



# Legacy Business Registry Staff Report

Hearing Date: September 23, 2024

## TEN-ICHI JAPANESE RESTAURANT AND SUSHI BAR

*Application No.:* LBR-2024-25-006  
*Business Name:* Ten-Ichi Japanese Restaurant and Sushi Bar  
*Business Address:* 2235 Fillmore St.  
*District:* District 2  
*Applicant:* Steve Amano, Co-owner  
*Nomination Date:* July 22, 2024  
*Nominated By:* Supervisor Catherine Stefani  
*Staff Contact:* Richard Kurylo and Michelle Reynolds  
legacybusiness@sfgov.org

### BUSINESS DESCRIPTION

Ten-Ichi Japanese Restaurant and Sushi Bar is a family-owned Japanese restaurant serving homemade dishes and sushi. They are known for their vegetarian alternatives, rotating specials, and premium sake selection. Yoichi and Sachiko Amano were two young Japanese immigrants who arrived in the U.S. in 1971. Sachiko worked as a server at different Japanese restaurants in San Francisco before opening the business with Yoichi in 1978.

Their two children, Saori and Steve, grew up spending time at the business and eventually helping their parents run the business. Yoichi and Sachiko built a shed in the rear yard of the restaurant and that was where the children would play. In his teenage years, Steve worked closely with sushi chefs. Saori graduated from the California Culinary Academy and worked at various restaurants throughout California. Yoichi and Sachiko retired in 1990, passing the ownership to Saori and Steve.

### CRITERION 1

**Has the applicant operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?**

Yes, Ten-Ichi Japanese Restaurant and Sushi Bar has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years:

2235 Fillmore St. from 1978 to Present (46 years)

### CRITERION 2

**Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?**

Yes, Ten-Ichi Japanese Restaurant and Sushi Bar has contributed to the history and identity of the Pacific Heights neighborhood and San Francisco.

The Historic Preservation Commission recommended the applicant as qualifying, noting the following ways the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community:

- The business is associated with Japanese cuisine.
- The Fillmore Street property is a non-contributory building located within the California Register-eligible Upper Fillmore Neighborhood Commercial Historic District

#### Legacy Business Program

Office of Small Business  
City Hall Room 140  
1 Dr. Carlton B. Goodlett Place  
San Francisco, CA 94102  
(415) 554-6680  
legacybusiness@sfgov.org  
[www.legacybusiness.org](http://www.legacybusiness.org)





- The business has been cited in Our Town, Local Getaways, and Fillmore San Francisco.
- The business has received awards from Zagat and the San Francisco Bay Guardian.
- With regard to racial and social equity, Ten-Ichi Japanese Restaurant and Sushi Bar is an immigrant-owned business. As one of the only Japanese restaurants remaining in the neighborhood, the Amano family is committed to continuing Japanese traditions and teaching younger generations the importance of making good food.

### **CRITERION 3**

**Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?**

Yes, Ten-Ichi Japanese Restaurant and Sushi Bar is committed to maintaining the physical features and traditions that define the business.

### **HISTORIC PRESERVATION COMMISSION RECOMMENDATION**

The Historic Preservation Commission recommends that Ten-Ichi Japanese Restaurant and Sushi Bar qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) and recommends safeguarding of the below listed physical features and traditions.

Physical Features or Traditions that Define the Business:

- Fresh and affordable homestyle Japanese cuisine.
- Attentive customer service.
- Bright red bench.

### **CORE PHYSICAL FEATURE OR TRADITION THAT DEFINES THE BUSINESS**

Following is the core physical feature or tradition that defines the business that would be required for maintenance of the business on the Legacy Business Registry.

- Restaurant featuring Japanese cuisine.

### **STAFF RECOMMENDATION**

Staff recommends that the San Francisco Small Business Commission include Ten-Ichi Japanese Restaurant and Sushi Bar currently located at 2235 Fillmore St. in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Richard Kurylo and Michelle Reynolds  
Legacy Business Program

#### **Legacy Business Program**

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# Small Business Commission

Resolution No. \_\_\_\_\_

September 23, 2024

## TEN-ICHI JAPANESE RESTAURANT AND SUSHI BAR

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legacybusiness@sfgov.org

### **Adopting findings approving the Legacy Business Registry application for Ten-Ichi Japanese Restaurant and Sushi Bar, currently located at 2235 Fillmore St.**

**WHEREAS**, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

**WHEREAS**, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; or

**WHEREAS**, the subject business has operated in San Francisco for more than 20 years but less than 30 years, has had no break in San Francisco operations exceeding two years, has significantly contributed to the history or identity of a particular neighborhood or community and, if not included on the Registry, faces a significant risk of displacement; and

**WHEREAS**, the subject business has contributed to the neighborhood's history and identity; and

**WHEREAS**, the subject business is committed to maintaining the physical features and traditions that define the business; and

**WHEREAS**, at a duly noticed public hearing held on September 23, 2024, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore

**BE IT RESOLVED**, that the Small Business Commission hereby includes Ten-Ichi Japanese Restaurant and Sushi Bar in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

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**BE IT FURTHER RESOLVED**, that the Small Business Commission recommends safeguarding the below listed physical features and traditions at Ten-Ichi Japanese Restaurant and Sushi Bar.

Physical Features or Traditions that Define the Business:

- Fresh and affordable homestyle Japanese cuisine.
- Attentive customer service.
- Bright red bench.

**BE IT FURTHER RESOLVED**, that the Small Business Commission requires maintenance of the below listed core physical feature or tradition to maintain Ten-Ichi Japanese Restaurant and Sushi Bar on the Legacy Business Registry:

- Restaurant featuring Japanese cuisine.

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I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on September 23, 2024.

---

Katy Tang  
Director

RESOLUTION NO. \_\_\_\_\_

Ayes –  
Nays –  
Abstained –  
Absent –

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# Legacy Business Registry

# Application Review Sheet

*Application No.:* LBR-2024-25-006  
*Business Name:* Ten-Ichi Japanese Restaurant and Sushi Bar  
*Business Address:* 2235 Fillmore St.  
*District:* District 2  
*Applicant:* Steve Amano, Co-owner  
*Nomination Date:* July 22, 2024  
*Nominated By:* Supervisor Catherine Stefani

**CRITERION 1:** Has the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years?  
 Yes  No

2235 Fillmore St. from 1978 to Present (46 years)

**CRITERION 2:** Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?  
 Yes  No

**CRITERION 3:** Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?  
 Yes  No

**NOTES:** NA

**DELIVERY DATE TO HPC:** August 19, 2024

Richard Kurylo and Michelle Reynolds  
Legacy Business Program

## Legacy Business Program

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City Hall Room 140  
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Member, Board of Supervisors  
District 2



City and County of San Francisco

## CATHERINE STEFANI

July 22, 2024

Katy Tang  
Office of Small Business  
City Hall, Room 110  
1 Dr. Carlton B. Goodlett Place  
San Francisco, CA 94102

### **RE: Legacy Business Nomination for Ten-Ichi Restaurant and Sushi Bar**

Dear Director Tang,

I am pleased to nominate Ten-Ichi Restaurant and Sushi Bar, owned and operated by Steve Amano, for the Legacy Business Registry. Ten-Ichi is a Japanese restaurant and sushi bar, a distinguished small business serving the Pacific Heights neighborhood.

For 46 years, Ten-Ichi has been a cornerstone of the Pacific Heights community in San Francisco. Renowned for its delectable Japanese cuisine, friendly staff, and engaging owner, Ten-Ichi has earned a loyal customer base. Despite the significant changes in the city's restaurant industry since Ten-Ichi opened its doors in 1978, the restaurant remains dedicated to offering exceptional food in a warm, family-like atmosphere.

As a historic small business, Ten-Ichi Restaurant and Sushi Bar significantly contributes to the vitality of our local neighborhood. It is my great pleasure to nominate Ten-Ichi Restaurant and Sushi Bar as a deserving candidate for the Legacy Business Registry.

The nominee can be contacted here: Steve Amano; 2235 Fillmore St, San Francisco, CA 94115; (415) 346-3477; tenichi@gmail.com.

Sincerely,

A handwritten signature in blue ink, appearing to read "Catherine Stefani".

Catherine Stefani  
Supervisor, District 2  
City and County of San Francisco



# Legacy Business Registry Application



## Business Information

**Business name:** Ten-Ichi Japanese Restaurant and Sushi Bar

**Business owner name(s):** Steve Amano and Saori Amano

*Identify the person(s) with the highest ownership stake in the business*

**Current business address:** 2235 Fillmore St., San Francisco, CA 94115

**Telephone:** ( 415 ) 346 - 3477      **Email:** tenichi@gmail.com

**Mailing address (if different than above):**

**Website:**

**Facebook:** www.facebook.com/TenIchiSFRestaurant      **Twitter:** Instagram: @tenichisf

**7-digit San Francisco Business Account Number (BAN):** 0 3 6 2 5 9 4

**Do any of these describe your business?** (select all that apply)

*Requires at least 51% of the business be owned, operated, and controlled by the business designation below.*

- |  |  |
|--|--|
| <input checked="" type="checkbox"/> Immigrant-Owned Business | <input type="checkbox"/> Owned by Person with a Disability |
| <input type="checkbox"/> LGBTQ+-Owned Business               | <input type="checkbox"/> Veteran-Owned Business            |
| <input type="checkbox"/> Minority-Owned Business*            | <input type="checkbox"/> Woman-Owned Business              |

*\*Minority is defined as one or more of the following racial or ethnic groups: American Indian or Alaska Native; Asian; Black or African American; Hispanic or Latino; Middle Eastern or North African; Native Hawaiian/Other Pacific Islander*

## Contact Person Information

**Contact person name:** Steve Amano

**Contact person title:** Co-owner

**Contact telephone:** ( 415 ) 346 - 3477      **Contact email:** tenichi@gmail.com

## Business Location(s)

List the business address of the original San Francisco location, the start date of business, and the dates of operation at the original location. Check the box indicating whether the original location of the business in San Francisco is the founding location of the business.

If the business moved from its original location and has had additional addresses in San Francisco, identify all other addresses and the dates of operation at each address.

**Original San Francisco address:** 2235 Fillmore St. **Zip Code:** 94115

**Is this location the founding location of the business? (Y/N):** Y

**Dates at this location: From:** February 14, 1978 **To:** Present

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**Other address (if applicable):** **Zip Code:**

**Dates at this location: From:** **To:**

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**Other address (if applicable):** **Zip Code:**

**Dates at this location: From:** **To:**

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**Other address (if applicable):** **Zip Code:**

**Dates at this location: From:** **To:**

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**Other Address (if applicable):** **Zip Code:**

**Dates at this location: From:** **To:**

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**Other address (if applicable):** **Zip Code:**

**Dates at this location: From:** **To:**

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Applicant Disclosures

**San Francisco Taxes, Business Registration, Licenses, Labor Laws and Public Information Release.**

This section is verification that all San Francisco taxes, business registration, and licenses are current and complete, and there are no current violations of San Francisco labor laws. This information will be verified. A business deemed not current with all San Francisco taxes, business registration, and licenses, or has current violations of San Francisco labor laws, will not be eligible to apply for grants through the Legacy Business Program.

In addition, we are required to inform you that all information provided in the application will become subject to disclosure under the California Public Records Act.

Please read the following statements and check each to indicate that you agree with the statement. Then sign below in the space provided.

- I am authorized to submit this application on behalf of the business.
- I attest that the business is current on all of its San Francisco tax obligations.
- I attest that the business's business registration and any applicable regulatory license(s) are current.
- I attest that the Office of Labor Standards and Enforcement (OLSE) has not determined that the business is currently in violation of any of the City's labor laws, and that the business does not owe any outstanding penalties or payments ordered by the OLSE.
- I understand that documents submitted with this application may be made available to the public for inspection and copying pursuant to the California Public Records Act and San Francisco Sunshine Ordinance.
- I hereby acknowledge and authorize that all photographs and images submitted as part of the application may be used by the City without compensation.
- I understand that the Small Business Commission may revoke the placement of the business on the Registry if it finds that the business no longer qualifies, and that placement on the Registry does not entitle the business to a grant of City funds.

Name:

Steve Amore

Signature:



Date: 03/21/2024

# TEN-ICHI RESTAURANT AND SUSHI BAR

## Written Historical Narrative

### INTRODUCTION

#### a. Describe the business. What does it sell or provide?

In the heart of San Francisco, in the historically rich and culturally vibrant Fillmore District, lies a hidden gem – a family-owned Japanese restaurant named Ten-Ichi Restaurant, which provides homemade Japanese home style cuisine and sushi to neighborhood locals. Ten-Ichi began in 1978 as a modest dream of two young Japanese immigrants with two young children trying to find their home in San Francisco – the typical immigrant story. The establishment has been more than just a place to eat; it has been a sanctuary of tradition, warmth, innovation, and friendship. Over time, Ten-Ichi has become a beloved cornerstone of the Fillmore District community.

Amid the city's ever-evolving landscape, Ten-Ichi stands as a symbol of the enduring power of real and chosen family, tradition, and the simple joy of a homemade meal one guest at a time.

#### b. Describe whom the business serves.

Ten-Ichi Restaurant serves local families and renters in the Pacific Heights and Presidio Heights area. The restaurant's regular clients and community are like family. Gratitude is what Ten-Ichi feels for the community that they believe is the essence of the San Francisco spirit.

#### c. In about 2-5 words (15-30 characters), describe what the business is known for.

Distinctive homestyle Japanese cuisine and sushi bar.

### CRITERION 1: The business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years

#### a. Provide a short history of the business, including locations and owners.

Ten-Ichi Restaurant and Sushi Bar was established on February 14, 1978, by Yoichi and Sachiko Amano, two young Japanese immigrants searching for the "American Dream." The restaurant was founded at 2235 Fillmore Street, where the business is still located today.

Both Yoichi and Sachiko did not have an education past high school when they immigrated from Japan in 1971. Sachiko worked as a server for a few different Japanese restaurants in San Francisco. In the 1970s in the San Francisco, Japanese restaurants were scarce and tried to be extremely authentic. She used to have to wear a kimono while riding Muni to work. She would

put her tip earnings in her freezer until she saved enough for a down payment on a home in Daly City.

The location of the business was originally half as large, and there was a backyard. Yoichi and Sachiko created a little shed in the back where their two children, Saori and Steve, would watch TV and play.

As the children got older, there were times when Yoichi and Sachiko relied on them to translate things, including reading the mail, understanding all of the permitting and licensing requirements of owning a restaurant, employee issues, and customer relations. Eventually, Saori and Steve both started doing odd jobs in the restaurant. Saori started serving the customers and changed the menu drastically. Steve started working with the sushi chefs at 15 years old. He was able to learn from several different Japanese sushi chefs at a very early age. Ten-ichi became known as a sushi restaurant. Still to this day, sushi is the revenue driver for the business.

Business at Ten-ichi exploded! Business was booming. Seven days a week, people were waiting in front of the restaurant.

Yoichi and Sachiko opened a second restaurant called Matsuri on Hayes Street at Gough, but they eventually closed it and focused on their original restaurant on Fillmore.

Yoichi and Sachiko retired from the restaurant full-time in 1990, and their children Saori and Steve took over the business. Despite her official retirement, Sachiko would still do the flowers and greet customers from 1990 to 2015.

Saori is the true chef in the family. A California Culinary Academy graduate in 1997, Saori worked in several different restaurants throughout California. She recently was one of 12,000 participants applying for a cooking competition show on Amazon Prime called American's Test Kitchen Next Generation. She was one of 12 people chosen for the show. They just finished filming and the season will appear soon.

Steve was not actively involved in the restaurant while he was at school in the 1990s and early 2000s, but he rejoined the business as an active participant in 2001.

Today, Steve and Saori together own the business and split the duties. They uphold the legacy of Ten-ichi Restaurant and Sushi Bar and continue their Japanese traditions with the same love and commitment as their parents, Yoichi and Sachiko.

**b. Provide the ownership history of the business in a consolidated year-to-year format.**

1978 to 1990: Yoichi Amano; Sachiko Amano  
1990 to Present: Saori Amano; Steve Amano

**c. Describe any circumstances that required the business to cease operations in San Francisco for any significant length of time.**

One of Ten-Ichi restaurant's biggest positive attributes has been consistency, namely always being open. Before and after the COVID pandemic in 2020, the restaurant was open seven days a week. Even during the pandemic, this restaurant did not close entirely, offering pick-up and delivery options for the neighborhood and longtime regulars. Since 1978, Ten-Ichi Restaurant has never been closed for more than three days in a row.

## **CRITERION 2: The business has contributed to the neighborhood's history and/or the identity of a particular neighborhood or community**

### **a. Describe the business' contribution to the history and/or identity of the neighborhood, community, business sector, or San Francisco as a whole.**

Ten-Ichi Restaurant and Sushi Bar has been serving distinctive Japanese cuisine in the Fillmore area since 1978. With a warm and inviting ambiance, they feature homestyle cuisine as well as healthy vegetarian alternatives, rotating specials, unique sushi creations, and a great selection of premium sake. They also now offer catering and takeout for large parties – perfect for an office lunch or party.

Since it was established, Ten-Ichi Restaurant has been an integral part of the Fillmore's evolution. The Fillmore area had a booming gay community throughout the late 1970s and 1980s. Most of the staff during that time were people in the LGBTQ community. Many of the businesses surrounding the restaurant at that time were "gay businesses." The area literally changed during the AIDS epidemic. Many of the gay businesses closed, and Ten-Ichi is one of the last standing businesses in the neighborhood from that era.

As the demographics drastically changed in the area to more of a family neighborhood, Ten-Ichi slowly became a family restaurant. Many of the current regular customers were children that literally grew up eating at Ten-ichi. They are now adults that bring their own families in to dine.

Moreover, the Pacific Heights area used to have four major Japanese restaurants. Ten-Ichi was the first of the four to start and currently the last one remaining.

### **b. Is the business associated with significant people or events, either now or in the past?**

Ten-Ichi Restaurant has participated in the yearly Fillmore Jazz Festival serving great food and drinks out their front window.

### **c. How does the business demonstrate its commitment to the community?**

Ten-Ichi 's commitment to the neighborhood has been consistent. Besides almost never being closed, they have been providing large-scale catered lunches to some businesses downtown and also to the UCSF hospital campus employees for their quarterly meetings.

**d. Has the business ever been referenced in the media, business trade publication, and/or historical documents?**

Over the decades, Ten-ichi has been featured in several publications. Key media references include the following:

- ***Our Town - Best of the New Fillmore***  
By Thomas R. Reynolds and Barbara Kate Repa  
2018  
<https://ourtown.norfolkpress.com/>
- ***Best Sushi in San Francisco***  
Local Getaways  
<https://localgetaways.com/california/best-sushi-in-san-francisco/>
- ***The Flavors of Fillmore***  
Fillmore San Francisco  
<https://fillmorestreetsf.com/dining/>

**e. Has the business ever received any awards, recognition, or political commendations?**

Ten-Ichi is a Zagat-rated restaurant and has been honored with several awards, including the following:

- "Award of Distinction," Zagat Survey, 2001 to 2012
- "Best Sushi in (near) Japantown," San Francisco Bay Guardian, 1993

**f. How would the community be diminished if the business were to be sold, relocated, shut down, etc.?**

If Ten-Ichi Restaurant were to move, their patrons would follow them. If Ten-Ichi were to close, there absolutely would be a hole in San Francisco. Ten-Ichi is more than the food it serves; the restaurant provides a sense of community. Ten-Ichi is a San Francisco landmark, and many customers would understandably be upset if the restaurant were forced to leave or shut down for any reason.

**CRITERION 3: The business is committed to maintaining the physical features or traditions that define the business**

**a. Is the business associated with a culturally significant building, structure, object, signage, mural, architectural detail, neon sign, or any other special physical feature that defines the business?**

The interior of the restaurant has been the same layout for nearly all of its history. It has been updated several times, but the sushi bar location within the business has been the same. The exterior has been completely remodeled several times. More recently, it has been popular for its bright red bench in front of the dark gray facade of the building. People are always sitting there.

**b. In a few words, describe the main business activity you commit to maintaining.**

Ten-Ichi is committed to serving the community fresh, affordable, homestyle Japanese cuisine in a non-intimidating atmosphere with attentive customer service.

**c. What is the plan to keep the business open in the long term beyond the current ownership?**

The Amano family is committed to serving excellent food. Knowing how to make good food has been a part of every member of the family, even the extended family. The business has included the original owner's children in the business since they were young children. The same has been happening with the children's children.

**d. What challenges is the business facing today?**

The business has been facing the same problem it has been facing since opening: ridiculously high rents. After the COVID pandemic, all costs have sky rocketed, which makes running a small business even more difficult. Moreover, wealthy investors are coming into the area and buying up the buildings, then pushing small family businesses out by increasing rents. If this trend keeps happening, San Francisco will lose its charm and character. A lot of cities in the United States are losing their identities.

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**Legacy Business Program staff will add the following details:**

**a. Features or traditions that define the business and should be maintained for the business to remain on the Legacy Business Registry.**

Restaurant featuring Japanese cuisine.

**b. Other special features of the business location, such as if the property associated with the business is listed on a local, state, or federal historic resources registry.**

The Planning Department Historic Resource Status of the building that houses Ten-Ichi Restaurant (2231 Fillmore in the San Francisco Property Information Map) is "A - Historic Resource Present." The Spanish Colonial Revival-style building was constructed in 1924; however, it has been "heavily altered" per a [cultural heritage report](#).

# JAPANESE RESTAURANT





Sushi Bar

いちゃん

Sushi Bar

いちゃん

books



Ten-Ichi



PAIGE



PAIGE



PAIGE  
NEW  
ARRIVALS

PIPERO TODD  
SOUTH ACADEMY









- Ten-Ichi
- Via Veneto
- Bubu
- Pizza
  - apizza
  - Academy Bar & Kitchen
  - Pinsa Rossa
  - Pizzeria Delfina
- Bakery & Desserts
  - Salt & Straw
  - Zero& SF
  - Sift Cupcakes & Desserts
  - Philmore Creamery
  - Joe and the Juice
  - Zero& SF
  - La Boulangerie de San Francisco
  - Fillmore Bakeshop

## Ten-Ichi

Homestyle cuisine and sushi bar serving distinctive Japanese cuisine for over 30 years in warm and inviting ambiance. We feature homestyle cuisine as well as healthy vegetarian alternatives, rotating specials, unique sushi creations, and a great selection of premium sake.



2235 Fillmore (at Clay)  
 415-346-3477  
 tenichisf.com

<https://localgetaways.com/california/best-sushi-in-san-francisco/>

# LocalGetaways



*Featured Photo: Wako*

## Best Sushi in San Francisco

As of 2021, there are nearly 18,000 sushi restaurants in the United States. Who would have ever guessed that raw fish would be such a hit? It is, after all, raw fish. Sushi is said to have first arrived stateside in the 1960s, but it wasn't until the late '80s that the scrumptious slices of sake, unagi and others became widespread.

Today you can find sushi in burrito form, on every type of clothing and items including iPhone cases, and pre-rolled in the cold case of most grocery stores. Given San Francisco's location as a coastal port city, the finest fish are at your fingertips.

These are our San Francisco Best Sushi winners for 2023, selected by our editors — look for our readers' choice winner, selected by our audience.

**On or Around Fillmore St.:**  
**Fillmore, Japantown, Pacific Heights**



*Photo: Ten-Ichi*

**Ten-Ichi**

2235 Fillmore Street, Pacific Heights  
415.346.3477

Serving Pac Heights for over 40 years, Ten-Ichi boasts an impressive sake selection, consistently wonderful sushi, and a wide variety of vegetarian items. Beyond the sushi, what keeps guests coming back is the high level of service and casual, friendly atmosphere. Standout dishes are the salmon — the salmon here is house-smoked — donburi, chicken karaage, and the clay roll, which comes with unagi, crab and avocado.

*Hours are 5pm to 10pm Tuesday through Sunday, 11:30am to 2pm Tuesday through Friday, closed Monday.*



# LEGACY BUSINESS REGISTRY EXECUTIVE SUMMARY

**HEARING DATE: SEPTEMBER 18, 2024**

*Filing Date:* August 18, 2024  
*Case No.:* 2024-007649LBR  
*Business Name:* Ten-Ichi Japanese Restaurant and Sushi Bar  
*Business Address:* 2235 Fillmore Street  
*Zoning:* NCD (UPPER FILLMORE NEIGHBORHOOD COMMERCIAL DISTRICT) Zoning District  
 Family and Senior Housing Opportunity Special Use District  
 40-X Height and Bulk District  
*Cultural District:* Not Applicable  
*Block/Lot:* 0630/059  
*Applicant:* Steve Amano  
 2235 Fillmore Street  
*Nominated By:* Supervisor Catherine Stephani  
*Located In:* District 2  
*Staff Contact:* Maggie Dong - 628.652.7426  
 Maggie.Dong@sfgov.org

**Recommendation:** Adopt a Resolution to Recommend Approval

## Business Description

Ten-Ichi Japanese Restaurant and Sushi Bar is a family-owned Japanese restaurant serving homemade dishes and sushi. They are known for their vegetarian alternatives, rotating specials, and premium sake selection. Yoichi and Sachiko Amano were two young Japanese immigrants who arrived in the U.S. in 1971. Sachiko worked as a server at different Japanese restaurants in San Francisco before opening the business with Yoichi in 1978.

Their two children, Saori and Steve, grew up spending time at the business and eventually helping their parents run the business. Yoichi and Sachiko built a shed in the rear yard of the restaurant and that was where the children would play. In his teenage years, Steve worked closely with sushi chefs. Saori graduated from the California Culinary Academy and worked at various restaurants throughout California. Yoichi and Sachiko retired in 1990, passing the ownership to Saori and Steve.

## Staff Analysis

### Review Criteria

**1. When was business founded?**

The business was founded in 1978.

**2. Does the business qualify for listing on the Legacy Business Registry? If so, how?**

Yes. Ten-Ichi Japanese Restaurant and Sushi Bar qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- a. Ten-Ichi Japanese Restaurant and Sushi Bar has operated continuously in San Francisco for 46 years.
- b. Ten-Ichi Japanese Restaurant and Sushi Bar has contributed to the history and identity of the Pacific Heights neighborhood and San Francisco.
- c. Ten-Ichi Japanese Restaurant and Sushi Bar is committed to maintaining the physical features and traditions that define the organization.

**3. Is the business associated with a culturally significant art / craft / cuisine / tradition?**

Yes. The business is associated with Japanese cuisine.

**4. Is the business or its building associated with significant events, persons, and / or architecture?**

The Fillmore Street property is a non-contributory building located within the California Register-eligible Upper Fillmore Neighborhood Commercial Historic District.

**5. Is the property associated with the business listed on a local, state, or federal historic resource registry?**

No.

**6. Is the business mentioned in a local historic context statement?**

No, not as of the date of this Executive Summary.

**7. Has the business been cited in published literature, newspapers, journals, etc.?**

Yes. The business has been cited in *Our Town*, *Local Getaways*, and *Fillmore San Francisco*. The business has also received awards from *Zagat* and the *San Francisco Bay Guardian*.

### Racial and Social Equity Analysis

On July 15<sup>th</sup>, 2020 the San Francisco Historic Preservation Commission adopted [Resolution No. 1127](#) centering Preservation Planning on racial and social equity. Understanding the benefits, burdens, and opportunities to advance racial and social equity that proposed Preservation Planning documents provide is part of the Department's Racial and Social Equity Initiative. This is also consistent with the Mayor's Citywide Strategic Initiatives for equity and accountability and with the Office of Racial Equity, which required all Departments to conduct this analysis.



The Legacy Business Program is deeply intertwined with these goals. One of the primary purposes of the Legacy Business Program is to maintain San Francisco's cultural fabric and to foster civic engagement and pride by assisting long-operating businesses remain in the city. The Legacy Business Registry was established to recognize longstanding, community-serving businesses that are valuable cultural assets of the city. These businesses, ranging from restaurants to art galleries to tire shops to community shelters, are key to sustaining the racial and social diversity in San Francisco and adding to the identity and character of our city and the many communities within it.

Ten-Ichi Japanese Restaurant and Sushi Bar is an immigrant-owned business. As one of the only Japanese restaurants remaining in the neighborhood, the Amano family is committed to continuing Japanese traditions and teaching younger generations the importance of making good food.

### **Physical Features or Traditions that Define the Business**

#### **Location(s) associated with the business:**

Current Locations:

- 2235 Fillmore Street (1978 – Present)

#### **Recommended by Applicant**

- Fresh and affordable homestyle Japanese cuisine
- Attentive customer service
- Bright red bench

#### **Additional Recommended by Staff**

- None

### **Basis for Recommendation**

The Department recommends the Historic Preservation Commission adopt a resolution recommending the business listed above be adopted by the Small Business Commission to the Legacy Business Registry.

### **ATTACHMENTS**

Draft Resolution

Legacy Business Registry Application:

- Application Review Sheet
- Section 1 – Business / Applicant Information
- Section 2 – Business Location(s)
- Section 3 – Disclosure Statement
- Section 4 – Written Historical Narrative
  - Criterion 1 – History and Description of Business
  - Criterion 2 – Contribution to Local History

- Criterion 3 – Business Characteristics
- Contextual Photographs and Background Documentation



# HISTORIC PRESERVATION COMMISSION DRAFT RESOLUTION NO. ###

**HEARING DATE: SEPTEMBER 18, 2024**

*Case No.:* 2024-007649LBR  
*Business Name:* Ten-Ichi Japanese Restaurant and Sushi Bar  
*Business Address:* 2235 Fillmore Street  
*Zoning:* NCD (UPPER FILLMORE NEIGHBORHOOD COMMERCIAL DISTRICT) Zoning District  
 Family and Senior Housing Opportunity Special Use District  
 40-X Height and Bulk District  
*Block/Lot:* 0630/059  
*Applicant:* Steve Amano  
 2235 Fillmore Street  
*Nominated By:* Supervisor Catherine Stephani  
*Located In:* District 2  
*Staff Contact:* Maggie Dong - 628.652.7426  
[Maggie.Dong@sfgov.org](mailto:Maggie.Dong@sfgov.org)

ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR TEN-ICHI JAPANESE RESTAURANT AND SUSHI BAR CURRENTLY LOCATED AT 2235 FILLMORE ST, BLOCK/LOT 0630/059.

WHEREAS, in accordance with Administrative Code Section 2A.242, the Office of Small Business maintains a registry of Legacy Businesses in San Francisco (the "Registry") to recognize that longstanding, community-serving businesses can be valuable cultural assets of the City and to be a tool for providing educational and promotional assistance to Legacy Businesses to encourage their continued viability and success; and

WHEREAS, the subject business has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years; and

WHEREAS, the subject business has contributed to the City's history and identity; and

WHEREAS, the subject business is committed to maintaining the traditions that define the business; and

WHEREAS, at a duly noticed public hearing held on September 18, 2024, the Historic Preservation Commission reviewed documents, correspondence and heard oral testimony on the Legacy Business Registry nomination.

THEREFORE, BE IT RESOLVED that the **Historic Preservation Commission hereby recommends** that Ten-Ichi Japanese Restaurant and Sushi Bar qualifies for the Legacy Business Registry under Administrative Code Section 2A.242(b)(2) as it has operated for 30 or more years and has continued to contribute to the community.

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby recommends** safeguarding of the below listed physical features and traditions for Ten-Ichi Japanese Restaurant and Sushi Bar.

*Location(s)*

Current Locations:

- 2235 Fillmore Street (1978 – Present)

*Physical Features or Traditions that Define the Business*

- Fresh and affordable homestyle Japanese cuisine
- Attentive customer service
- Bright red bench

BE IT FURTHER RESOLVED that the Historic Preservation Commission’s findings and recommendations are made solely for the purpose of evaluating the subject business's eligibility for the Legacy Business Registry, and the Historic Preservation Commission makes no finding that the subject property or any of its features constitutes a historical resource pursuant to CEQA Guidelines Section 15064.5(a).

BE IT FURTHER RESOLVED that the **Historic Preservation Commission hereby directs** its Commission Secretary to transmit this Resolution and other pertinent materials in the case file to the Office of Small Business on September 18, 2024.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

RECUSE:

ADOPTED: September 18, 2024