Choice of *Salad, Salad, Salad* **OR** *Salad, Soup, Salad*

Combination #3 - $14.50
Choice of *Salad, Salad* & white rice

Combination #4 - $15.00
Choice of *Salad, Main Item* & white rice

Salads

Hijiki and Soybean Salad $18.00/lb
Vegan
Hijiki seaweed, dried soybeans, konnyaku (mountain yam), and fried tofu skin cooked with soy sauce then tossed with daikon, organic spring mix, and garnished with kuko (gojiberry), green onion and edamame, Rich in iron and protein.

Spicy Burdock Root Salad $17.00/lb
Vegan
A mildly spicy mix of braised burdock, lotus roots and konnyaku (mountain yam) tossed with julienned carrots, thinly sliced white onion, celery, and organic spring mix.

Green Bean Salad $17.00/lb
Vegetarian
Crunchy green beans and organic shredded carrots in a traditional sesame dressing.

Eggplant Salad $17.00/lb
Fried eggplant mixed with ground all natural chicken in a "Piri Kara" chili sauce with ginger, red bell pepper and bean thread noodles. Tossed with cilantro and green onions.

*****Also available: Vegan Eggplant Salad** $17.00/lb

Spinach Salad $18.00/lb
Cooked Spinach tossed in a traditional Dashi soy sauce dressing and ground white sesame. ***Sauce contains fish**

Wasabi Garlic Potato Salad $16.00/lb
Vegetarian/Gluten Free
Garlic potato salad with organic russet potatoes, house wasabi mayonnaise, edamame, snap peas, and romaine lettuce.

Deli (Main Item)

Agedashi Tofu Steak $7.00/ea
Vegan
Silken organic tofu lightly dusted with potato starch and deep fried. Served in a tentsuyu made of dashi, mirin and shoyu, then topped with Far West Fungi mushrooms and green onions. *May have been fried in same oil as animal products

Fried Shrimp Cake $7.00/ea
Made with fresh white shrimp and coated in our house made panko breadcrumbs. Served with our house tartar sauce.

Potato Croquette $3.50/ea
Vegetarian
Delicately fried Russet and Yukon gold potato croquette with caramelized onions.

Tonkatsu (Pork Cutlet) $3.50/ea
All natural pork tenderloin cutlets in our panko drizzled with house-made tonkatsu sauce.

Chicken Dumpling with Sweet Chili Sauce $3.50/ea
All natural ground chicken, organic tofu, water chestnuts and shiitake mushrooms are steamed then fried and served in a sweet chili sauce garnished with cilantro.

Sweet & Spicy Chicken $3.50/ea
All natural chicken marinated in sake and kiwi, lightly fried then tossed in our sweet & spicy sauce and black sesame.

house mayonnaise contains raw egg

Donburi (= in a Bowl, Served over Rice)

Gyu-Don $16.00
Thinly sliced USDA Angus beef and white onion simmered in a lightly sweet soy sauce based sauce. Served hot over rice.

Beef Curry $16.50 /Regular, $18.50 /Large
All natural Angus beef and Yukon potatoes in our unique interpretation of a traditional curry. Served hot over rice.

Mushroom Curry $16.50 /Regular, $18.50/large
Vegetarian
Sautéed brown mushrooms in a mildly spicy curry. Served hot over rice and topped with fried lotus chips.

Tempura Udon Noodle $17.00
Udon Noodle in savory dashi soup. Topped with Kakiage (carrots, onions and shrimp) Tempura.Garnish with green onion.

Soup

Organic Tofu Miso Soup $5.00/Cup, $6.50/Bowl
Miso soup with bonito dashi, organic tofu, wakame seaweed and green onion.

Carrot & Ginger Soup $6.50/Cup, $8.00/Bowl
Gluten-Free
Organic carrots, ginger, and onions pureed with chicken broth.

Salmon Chowder $8.00/Cup, $9.50/Bowl
charge($1 up for combination)
Wild Sockeye Salmon from Copper River, yellow onion, potato, organic carrots and house chicken broth in a cream based chowder.

Sushi

Salmon Poke Don $16.50/bowl
Sustainable Atlantic salmon, organic onion and Avocado tossed in our house poke sauce served over white sushi rice.

Spicy Tuna Roll $16.50/ea
Gluten-Free
Minced big eye tuna mixed with red chilies, cucumber and a hint of house mayonnaise.

Spicy Salmon Roll $16.50/ea
Gluten-Free
Salmon spiced with red chilies and mixed with house mayonnaise. Wrapped with avocados in sushi rice and nori seaweed.

Shrimp & Crab Roll $16.50/ea
White shrimp, Alaskan Snow crab, red bell pepper, lettuce, house mayonnaise, and soy sauce

Avocado Roll $9.50/ea
Gluten-Free /Vegan
Avocado wrapped in sushi rice and Nori

16 Grain Inari $10.50/ea
Vegan
Sweet simmered inari tofu filled with sushi rice and 16 grains, mixed with shiitake mushrooms, daikon, red bell pepper, and Shiso leaf, seasoned with soy sauce and sake.

Bento

4-Item: $17.50/ea (Customizable)
Two salads, one Deli item, and rice.

Original 5-Item: $17.50/ea (Preset)
Hjiki & Soybean salad, Spicy Burdock salad, one chicken dumpling, 3 piece Avocado roll, & ½ Shrimp Cake with tartar.

Vegetarian 5-Item: $17.50/ea (Preset)
Hjiki & Soybean salad, Spicy Burdock salad, one Potato Croquette, Green Bean Salad, & ½ Agedashi Tofu.

Assorted 9-item Sushi Bento $19.50/ea (Preset)
Sushi: Avocado roll topped with Spicy Tuna, Salmon Poke, ½ 16 grain Inari, and Shrimp & Crab roll
Salad: Hijiki & Soybean, Spicy Burdock, Spinach & Sesame, & Green Bean
Deli: One Chicken Dumpling

DELICA

Catering

Buffet
Tell us the number of people you are expecting, and we will create a special buffet lunch. Or, pick your favorite items and create your own custom buffet. From chopsticks and beverages to soy sauce and service ware, we provide everything you need.
$30-$45/per person

Bento Box
DELICA 4 Item Bento is a simple and beautiful way to bring lunch to your clients or staff. Choice of 2 Salads, 1 Main item and Rice.
Preset 5 Item Bento, 5 Item Vegetarian and 9 Item Bento are available, too!
$17.50/ea-$19.50/ea+tax

All menu items are available for catering. Vegetarian and vegan selections are also available. Free delivery to the Financial District with orders of $250 or more, otherwise there is a $25 delivery fee. There is a 5% service charge for Buffet Style for the cost of packaging and presentation. **Please allow 72 hours advance notice** for large delivery, or special orders.
CANCELATION POLICY: If an order is canceled with less than 24 hours notice, the full price of the entire order will be charged.

1 Ferry Building, Shop 45,
San Francisco, CA 94111
(415) 834-0344
shop@delicasf.com

DELICA

A Japanese Delicatessen

Lunch Menu

Catering is Available!

San Francisco Ferry Building
(415) 834-0344
shop@delicasf.com
Instagram @DelicaSF

Hours

Lunch
Monday to Saturday 9:30am to 5pm
Sunday Closed

Uber Eats Door Dash