

# Legacy Business Registry Staff Report

HEARING DATE FEBRUARY 25, 2019

## YUET LEE RESTAURANT

*Application No.:* LBR-2016-17-058  
*Business Name:* Yuet Lee Restaurant  
*Business Address:* 1300 Stockton Street  
*District:* District 3  
*Applicant:* Sam Yu, Owner  
*Nomination Date:* January 20, 2017  
*Nominated By:* Supervisor Aaron Peskin  
*Staff Contact:* Richard Kurylo  
legacybusiness@sfgov.org

### BUSINESS DESCRIPTION

The Yu family opened Yuet Lee Restaurant (“Yuet Lee”) on January 1, 1977, at 1300 Stockton Street on the same corner of Stockton Street and Broadway where it is today. It was established by husband and wife team Chi Yuet Yu and Mee Hun Lee. The restaurant name, Yuet Lee, is a combination of both their names. The Yu family ran a neighborhood restaurant in Hong Kong – also called Yuet Lee – for a number of years. When they immigrated to San Francisco, they brought the family recipes with them. Yuet Lee is famous for their Hong Kong style seafood dishes.

When Yuet Lee Restaurant first opened in San Francisco, it had a difficult time being accepted by its North Beach neighbors. They had located their restaurant on the north side of Broadway, which was the demarcation line separating Chinatown and North Beach. Everything south of Broadway was Chinatown; everything north of Broadway was North Beach. Yuet Lee Restaurant, located on the north side of Broadway, was infringing on the Italian section of North Beach. Despite the neighbors' initial disfavor with the restaurant, the family overcame the adversity and won support of local patrons. In 1998, Yuet Lee transferred to Chi Yuet Yu and Mee Hun Lee's three children: Jane Yu, Sam Yu and Wing Tim Yu. In 2016, following Jane's withdrawal due to health reasons and Wing Tim's passing, Sam took over the entire operation of Yuet Lee Restaurant.

Yuet Lee Restaurant, originally located in North Beach, is an important contributor to the Chinatown neighborhood. The distinctive green color of the building and its bright interior lighting have made the building an icon and a beacon to those natives and tourists seeking delicious seafood. According to Sam Yu, the distinctive green color has made it a landmark in Chinatown. Although the restaurant can serve only 47 people at a time in the main dining room, they serve 300-500 customers a day.

The business is located at the northeast corner of Stockton Street and Broadway on the border between North Beach and Chinatown.

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





SAN FRANCISCO

## OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO  
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

Yes, the applicant has operated in San Francisco for 30 or more years, with no break in San Francisco operations exceeding two years:

1300 Stockton Street from 1977 to Present (42 years)

### **CRITERION 2: Has the applicant contributed to the neighborhood's history and/or the identity of a particular neighborhood or community?**

Yes, the applicant has contributed to the North Beach and Chinatown neighborhoods' history and identity.

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:

- Yuet Lee Restaurant is associated with the Cantonese cuisine.
- Yuet Lee Restaurant has contributed to the history and identity of North Beach and Chinatown neighborhoods and San Francisco.
- The Planning Department has no information related to potential historical associations with significant events, persons, or architecture. However, the property has a Planning Department Historic Resource status of "A" (Known Historic Resource) as it was identified as part of a historic district in a 1984 North Beach historic resource survey. The building was constructed in 1906.
- There have been many articles and reviews written about the restaurant that have appeared in the San Francisco Chronicle (June 2018), AAA Via Magazine (Feb. 2013), SF Weekly, San Francisco Magazine (Nov. 2005), California Magazine (Feb. 1982), Continental Magazine, and a book titled, "Restaurants of San Francisco - The Definitive Guide to the Bay Area's Best" by former SF Chronicle Restaurant Critic, Patricia Unterman and Stan Sesser. Recently, the restaurant owner was interviewed by reporter Angelina Wong and featured on KTSF Channel 26 TV.

### **CRITERION 3: Is the applicant committed to maintaining the physical features or traditions that define the business, including craft, culinary, or art forms?**

Yes, Yuet Lee Restaurant is committed to maintaining the physical features, craft, art form and traditions that define the business.

### **HISTORIC PRESERVATION COMMISSION RECOMMENDATION**

The Historic Preservation Commission recommends that Yuet Lee Restaurant 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:

- Cantonese cuisine
- Seafood specialties
- Bright green exterior color
- Brightly-lit interior
- Fish tanks
- Interior design and layout.





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### **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 Chinese fare.

### **STAFF RECOMMENDATION**

Staff recommends that the San Francisco Small Business Commission include Yuet Lee Restaurant currently located at 1300 Stockton Street in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

Richard Kurylo, Program Manager  
Legacy Business Program



# Small Business Commission Draft Resolution

HEARING DATE FEBRUARY 25, 2019

YUET LEE RESTAURANT

LEGACY BUSINESS REGISTRY RESOLUTION NO. \_\_\_\_\_

*Application No.:* LBR-2016-17-058  
*Business Name:* Yuet Lee Restaurant  
*Business Address:* 1300 Stockton Street  
*District:* District 3  
*Applicant:* Sam Yu, Owner  
*Nomination Date:* January 20, 2017  
*Nominated By:* Supervisor Aaron Peskin  
*Staff Contact:* Richard Kurylo  
legacybusiness@sfgov.org

## ADOPTING FINDINGS APPROVING THE LEGACY BUSINESS REGISTRY APPLICATION FOR YUET LEE RESTAURANT, CURRENTLY LOCATED AT 1300 STOCKTON STREET.

**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 in 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 February 25, 2019, the San Francisco Small Business Commission reviewed documents and correspondence, and heard oral testimony on the Legacy Business Registry application; therefore







SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS
REGINA DICK-ENDRIZZI, DIRECTOR

BE IT RESOLVED that the Small Business Commission hereby includes Yuet Lee Restaurant in the Legacy Business Registry as a Legacy Business under Administrative Code Section 2A.242.

BE IT FURTHER RESOLVED that the Small Business Commission recommends safeguarding the below listed physical features and traditions at Yuet Lee Restaurant:

Physical Features or Traditions that Define the Business:

- Cantonese cuisine
• Seafood specialties
• Bright green exterior color
• Brightly-lit interior
• Fish tanks
• Interior design and layout.

BE IT FURTHER RESOLVED that the Small Business Commission requires maintenance of the below listed core physical feature or tradition to maintain Yuet Lee Restaurant on the Legacy Business Registry:

- Restaurant featuring Chinese fare.

I hereby certify that the foregoing Resolution was ADOPTED by the Small Business Commission on February 25, 2019.

Regina Dick-Endrizzi
Director

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

- Ayes -
Nays -
Abstained -
Absent -





SAN FRANCISCO

OFFICE OF SMALL BUSINESS

CITY AND COUNTY OF SAN FRANCISCO  
LONDON N. BREED, MAYOR

OFFICE OF SMALL BUSINESS  
REGINA DICK-ENDRIZZI, DIRECTOR

**Legacy  
Business  
Registry**

# Application Review Sheet

*Application No.:* LBR-2016-17-058  
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*Nomination Date:* January 20, 2017  
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**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

1300 Stockton Street from 1977 to Present (42 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:** N/A

**DELIVERY DATE TO HPC:** January 10, 2019

Richard Kurylo  
Program Manager, Legacy Business Program



Member, Board of Supervisors  
District 3



City and County of San Francisco

**AARON PESKIN**  
佩斯金 市參事

January 20, 2017

Director Regina Dick-Endrizzi  
San Francisco Office of Small Business  
City Hall, Room 110  
1 Dr. Carlton B. Goodlett Place  
San Francisco, CA 94102

Dear Director Dick-Endrizzi,

It is my honor and privilege to nominate Yuet Lee Restaurant for inclusion on the Legacy Business Registry.

Yuet Lee restaurant is an establishment that has existed for over 37 years. Many residents of Chinatown and North Beach remember frequenting Yuet Lee for late night meals such as there famous salt-and-pepper squid. Yuet Lee Restaurant is and was famous as a destination for late night workers, bartenders and the many celebrities that its owner, Sam Yu, has taken photos with over the years.

The family-run Yuet Lee restaurant continues to serve authentic Chinese food and remains true to its original roots in an area that has changed dramatically.

Sincerely,

A handwritten signature in black ink, appearing to read "Aaron Peskin".

Aaron Peskin

## Section One:

### Business / Applicant Information. Provide the following information:

- The name, mailing address, and other contact information of the business;
- The name of the person who owns the business. For businesses with multiple owners, identify the person(s) with the highest ownership stake in the business;
- The name, title, and contact information of the applicant;
- The business's San Francisco Business Account Number and entity number with the Secretary of State, if applicable.

<b>NAME OF BUSINESS:</b>		
Yuet Lee Restaurant		
<b>BUSINESS OWNER(S) (Identify the person(s) with the highest ownership stake in the business)</b>		
Sam Yu		
<b>CURRENT BUSINESS ADDRESS:</b>		<b>TELEPHONE:</b>
1300 Stockton St. San Francisco, CA 94133		(415) 982-6020
		<b>EMAIL:</b>
		[REDACTED]
<b>WEBSITE:</b>	<b>FACEBOOK PAGE:</b>	<b>YELP PAGE</b>
N/A	yuetlee@facebook	Yuet Lee

<b>APPLICANT'S NAME</b>	
Sam Yu	<input checked="" type="checkbox"/> Same as Business
<b>APPLICANT'S TITLE</b>	
Owner	
<b>APPLICANT'S ADDRESS:</b>	
1300 Stockton St. San Francisco, CA 94133	
<b>TELEPHONE:</b>	
[REDACTED]	
<b>EMAIL:</b>	
[REDACTED]	

<b>SAN FRANCISCO BUSINESS ACCOUNT NUMBER:</b>	<b>SECRETARY OF STATE ENTITY NUMBER (if applicable):</b>
0102058	C1624014

<b>OFFICIAL USE: Completed by OSB Staff</b>	
<b>NAME OF NOMINATOR:</b>	<b>DATE OF NOMINATION:</b>

## Section Two:

### 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. For businesses with more than one location, list the additional locations in section three of the narrative.

ORIGINAL SAN FRANCISCO ADDRESS:	ZIP CODE:	START DATE OF BUSINESS
1300 Stockton St, San Francisco	CA 94133	January 1st, 1977
IS THIS LOCATION THE FOUNDING LOCATION OF THE BUSINESS?	DATES OF OPERATION AT THIS LOCATON	
<input type="checkbox"/> No <input checked="" type="checkbox"/> Yes	January 1st 1977 till present	

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
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OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
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		Start:
		End:

OTHER ADDRESSES (if applicable):	ZIP CODE:	DATES OF OPERATION
		Start:
		End:



## Section Three:

### Disclosure Statement.

#### 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 and a business deemed not current in 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 the Business Assistance Grant.

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.

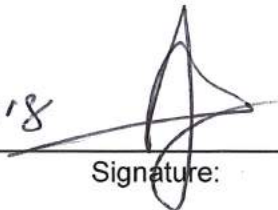
Name (Print):

SAM YU

Date:

6-26-2018

Signature:



## **YUET LEE RESTAURANT**

### **Section 4: Written Historical Narrative**

#### **CRITERION 1**

**a. Provide a short history of the business from the date the business opened in San Francisco to the present day, including the ownership history. For businesses with multiple locations, include the history of the original location in San Francisco (including whether it was the business's founding and or headquartered location) and the opening dates and locations of all other locations.**

The Yu family opened Yuet Lee Restaurant (“Yuet Lee”) on January 1, 1977, at 1300 Stockton Street on the same corner of Stockton Street and Broadway where it is today. It was established by husband and wife team Chi Yuet Yu and Mee Hun Lee. The restaurant name, Yuet Lee, is a combination of both their names. Yuet Lee Restaurant was established as a sole proprietorship with Chi Yuet Yu listed as the owner.

The Yu family ran a neighborhood restaurant in Hong Kong – also called Yuet Lee – for a number of years. When they immigrated to San Francisco, they brought the family recipes with them. Yuet Lee is famous for their Hong Kong style seafood dishes.

The fresh shrimp are steamed for half a minute, just until they turn pink. They are served unadorned in their shells on a platter with a little bowl of soy sauce and fresh chilis, a condiment that accompanies many of the dishes. The preparation is of the simplest nature. No sauce or oils are used. The natural sweetness and juicy, tender texture of the fresh shrimp is what you taste. Or sometimes the whole shrimp are quickly stir-fried with hot red chilis, ginger and garlic. Either way they are superb.

The lobster and crab also get the briefest of cooking in the wok. It is cut into pieces, shell and all, and is sauced with one of the most delicate black bean preparations you can taste. The presentation on a large platter looks like an illustration for a Chinese cookbook, the red lobster pieces garnished by strips of black mushroom, green scallion and coriander dotted with shiny black beans. The lobster, perfumed by the vegetables in a sauce thickened only by the lobster’s tomalley and enriched by minced pork, remains the undisputed star of this accomplished dish.

The clams are the best you could ever eat in any style of preparation. They are juicy and tender and made all the more wonderfully by a succulent, spicy black bean sauce that includes coriander, hot red peppers and green onions.

When Yuet Lee Restaurant first opened in San Francisco, it had a difficult time being accepted by its North Beach neighbors. They had located their restaurant on the north side of Broadway, which was the demarcation line separating Chinatown and North Beach. Everything south of Broadway was Chinatown; everything north of Broadway was North Beach. Yuet Lee Restaurant, located on the north side of Broadway, was infringing on the Italian section of

North Beach. Despite the neighbors' initial disfavor with the restaurant, the family overcame the adversity and won the hearts and stomachs of patrons from around the Bay Area and beyond. Their food was too good to deny, and eventually the neighbors acquiesced and let them be. After all, their good food brought more people to the area and helped the overall economy of that section of North Beach. Nowadays, there is no clear demarcation of Chinatown and North Beach.

In 1998, Yuet Lee transferred to Chi Yuet Yu and Mee Hun Lee's three children: Jane Yu, Sam Yu and Wing Tim Yu. In 2016, following Jane's withdrawal due to health reasons and Wing Tim's passing, Sam took over the entire operation of Yuet Lee Restaurant.

**b. Describe any circumstances that required the business to cease operations in San Francisco for more than six months?**

The restaurant has never ceased operations since its opening in January 1977.

**c. Is the business a family-owned business? If so, give the generational history of the business.**

Yuet Lee is a family-owned business that has been run by the Yu family for two generations. Husband Chi Yuet Yu and wife Mee Hun Lee were in the restaurant business in their native Hong Kong. When they arrived in the United States, they decided to bring authentic Cantonese cuisine to San Francisco where there were many Cantonese Chinese people.

When Yuet Lee was established by Chi Yuet Yu in January, 1977, it was a sole proprietorship under the ownership of Chi Yuet Yu. Regardless, the entire Yu family have all worked in the restaurant: husband Chi Yuet Yu, wife Mee Hun Lee, daughter Jane Yu, oldest son Sam Yu and youngest son Wing Tim Yu. In 1998, Chi Yuet transferred the business to his three children. Following Jane's withdrawal due to health reasons and Wing Tim's passing, Sam took over the entire operation of Yuet Lee Restaurant in 2016.

**d. Describe the ownership history when the business ownership is not the original owner or a family-owned business.**

The ownership history of Yuet Lee Restaurant is as follows:

1977 to 1998:	Chi Yuet Yu
1998 to 2016:	Jane Yu, Sam Yu, Wing Tim Yu
2016 to Present:	Sam Yu

**e. When the current ownership is not the original owner and has owned the business for less than 30 years, the applicant will need to provide documentation of the existence of the business prior to current ownership to verify it has been in operation for 30+ years. Please**



**use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.**

Documentation of the existence of Yuet Lee Restaurant for 30+ years is included in this Legacy Business Registry application.

**f. Note any 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 historic resource status of the building at 1300 Stockton Street is classified by the Planning Department as Category A, "Historic Resource Present," with regard to the California Environmental Quality Act. Constructed in 1906, the building appears to be eligible for listing on the California Register or the National Register.

## **CRITERION 2**

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

Yuet Lee Restaurant, originally located in North Beach, is an important contributor to the Chinatown neighborhood. The distinctive green color of the building and its bright interior lighting have made the building an icon and a beacon to those natives and tourists seeking incredibly delicious seafood. According to Sam Yu, the distinctive green color has made it a landmark in Chinatown. All you have to say is, "Where's that crazy green building?" and anyone who knows Chinatown can tell you where it is. Sam's father originally painted the building that color to attract attention and awareness for the restaurant, and it worked.

The restaurant is considered an icon in Chinatown and on any given day you will see tourists as well as Chinese diners enjoying the delicious authentic Cantonese seafood. Over the years, thousands of family holiday celebration banquets, especially around Chinese New Year have been held there.

The restaurant, although not fancy, lets the food speak for itself. The restaurant is well-known for its lobster, crab, calamari, salt & pepper squid, clams with black bean sauce and traditional Cantonese chow fun dishes and is highly sought after as a destination to visiting tourists. They may laugh at the odd green color of the restaurant's exterior and overly bright interior lighting, but once they taste the food they know it was worth the trek to this special corner in Chinatown.

Although the restaurant can serve only 47 people at a time in the main dining room, they serve 300-500 customers a day. That's quite an achievement for such a small restaurant. The restaurant is also one of the few that is open until 1:00 a.m. every night.

Many of their employees have been with Yuet Lee Restaurant for a very long time because they are made to feel as though they are part of the family. Three employees had worked for Yuet Lee for over 40 years, and they just retired recently. Among current employees, two of them have been working for over 20 years. Sam's father started the restaurant in 1977 and eventually brought over other members of their family from Hong Kong to work in the restaurant.

**b. Is the business (or has been) associated with significant events in the neighborhood, the city, or the business industry?**

The restaurant has not be associated with any significant events associated with the city or the restaurant industry but Sam is an advocate who always takes a proactive role by voicing out issues that impact the business community or Chinatown as a whole.

**c. Has the business ever been referenced in an historical context? Such as in a business trade publication, media, or historical documents?**

There have been many articles and reviews written about the restaurant that have appeared in the San Francisco Chronicle (June 2018), AAA Via Magazine (Feb. 2013), SF Weekly, San Francisco Magazine (Nov. 2005), California Magazine (Feb. 1982), Continental Magazine, and a book titled, "Restaurants of San Francisco - The Definitive Guide to the Bay Area's Best" by former SF Chronicle Restaurant Critic, Patricia Unterman and Stan Sesser. Recently, the restaurant owner was interviewed by reporter Angelina Wong and featured on KTSF Channel 26 TV.

**d. Is the business associated with a significant or historical person?**

Many celebrities have enjoyed meals at Yuet Lee Restaurant, including actor and Hong Kong and Hollywood Kung Fu Master Jacky Chan, Emmy Award-winning radio and TV personality Liam Mayclem, Travel Channel host Samantha Brown, actor Mikey Roe, as well as celebrity chefs Guy Fieri, Emeril Lagasse and Adam Gertler.

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

The owner, Sam Yu, has been a long-time member of Yee Fung Toy Family Association. The purpose of the organization is to make friendly contacts among clansmen, work for their well-being by pooling wisdom and uniting forces, advance clan affairs, and support public welfare. Apart from the headquarters in San Francisco, 13 branches have been established: New York, Sacramento, Detroit, Boston, Southern California, Chicago, Phoenix, Seattle, Cleveland, Salt Lake City, Houston, Stockton and Columbus. The association conducts myriad events and has established a scholarship fund to award and encourage students with excellent academic performance.

Sam is also a long-time member of the Ying On Merchants & Labor Benevolent Association. The association is a historical Chinese American association that was established during the 19<sup>th</sup> century for the purpose of promoting, fostering and encouraging the spirit and practice of sociability, fraternity, charity and benevolences among its members and the Chinese community.

Yuet Lee Restaurant is always ready to offer help when there is a need in the community. For instance, on February 3, 2017, which was also the fifth day of the Chinese Lunar New Year, a fire broke out early that morning from one of the commercial units at Golden Plaza which is a 2-story mixed use building located at 1199 Stockton Street in Chinatown. It took the firefighters more than 6 hours to contain the fire. Seven businesses located on the first floor and at least 25 residents living on the second floor were affected and had to evacuate immediately. Most of the residents are seniors. They were provided shelter by Salvation Army Corp Chinatown Community Center on Powell Street. Yuet Lee provided dinners for the first two nights to at all those residents who lost their home from the fire.

In addition, since Sam's restaurant is located at the busy intersection of Stockton Street and Broadway, he has provided help to numerous pedestrians who gotten injured from auto accidents and the elderly who have fallen or tumbled by offering a resting place for the injured while awaiting the paramedics.

Sam is also a big supporter of schools and nonprofit organizations in Chinatown and the neighborhood community. Whenever they have special events or festival celebrations, Yuet Lee Restaurant is always happy to donate food to the make the events more joyful. To name a few, these institutes include:

- John Yehall Chin Elementary School
- Jean Parker Elementary School
- Saints Peter and Paul Catholic School
- (The former) St Mary's School
- The Salvation Army
- Self Help for the Elderly
- SFFD Station 2
- SFPD Central Station

Sam is very concerned with all the developments in Chinatown and wellness of Chinatown businesses. He has always been proactive in participating in various community meetings in Chinatown and speaks up on issues affecting the business community, including the Central Subway construction that began in Chinatown in September 2013 and the Broadway Chinatown Streetscape Improvement Project that began in January 2017.

The restaurant received a Certificate of Honor from the San Francisco Board of Supervisors on July 1, 2002, recognizing "Yuet Lee Restaurant as one of San Francisco's great late-night eating establishments, well known for its outstanding seafood, and to honor its achievement in

winning the SF Weekly's annual 'Best of San Francisco 2002' award." The Board of Supervisors extended its highest commendation.

**f. Provide a description of the community the business serves.**

Chinatown is a crowded, bustling neighborhood with hundreds of tiny mom-and-pop shops and restaurants. To the experienced traveler, it resembles Hong Kong or Singapore. It primarily serves the large Chinese and Asian population that live and work in San Francisco, although many Asian families travel into the city on the weekends to purchase goods they can only find in the tiny shops in Chinatown. It is a sought-after destination by both young and old who often frequent the shops and restaurants.

Since Chinatown is situated close to the city's financial district, it also has an influx of local business people seeking quick, cheap food where they can eat during their lunch hour.

Besides serving the local population, Chinatown is one of San Francisco's top tourist attractions. Tourists want to have an authentic food experience, unlike what they may have in their hometown mall. The bustling neighborhood attracts not only tourists from China but other Asians as well from Taiwan, Thailand, Laos, Cambodia, Vietnam, Japan and Malaysia. Chinatown is also a destination for American, South American, Canadian and European tourists who want to taste "real" Chinese food. With exposure to TV shows like Anthony Bourdain's Parts Unknown travel food show and Guy Fieri's ventures into exotic foods, people are more open to trying food they've never had before. The hanging ducks and the unidentifiable exotic fruits, vegetables, and spices are not as forbidden to the naïve palate as they once were. More people are open to trying new things.

With the help of websites like Yelp and a variety of food and restaurant mobile apps like Instagram and Twitter, good restaurants like Yuet Lee are being promoted by the public through word of mouth.

**g. Is the business associated with a culturally significant building/structure/site/object/interior?**

What makes the building distinctive is its bright chartreuse color. You can't miss it! The interior lights that appear really bright at night also help to make it noticeable and draw a lot of attention.

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

Yuet Lee is a cornerstone within the community. Residents and tourists alike would miss its quirky colored building as well as its delicious seafood if it were to close. Located on the well-known Stockton (#30 bus) corridor, the restaurant is a staple within the community and seen by thousands of people every day while walking, driving, or commuting by bus. This restaurant is

by far the best place to get great tasting seafood that is melt-in-your-mouth good. The only other places that offer the variety of seafood dishes that Yuet Lee does are on Fisherman's Wharf and they are prepared very differently than Yuet Lee's. Yuet Lee's distinctive Cantonese seasonings and preparation are unsurpassed.

### **CRITERION 3**

#### **a. Describe the business and the essential features that define its character.**

Yuet Lee is a no frills, no reservations accepted kind of place. It's down home Cantonese Chinese food is made from three generations of family recipes. The small footprint limits the number of customers to only 47 people at a time. This causes it to have a long line of customers waiting outside the entrance and alongside the front of the restaurant. The long wait to get in makes people think, "What's so great about this place? I think I should try it!" They are not disappointed.

The restaurant serves authentic Cantonese food. In the United States, this is sometimes called the "Hong Kong style" because of the many immigrants from Hong Kong, originally from the Canton province, who have settled here. Real Cantonese food is cooked differently than the Cantonese food Americans know. The wok is smaller, lighter, and one-handed. Cantonese chefs "throw the wok" when they cook. Also, Cantonese cooking involves more spices than Cantonese American food, especially garlic, and the spices are kept in the wok unlike the American style in which the spices are removed after they have flavored the oil. And in authentic Cantonese cooking, seafood is far more important than in the American version. As the food is cooked, it acquires "wok chi," or wok energy. Fast hot cooking – 30 seconds or less for some dishes – forces the taste out of the ingredients and gives them wok chi.

The odd bright green color and lighting of Yuet Lee make it very distinctive and adds to the quirkiness and the character of the restaurant.

#### **b. How does the business demonstrate a commitment to maintaining the historical traditions that define the business, and which of these traditions should not be changed in order to retain the businesses historical character? (e.g., business model, goods and services, craft, culinary, or art forms)**

Sam Yu, the owner, has been told many times that he should repaint the outside of the restaurant a more conservative color to be more tasteful. He has adamantly refused. "No, I intentionally painted the building that color to attract attention. I like it!" he'll say to anyone that makes that recommendation. As long as Yuet Lee remains within the Yu family, the building will remain that special color green.

The restaurant takes great pride in its time-honored family recipes that have been handed down from one generation to the next. The current food trends of less fat, less oil, and no carbs

don't apply at this establishment. This is traditional Cantonese Chinese food from the homeland. It will not change despite the trends that come and go.

The restaurant's interior might be renovated from time to time, with new furniture added, but the fish tank and bright lights will always remain. It's part of the charm of the restaurant.

**c. How has the business demonstrated a commitment to maintaining the special physical features that define the business? Describe any special exterior and interior physical characteristics of the space occupied by the business (e.g. signage, murals, architectural details, neon signs, etc.).**

The restaurant hasn't changed its façade, exterior color, or interior design and layout for over 20 years. Their customers like the familiar — it's like home and family. All that matters is that the food remains as good as it was when it first opened 41 years ago. Sam, his family, and staff are committed to providing the best traditional Cantonese food in San Francisco. That commitment honors the memory of its original founders, Yuet and Lee. Sam would have it no other way.

**d. When the current ownership is not the original owner and has owned the business for less than 30 years; the applicant will need to provide documentation that demonstrates the current owner has maintained the physical features or traditions that define the business, including craft, culinary, or art forms. Please use the list of supplemental documents and/or materials as a guide to help demonstrate the existence of the business prior to current ownership.**

Documentation demonstrating that Yuet Lee Restaurant has served authentic Cantonese cuisine since it was founded in 1977 is included in this Legacy Business Registry application.



Exhibit A

Sale Use Tax Department

DISPLAY CONSPICUOUSLY AT PLACE OF BUSINESS FOR WHICH ISSUED

CALIFORNIA STATE BOARD OF EQUALIZATION

### SELLER'S PERMIT



ACCOUNT NUMBER

1/1/1977 SR BH 19-646192

YUET LEE RESTAURANT  
CHI YUET YU, ET AL  
1300 STOCKTON ST  
SAN FRANCISCO, CA 94133-3807

NOTICE TO PERMITTEE:  
You are required to obey all Federal and State laws that regulate or control your business. This permit does not allow you to do otherwise.

IS HEREBY AUTHORIZED PURSUANT TO **SALES AND USE TAX LAW** TO ENGAGE IN THE BUSINESS OF SELLING TANGIBLE PERSONAL PROPERTY AT THE ABOVE LOCATION. THIS PERMIT IS VALID ONLY AT THE ABOVE ADDRESS.

THIS PERMIT IS VALID UNTIL REVOKED OR CANCELED AND IS NOT TRANSFERABLE. IF YOU SELL YOUR BUSINESS OR DROP OUT OF A PARTNERSHIP, NOTIFY US OR YOU COULD BE RESPONSIBLE FOR SALES AND USE TAXES OWED BY THE NEW OPERATOR OF THE BUSINESS.

Not valid at any other address

**For general tax questions, please call our Information Center at 800-400-7115.  
For information on your rights, contact the Taxpayers' Rights Advocate Office at 888-324-2798 or 916-324-2798.**



# BUSINESS REGISTRATION CERTIFICATE

RENEW BY DATE  
05-31-2019

EXPIRATION DATE  
06-30-2019

FY 2018-19

BUSINESS ACCOUNT NUMBER  
0102058

LOCATION ID  
0102058-01-001

TRADE NAME (DBA)  
**YUET LEE RESTAURANT INC**

BUSINESS LOCATION  
**1300 STOCKTON ST**

BUSINESS  
**YUET LEE RESTAURANT INC**

THIRD PARTY TAX COLLECTOR

PARKING TAX

TRANSIENT OCCUPANCY TAX

YUET LEE RESTAURANT INC  
1300 STOCKTON ST  
SAN FRANCISCO CA 94133

CITY AND COUNTY OF SAN FRANCISCO  
OFFICE OF THE TREASURER & TAX COLLECTOR



José Cisneros  
Treasurer



David Augustine  
Tax Collector

Read reverse side. To update addresses or to close a business, go to [www.sftreasurer.org/accountupdate](http://www.sftreasurer.org/accountupdate).

POST CLEARLY VISIBLE AT THIS BUSINESS LOCATION





**State of California  
Secretary of State**

**S**

**Statement of Information**

(Domestic Stock and Agricultural Cooperative Corporations)

**FEES (Filing and Disclosure): \$25.00.**

**If this is an amendment, see instructions.**

**IMPORTANT – READ INSTRUCTIONS BEFORE COMPLETING THIS FORM**

**FD44936**

**FILED**

In the office of the Secretary of State  
of the State of California

**MAY-02 2016**

1. CORPORATE NAME  
YUET LEE RESTAURANT, INC.

2. CALIFORNIA CORPORATE NUMBER  
C1624014

This Space for Filing Use Only

**No Change Statement** (Not applicable if agent address of record is a P.O. Box address. See instructions.)

3. **If there have been any changes to the information contained in the last Statement of Information filed with the California Secretary of State, or no statement of information has been previously filed, this form must be completed in its entirety.**

If there has been no change in any of the information contained in the last Statement of Information filed with the California Secretary of State, check the box and proceed to **Item 17**.

**Complete Addresses for the Following** (Do not abbreviate the name of the city. Items 4 and 5 cannot be P.O. Boxes.)

4. STREET ADDRESS OF PRINCIPAL EXECUTIVE OFFICE	CITY	STATE	ZIP CODE
1300 STOCKTON STREET, SAN FRANCISCO, CA 94133			

5. STREET ADDRESS OF PRINCIPAL BUSINESS OFFICE IN CALIFORNIA, IF ANY	CITY	STATE	ZIP CODE

6. MAILING ADDRESS OF CORPORATION, IF DIFFERENT THAN ITEM 4	CITY	STATE	ZIP CODE

**Names and Complete Addresses of the Following Officers** (The corporation must list these three officers. A comparable title for the specific officer may be added; however, the preprinted titles on this form must not be altered.)

7. CHIEF EXECUTIVE OFFICER/	ADDRESS	CITY	STATE	ZIP CODE
SAM YU	1300 STOCKTON STREET, SAN FRANCISCO, CA 94133			

8. SECRETARY	ADDRESS	CITY	STATE	ZIP CODE
SAM YU	1300 STOCKTON STREET, SAN FRANCISCO, CA 94133			

9. CHIEF FINANCIAL OFFICER/	ADDRESS	CITY	STATE	ZIP CODE
SAM YU	1300 STOCKTON STREET, SAN FRANCISCO, CA 94133			

**Names and Complete Addresses of All Directors, Including Directors Who are Also Officers** (The corporation must have at least one director. Attach additional pages, if necessary.)

10. NAME	ADDRESS	CITY	STATE	ZIP CODE
SAM YU	1300 STOCKTON STREET, SAN FRANCISCO, CA 94133			

11. NAME	ADDRESS	CITY	STATE	ZIP CODE

12. NAME	ADDRESS	CITY	STATE	ZIP CODE

13. NUMBER OF VACANCIES ON THE BOARD OF DIRECTORS, IF ANY: 0

**Agent for Service of Process** If the agent is an individual, the agent must reside in California and Item 15 must be completed with a California street address, a P.O. Box address is not acceptable. If the agent is another corporation, the agent must have on file with the California Secretary of State a certificate pursuant to California Corporations Code section 1505 and Item 15 must be left blank.

14. NAME OF AGENT FOR SERVICE OF PROCESS  
SAM YU

15. STREET ADDRESS OF AGENT FOR SERVICE OF PROCESS IN CALIFORNIA, IF AN INDIVIDUAL	CITY	STATE	ZIP CODE
1300 STOCKTON STREET, SAN FRANCISCO, CA 94133			

**Type of Business**

16. DESCRIBE THE TYPE OF BUSINESS OF THE CORPORATION  
RESTAURANT

17. BY SUBMITTING THIS STATEMENT OF INFORMATION TO THE CALIFORNIA SECRETARY OF STATE, THE CORPORATION CERTIFIES THE INFORMATION CONTAINED HEREIN, INCLUDING ANY ATTACHMENTS, IS TRUE AND CORRECT.

05/02/2016	SAM YU	PRESIDENT	
DATE	TYPE/PRINT NAME OF PERSON COMPLETING FORM	TITLE	SIGNATURE



p

↑  
North  
Beach  
Garage

Broadway

BROADWAY

EXCEPT  
MUNI

Yuet 悦利 Lee  
RESTAURANT  
Best of The City's Top Best Restaurants  
Since 1977  
800F • 800F • 800F • 800F

Enjoy  
Coca-Cola

YUET LEE SEAFOOD RESTAURANT

幸運點心  
BROADWAY DIM SUM  
100B-102B

金山華人服務社

潮糖

Good Buy  
BREADS

C. Books





Coca-Cola  
悦利海鲜店  
YUET LEE SEAFOOD RESTAURANT

星·休·閑·居  
BROADWAY DIM SUM CA  
415-989-1338

風彩 Good View  
廚具日用百貨  
Daily Supplies Kitchen Ret  
Tel: 415-781-1338

Broadway

P

BROADWAY

城市公司

OPEN





CHASE

大通 平記平價市場  
PAN KEE PACCAIN MARKET

CHUNG KUI IMPORTS & EXPORTS CO.  
中僑參茸公司

悅利  
YUET LEE RESTAURANT

Yuet 悅利 Lee  
CHINESE RESTAURANT  
One of The City's Ten Best Restaurant  
Since 1917  
港式傳統 · 美食小炒 · 游水海鮮 · 粥粉麵飯

BROADWAY

EXC  
MU





Enjoy  
*Coca-Cola*



悅利海鮮飯店



YUET LEE SEAFOOD RESTAURANT

ONE OF THE TEN BEST RESTAURANTS IN S.E.

Enjoy Coca-Cola

悅 利 海 鮮 飯 店 悅 利  
YUET LEE SEAFOOD RESTAURANT

東運中心  
WING YUN CENTER  
100-1022

東運中心  
WING YUN CENTER  
100-1022





YUET LEE RESTAURANT

ONE OF THE TEN BEST RESTAURANTS IN S.F.  
SPECIAL EARLY BIRD DINNER  
MONDAY, WEDNESDAY & THURSDAY

4:30 TO 6:30 15% OFF



ONE OF  
CITY'S TEN  
BEST  
SEAFOOD  
RESTAURANTS  
DAILY CLASS  
SUN  
SEAFOOD &  
DAILY CLASS



OPEN









**WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE**

**WARNING**  
DRINKING WINE, BEER, AND OTHER ALCOHOLIC BEVERAGES DURING PREGNANCY CAN CAUSE BIRTH DEFECTS

**\$20.00 MINIMUM**  
Use VISA & MASTER CARD

**福**

招财进宝

聯埠分局大堂 余泳加研名





**WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE**

**WARNING**  
DRINKING WINE, BEER, AND OTHER ALCOHOLIC BEVERAGES CAN CAUSE BIRTH DEFECTS

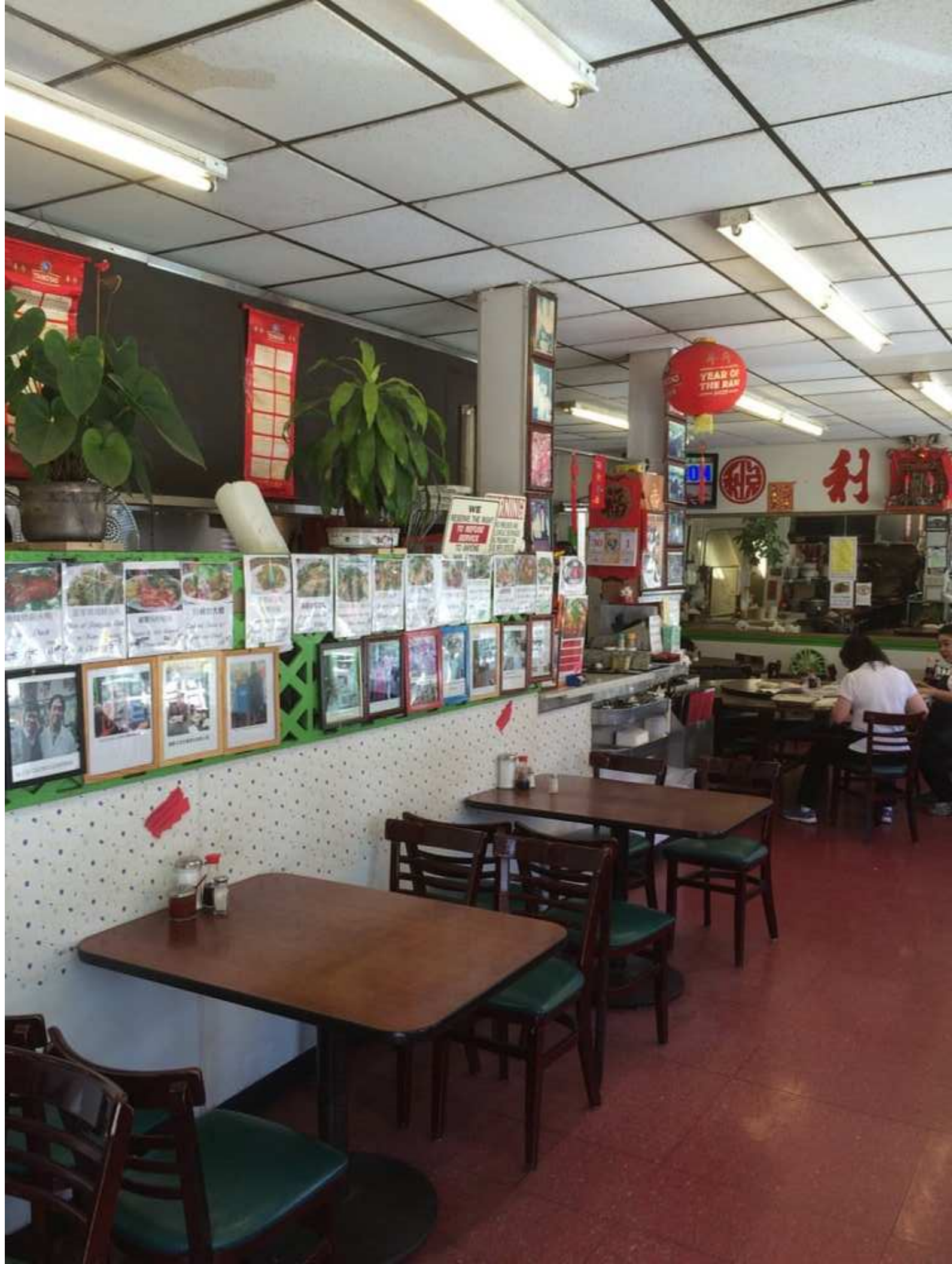


**FREE WIFE AVAILABLE**  
YUE LEE  
4159826020

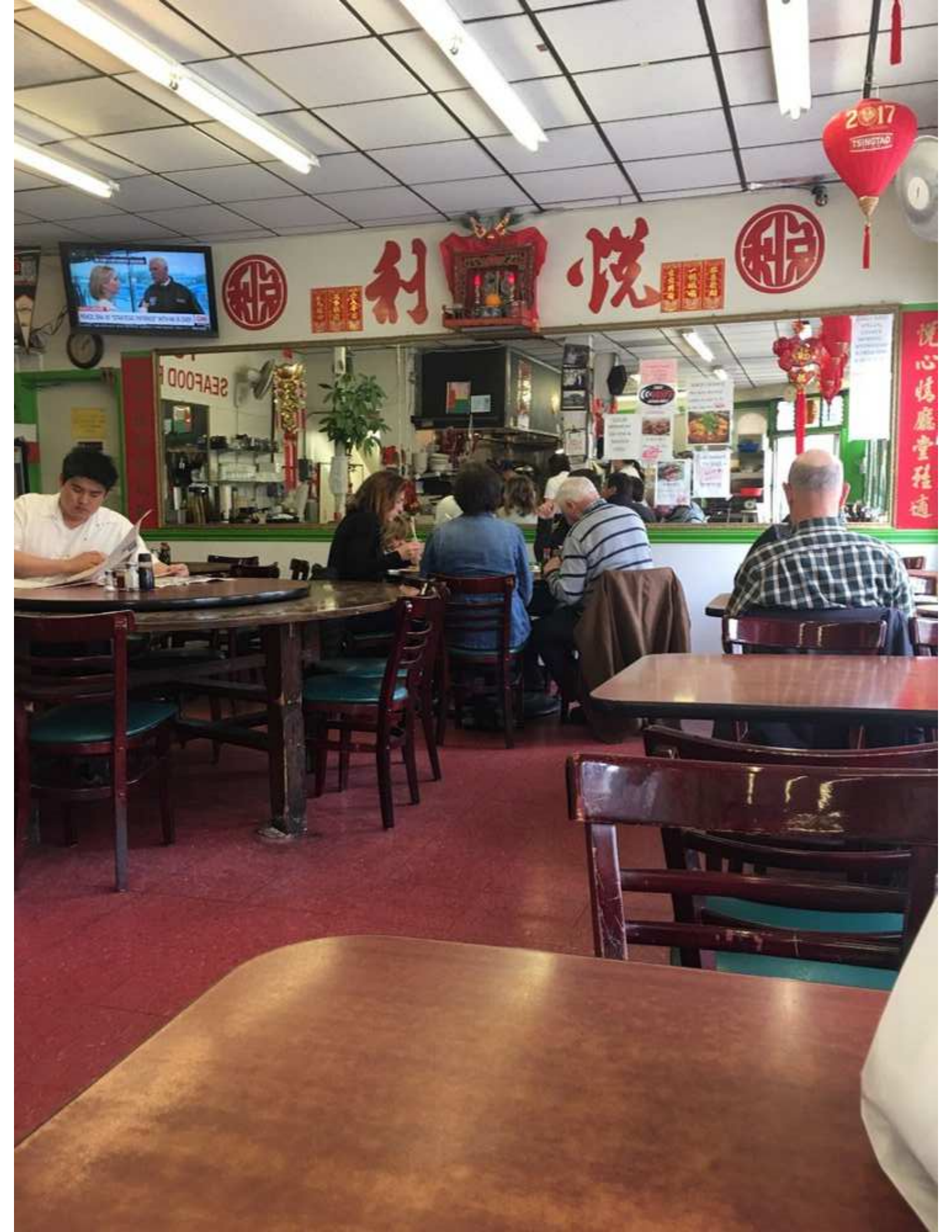
A long horizontal display of various items on the wall, including numerous small menu cards with food photos and prices, several framed photographs of people, and a few larger signs. The items are arranged in a somewhat chaotic but organized manner along a green decorative border.











2017

TSINGTAO

利悅



SEAFOOD

悅心橋廳堂雅道



**WARNING**  
DRINKING WINE, BEER, AND  
OTHER ALCOHOLIC BEVERAGES  
DURING PREGNANCY CAN  
CAUSE BIRTH DEFECTS

**FAMOUS Dishes**  
10  
1. Green Crab  
2. Green Beans  
3. Happy Banquet  
4. Prawns in the Shell  
5. Braised Chicken  
6. Beef  
7. Hot Pot  
8. Clams w/ Pepper  
9. Black Beans  
10. Roast Squab  
11. Steamed Oyster  
12. Shell  
13. Pork Chop  
14. Steamed Live Fish

Special Dinner  
Monday - Thursday  
4.30 - 10.30 PM  
Dine in only  
L.O. (Lunch only)  
Apply when  
entering, dining  
and paying in  
between the 4.30  
- 10.30 time period

Monday - Thursday  
4.30 - 10.30 PM  
Dine in only  
L.O. (Lunch only)  
Apply when  
entering, dining  
and paying in  
between the 4.30  
- 10.30 time period

We accept  
Visa  
Master Card  
and Mastercard

IGHT

Certificate of  
Honors

Certificate of  
Honors

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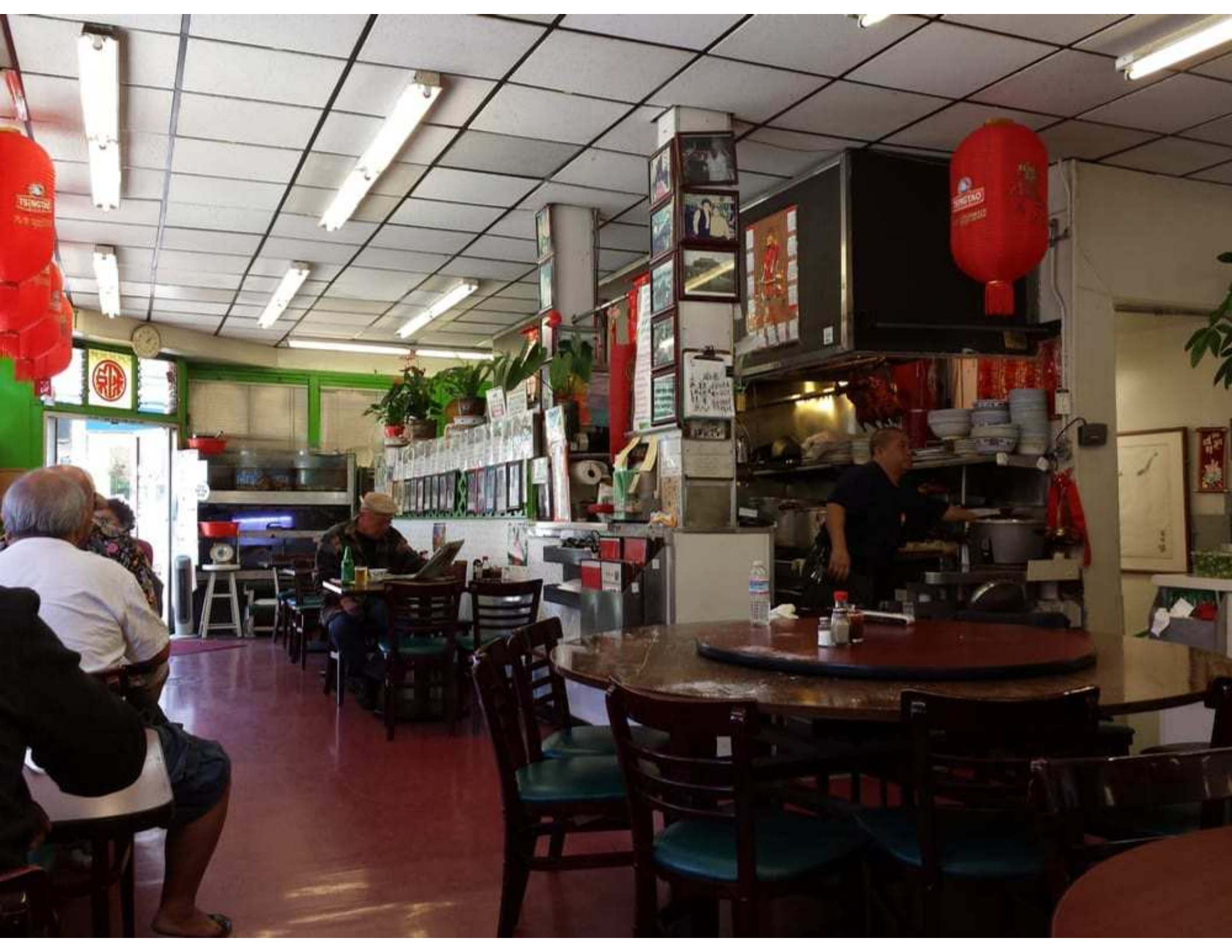
Certificate of  
Honors

Certificate of  
Honors













Yuet Lee © 2011 fototaker.net





Yuet Lee © 2011 fotota.com



# YUET LEE SEAFOOD RESTAURANT

Yuet Lee © 2011 fototaker.net



# YUET LEE SEAFOOD RESTAURANT







Yuet Lee © 2011 fototaker.net





Steak  
Chicken W/mon  
9.50

Planned / Fresh  
In the Shell w/  
14.50

S... Seas



Food Network host Adam Gertler  
At yuet lee



Homebase  
Homebase



KPIX CHANNEL 5  
host Liam Myclem At yuet lee



# FAMOUS DISH



熱賣中



- |   |          |        |
|---|----------|--------|
| 1 Salt & pepper Squids                        | 椒鹽焗鮮魷魚   | 14.00  |
| 2 Live Crab w/Ginger & Green Onion            | 姜葱蟹      | Season |
| 3 Crispy Garlic w/ Prawns in the shell        | 避風塘蝦     | 21.50  |
| 4 Boneless Chicken w/ Mango                   | 芒果雞球     | 11.75  |
| 5 Filet Flounde w/ Asparagus Black Bean Sauce | 梨筍龍利球    | 15.75  |
| 6 Clams w/ Pepper & Black Bean Sauce          | 豉椒蜆      | 13.50  |
| 7 Roast Squab                                 | 紅燒肥乳鴿    | 14.50  |
| 8 Steamed Oyster In Shell                     | 豉椒蒸原壳生蠔  | 13.50  |
| 9 Peking sparerib (Pork chop)                 | 京都鮮肉排    | 11.75  |
| 10 Steamed Live Fish                          | 清蒸游水生猛海鮮 | Season |



## WINE LIST

CHINESE SHAO HSING RICE WINE

L 23.50

S 12.50



TSING TAO ....4.75

BUD .....4.25

BUDLIGHT...4.25









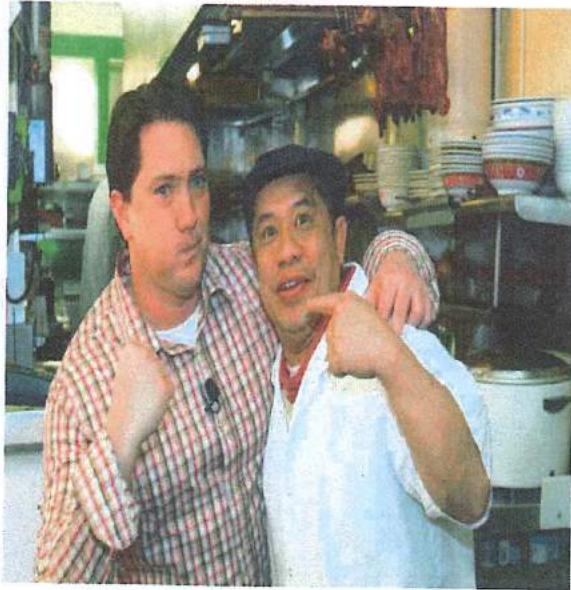


JACKY CHAN 成龍





Liam Myclem- KPIX



LIAM Myclem- KPIX



Mikey Roe Travel channel

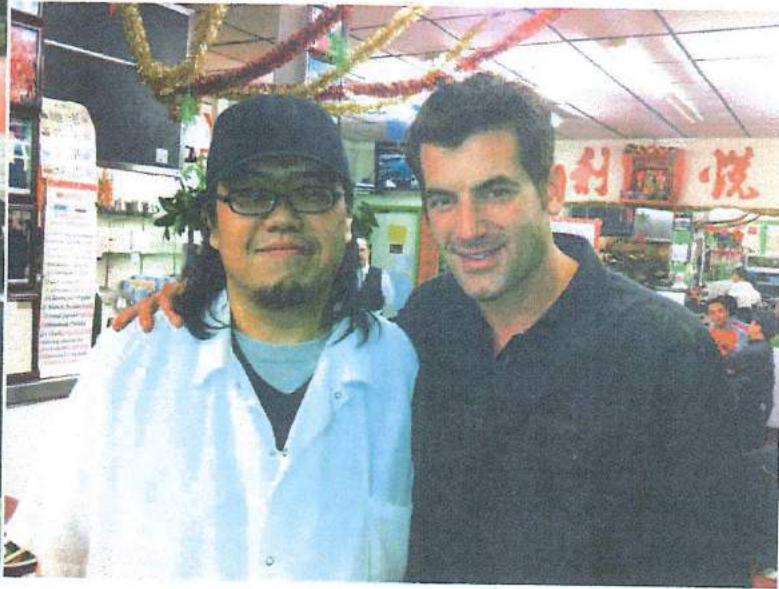


Vic Lee abc channel 7 Reporter





Travel Channel at yuet lee



Food network star adam gertler



Food Network HOST Guy Fieri







Samantha Brown- Travel Channel







RESTAURANT

港式傳統 · 美長

MAI  
TSINGTAO  
3:30PM  
WEDNESDAY  
SPECIAL  
OFFER

Multiple menu boards and posters displayed in the arched windows of the restaurant.

利致在波是以價廉



CRAB  
Season  
Sale 蟹

懷客為先誠求改良

SPECIAL  
CRAB  
SALE

運燒心  
BROADWAY DIM SUM  
99-2038

LUCKY STAR  
BROADWAY  
DIM SUM  
415-989-2038

糖潮





Exhibit B

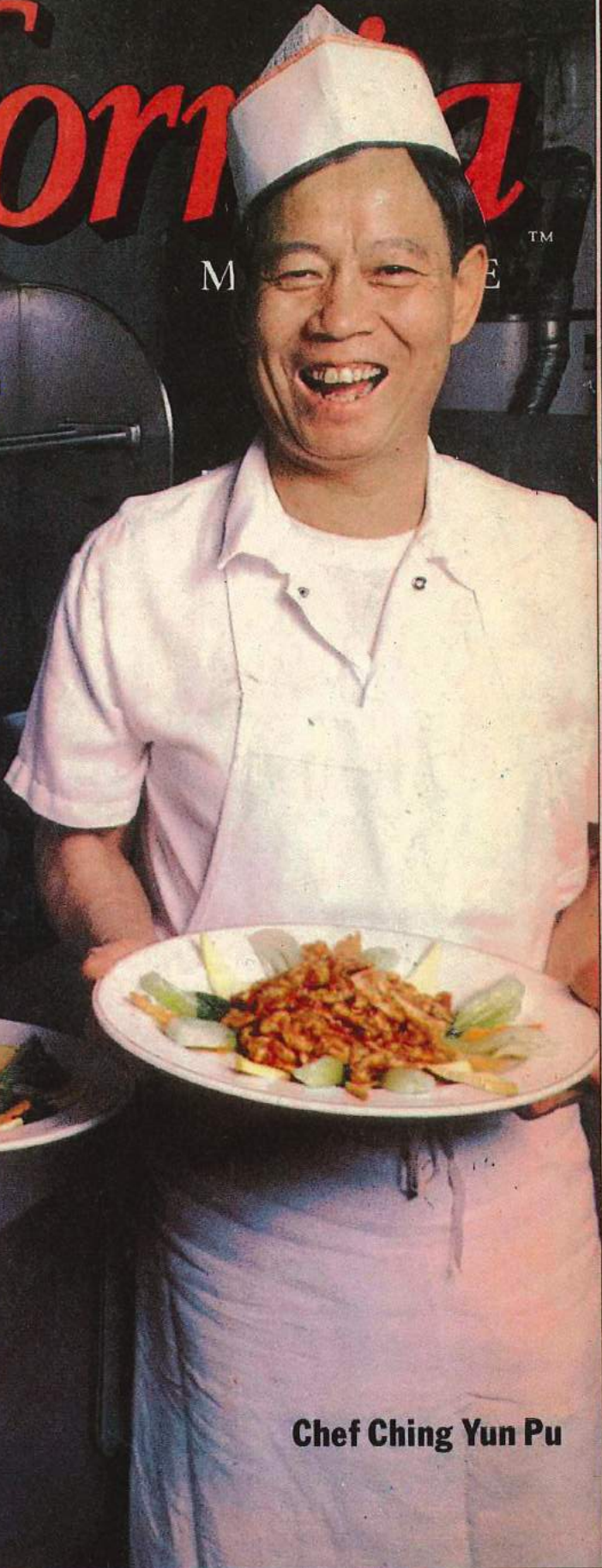
# California

## SECRETS OF THE ORIENT

Chinese gourmets reveal the 50 best Chinese restaurants

**UP IN HUMBOLDT**  
Loggers, pot growers, and artists build utopia in the redwoods

**GAY POWER**  
The life and legacy of Harvey Milk



**Chef Ching Yun Pu**





## TALKING WOKKING WITH MR. YU

"I SERVED MY apprenticeship in a large restaurant in Hong Kong. Before we learned to cook, we had to do the basic tasks of the kitchen. We began by cleaning and starting the fire. Then we were taught to cut up the many foods, each with a different technique. Finally we began to cook, making chow fun and chow mein for the staff. We were taught to cook by tasting the dishes the master chefs made. First we watched them, and then we cooked what the master had cooked.

"Our family arrived here five years ago from Hong Kong. We had already opened a Yuet Lee there. Like this one, it is a neighborhood restaurant. Our restaurant is run by the whole family—my brothers all cook here when I'm not working, and that way the food is the same every day. We serve authentic Cantonese food. In America this is called the 'Hong Kong style' because of the many Hong Kong immigrants, originally from Canton province, who have now settled in the United States.

"Real Cantonese food is very different from the Cantonese food Americans know. To begin with, it is cooked differently. The wok we use is smaller, lighter, and one-handed. When we cook, we say that we 'throw the wok.' Also, we cut each food differently, while the Cantonese American style cuts each food the same way. We use more spices than the Cantonese American cooks, especially garlic, and we keep them in the wok, un-



Michael Yu: Without "wok energy," a stir-fried pea pod is just another dead plant.

like the American style, where the spices are removed after they have flavored the oil. And in our cooking, fresh seafood is far more important than it is in the American style.

"We say that as the food is cooked it acquires 'wok chi,' or wok energy. Fast hot cooking—30 seconds or less for some dishes—forces the taste out of the ingredients and gives them wok chi. The food must then be served very fast. In Hong Kong, on the streets, there is a saying: 'You cook it, you sell it.' This is very important. The wok chi disappears if the food is not served immediately."

## HERE TODAY, GONE TOMORROW

TOO OFTEN we have heard friends say, "You should have come here last month, when the food was good. The chef must have quit." They are often right, particularly in the case of Cantonese restaurants, some of which maintain an old-fashioned system of hiring. A contract is signed with the head chef for a fixed wage, which he uses to hire a

crew. The crew and the chef stay together—sometimes even live together in quarters provided by the restaurant. When the head chef leaves or is fired, he may take his entire crew with him.

Their departure can come without warning. Restaurant owners are constantly trying to hire the chefs that work for the competition. The better the chef, the more likely he is to be hired away. If no cooks show up one morning, it simply means that the chef and his crew have gone elsewhere.

cisco, 415 982-6020. Lunch and dinner, closed Tuesday. No credit cards. Some of the best wok cooking in San Francisco is done at Yuet Lee by Michael Yu (see box, this page) and his brothers, who work behind a partition, throwing the wok as flames leap high into the air. Yuet Lee is small and tends to be crowded, but the food is worth waiting for. Like other Hong Kong-style restaurants, it specializes in seafood, but any dish in the restaurant is bound to be good.

**CHUNG KING LOH RESTAURANT**, 552 Stevens Ave., Solana Beach, 714 481-0184. Open daily, lunch and dinner. MC, V. It's tough to classify this restaurant; it calls itself Mandarin but has a number of Shanghai- and Sichuan-style

dishes on the menu. It is the only restaurant included in this guide that puts bowls of those dreadful chow mein noodles on each table, but we were so impressed with the fresh clams in black bean sauce and the fresh steamed catfish that we decided to include it in the list of Hong Kong-style restaurants. Also recommended are the casserole dishes and sautéed vegetables.

**DIAMOND SEAFOOD RESTAURANT**, 724 N. Hill St., Food Center #131, Los Angeles, 213 617-0666. Open daily, lunch and dinner. AE, MC, V. As you enter you pass three large tanks holding live seafood, one each for lobster, crab, and fish. This should give you some idea of what to order. Steamed catfish is delicate and tender,

crab is superb, lobster is strictly up to your pocketbook. Squid with black bean sauce and the deep-fried scallops are other good choices. Diamond is large, elegantly furnished, and a bit expensive. Dim sum is served at lunch.

**LOY'S**, 16612 Beach Blvd., Huntington Beach, 714 842-1101. Lunch and dinner, closed Monday. On the outside the sign says LOY'S CHOP SUEY. Inside, it looks like a simple coffee shop. Nevertheless, the large and loyal Chinese clientele seems to suggest that this is a restaurant that is out of the ordinary. At lunchtime the cooks prepare a great variety of noodle dishes, including rice noodles, wontons, and steamed dumplings. They do excellent steamed fish and a great number of clay pot dishes as well as the more esoteric offerings, including duck feet and steamed pork with salted fish.

**MING'S FAMILY RESTAURANT**, 7880 Beach Blvd., Buena Park, 714 522-8355. Open daily, lunch and dinner. AE, DC, MC, V. Ming's is popular among the Orange County Chinese as a place to give banquets. The menu offers a great many seafood specialties. Our favorites are steamed fish, crispy shrimps in baked salt, and a dish called "eight kinds of seafood" (not on the menu), which contains very tender scallops. There are a few casserole dishes and a great many Hong Kong-style noodle dishes as well.

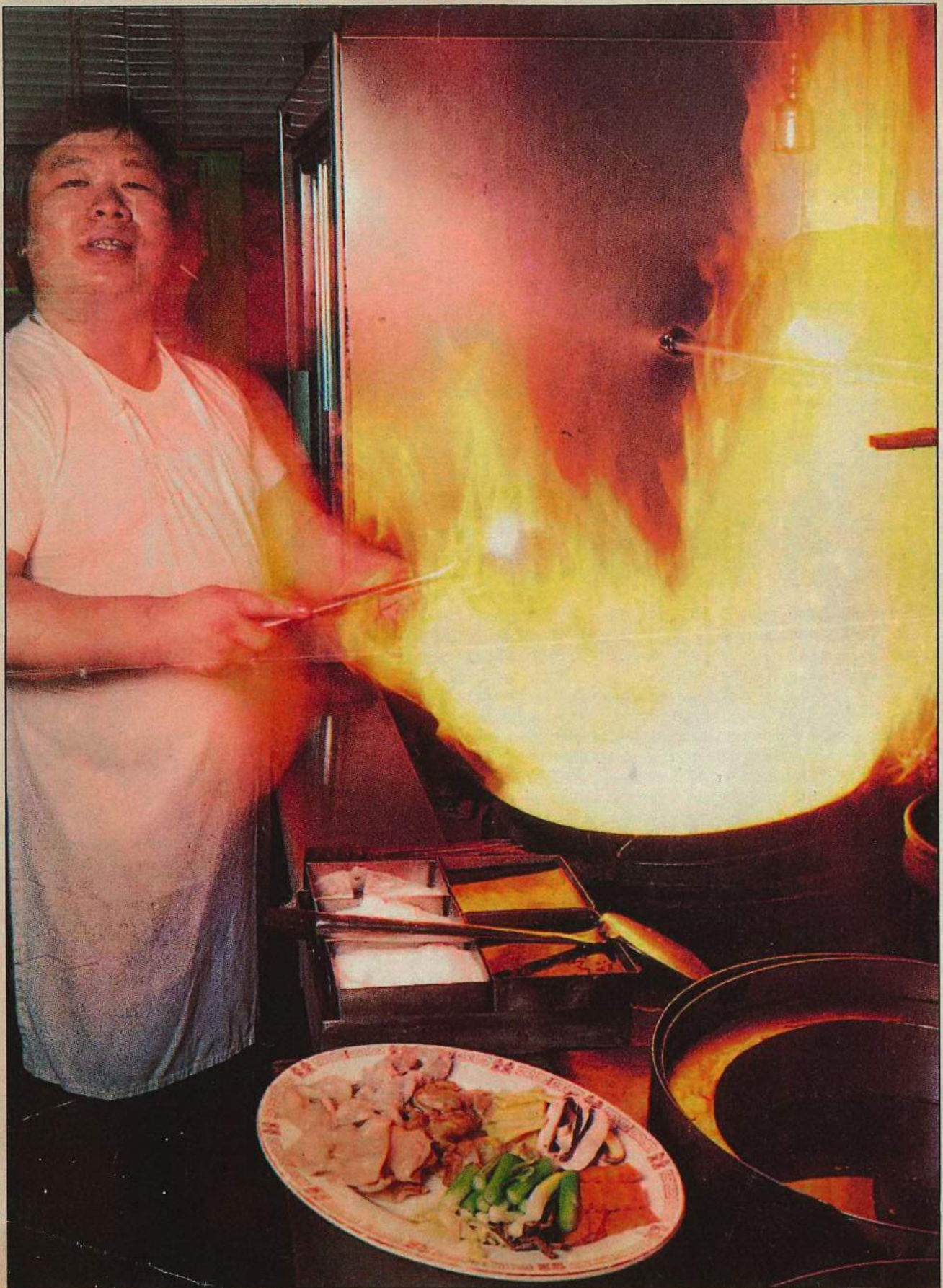
**MON KEE LIVE FISH & SEAFOOD RESTAURANT**, 679 N. Spring St., Los Angeles, 213 628-6717. Open daily, lunch and dinner. MC, V. Many restaurant critics consider Mon Kee to be the best seafood restaurant in Los Angeles. On variety alone it is an incredible place; each major seafood has a separate category on the menu, and there is a comprehensive listing of freshwater fish, although not all of these are available on any given day. Mon Kee is minimally furnished, and service may be brusque, but since the English-language menu is long and well written, you won't need much help from the waiters.

**YOUNG SING SEAFOOD RESTAURANT**, 643 N. Spring St., Los Angeles, 213 623-1724. Open daily, lunch and dinner. MC, V. Young Sing is not as well known as Mon Kee, its neighbor, but it has the same nondescript decor and the same encyclopedic repertoire of seafood dishes. It also has a very large nonseafood menu. Salted prawns and steamed flounder are two excellent dishes, although any seafood dish is worth ordering.

**GOLDEN SHARK RESTAURANT**, 404 S. Atlantic Blvd., Monterey Park, 213 289-9401. Open daily, lunch and dinner. AE, MC, V. Golden Shark is the closest California comes to capturing the style of the grand Hong Kong eating palace. The main dining room is immense, the menu encyclopedic, and the food superb. Golden Shark serves the big dishes of Hong Kong banquets on its everyday menu. Bird's nest and shark fin soups are listed as separate categories, as is abalone. One of Hong Kong's best-known movie stars, Michael Cheung, is the general manager, and he greets you at the door. A few of the house specialties are flounder cooked two ways (not on the menu and about \$25, but worth it), shrimps with spicy salt, grilled boneless chicken with lemon sauce, and braised Japanese abalone with oyster sauce. Golden Shark also serves dim sum.

**SEA PALACE**, 416D S. Atlantic Blvd., Monterey Park, 213 282-9106. Open daily, lunch and dinner. AE, CB, DC, MC, V. Of the 150 dishes on the menu, fully half feature fish. There is spicy catfish (catfish à la Sichuan), squid in soup (sour cabbage and squid soup), and the squid's larger cousin, cuttlefish, served in a ginger sauce. The Sea Palace also serves geoduck (giant clam), sea cucumber, five kinds of crab, and shrimps, prawns, and lobster. Also featured is a full selection of the "big" banquet dishes. This is an entirely reliable, authentic restaurant, where the prices are commensurate with the cost of ingredients.





*Michael Yu is his name; dramatic wok-cooking is his game. At Yuet Lee in San Francisco, the Hong Kong-style food is as good as the show.*

PHOTOGRAPHED BY BRIAN LEATART



Exhibit D

**How the Bay Area stole Hollywood**

**The fall of the house of Mondavi**

**Decoding the new de Young**

**10 long weekends for true escapists**

**PLUS: A bold new design (in our biggest issue ever!)**

# San Francisco



\$3.95 November 2005  
www.sanfrancmag.com  
MODERN LUXURY™

P29  
8







diptyque's newest  
scents...sations!



Do Son eau de toilette  
Silver Feu de Bois candle  
Mini travel candle (set of three)

171 maiden lane  
415.402.0600

246

## EATS

### Updates:

CONTINUED FROM PAGE 234

the food now bears a sodden weight of seriousness, and the periodic slipups (a dry crêpinette with the lamb, overdone beignets for dessert) make it difficult to justify the hefty price of dinner, no matter who's stuck with the bill. (J.S.) 12 FOURTH ST. (AT MARKET ST.), 415-348-1555. \$\$\$★ DRWV ★★

### Yuet Lee

CHINATOWN

Ⓢ The glaring green facade on the corner of Stockton and Broadway highlights an institution beloved by locals and tourists alike, a bastion of Cantonese soul food serving everything from fresh frog's legs to kung pao prawns to black bean sauce oysters. Its dining room is as utilitarian as a morgue, and you can find finer food at pricier Chinese joints, but the fare is reliable and comforting, and many of the seafood dishes are downright delicious. Plus it's open till 3 a.m.—salt-and-pepper squid scattered with jalapeños, bronzed roast duck, or a simple steamed sea bass is just the thing to cap off a long night of roaming North Beach. You'll eat until you're sober and then sneak a last piece of fatty duck skin. (P.N.) 1300 STOCKTON ST. (AT BROADWAY), 415-982-6020. \$\$\$ W ★★

### San Francisco

#### Acme Chophouse

SOMA

Ⓢ There's no question that this is the place to be on game days, when the orange-and-black faithful stop in for a juicy rib eye and a California Cab. But the boisterous dining room has more going for it than a spot within earshot of the crack of the bat. Even in the off-season, people come for a classic chophouse experience that avoids some of the classic chophouse pitfalls. Hefty cuts of meat are naturally raised and hormone free—some are even grass-fed—and side dishes are more than just something to push to the side on your way to the meat. Creamed spinach actually bears some relation to the stuff that grows out of the ground, and you could spoil your whole appetite on scoops of rich scalloped potatoes. (L.T.) 24 WILLIE MAYS PLAZA (AT THIRD AND KING STS.), 415-644-0240. \$\$\$ RW ★★½ (6/05)

#### Aqua

FINANCIAL DISTRICT

Ⓢ A sea change came to Aqua two years ago in the form of Laurent Manrique, trained in Parisian kitchens that glowed under the light of Michelin stars. Manrique hasn't shifted Aqua's seafood focus, but he's brought more meat into the mix. He slings out a pepper-crusted rib eye, with a punch of sour cherry and olive relish. He combines roasted monkfish, beets, truffle, and veal shank ravioli in a hearty dish without unwelcome heft. The new chef has done away with quirks like lobster potpie, replaced with a stately lobster pot-au-feu—a wonderful, well-balanced dish that dresses rustic French

traditions in contemporary flair. The bottom line is that Aqua feels well grounded under Manrique, even if his thoughts are focused on the sea. (J.S.) 252 CALIFORNIA ST. (BET. BATTERY AND FRONT STS.), 415-956-9662. \$\$\$★ DRWV ★★ (12/03)

#### Aziza

OUTER RICHMOND

Ⓢ When you're pondering where to take visitors from the Midwest, Aziza is a good bet. They won't find anything like this back home. In fact, they won't find anything else like this in San Francisco. A lighter take on Moroccan food, the lineup includes some traditional choices done with a California spin from organic vegetables, such as a juicy prawn tagine grounded by onions, tomatoes, and potatoes. It's so dark in the cave-like dining room, you might have to swipe an extra candle to read your menu. But once you decipher it, the delicately spiced dishes coming your way remind you that sweet and savory aren't two separate notions in Morocco: flaky chicken basilla, a minced-meat pastry traditionally made with pigeon, emits a puff of powdered sugar as you cut into it, and kumquats and dried fruit give lamb shank a lift. (P.N.) 5800 GEARY BLVD. (AT 22ND AVE.), 415-752-2222. \$\$\$ DRWV ★★½ (2/05)

#### Blue Jay Cafe

WESTERN ADDITION

Ⓢ Breakups always suck. People say, though, that something better is bound to come along. Take Jay Foster, former life and business partner of Emmy Kaplan, of Emmy's Spaghetti Shack. There's a silver lining to their split-up: Jay opened Southern-style Blue Jay. The counter is filled with a group of regulars who come craving crisp fried chicken, hunks of cornmeal-crusted catfish, and braised baby back ribs. You get to take your pick of sides, too, like glazed yams, creamy garlic mash, or collards. And you might as well consider dessert included, as it's nearly

impossible to turn down a slice of Jay's pecan pie. One bite tells you where his heart is now. (R.L.) 919 DIVISADERO ST. (AT MCALLISTER ST.), 415-447-6066. \$ RW ★★½ (9/04)

#### Blue Plate

OUTER MISSION

Ⓢ What got its start as a notable neighborhood restaurant in 1999 has grown into a staple people cross town for on a rainy Tuesday night. Prices have inched slightly upward, but otherwise, it's the same—or not even better—Blue Plate as before. The kitchen is committed to local, organic ingredients; the close-knit staff is laid-back but knowledgeable; and the atmosphere is as eclectic as your best friend's apartment. The menu changes nightly, boasting dishes like roasted chicken livers; butter lettuce tossed with a lively mix of pistachios, ruby star grapefruit, Ricotta, and tarragon; and Niman Ranch pork porterhouse surrounded by herbed spaetzle, English peas, and pancetta. The rotation might not always feature your favorites, but you find new ones at every meal. (R.L.) 3218 MISSION ST. (AT BAYVIEW ST.), 415-282-6777. \$\$\$ DR ★★½ (7/05)

#### Blupointe

FINANCIAL DISTRICT

Ⓢ If your idea of postwork fun is a stiff drink—or an even stiffer citrus-vodka oyster shooter—then Blupointe, a new raw bar and restaurant on Euro-cute Claude Lane, should be your go-to happy hour spot. Take your pick among heated outdoor tables; a swank, narrow bar manned by attractive "tenders; or a dark basement lounge lit by a jazz quartet. Order up a couple dozen local and flown-in-fresh oysters, crisp calamari rings that come with a fiery bell pepper rouille, and mussels basking in one of four sauces, such as red Thai curry or champagne Florentine (avec frites, of course). And then, well, call it quits, and if you're



Exhibit E



JANUARY+FEBRUARY 2013  
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# via

## Vegas deals <sup>26</sup> Kauai's big wow <sup>34</sup> Disneyland eats <sup>16</sup> Park City, Utah <sup>23</sup>

PLUS Home insurance tips <sup>12</sup> Mummies of the world <sup>46</sup>  
Best ethnic neighborhoods <sup>30</sup> Save on a San Francisco Bay Cruise <sup>8</sup>  
Ice bowling in Nevada <sup>14</sup> AAA Diamonds demystified <sup>18</sup>



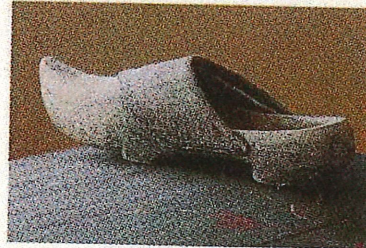
# Around the world in 9 neighborhoods



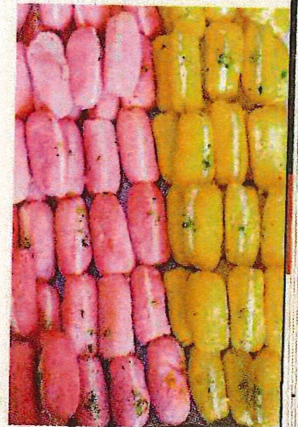
Basque flags, Boise, Idaho.



Moon cake molds, San Francisco's Chinatown.



Wooden shoes, Solvang, Calif.



Indian sweets, Berkeley, Calif.

Travel the globe without jet lag when you visit the West's transporting ethnic enclaves.

## Chinatown, San Francisco

GRANT AVENUE AREA CODE 415

Following the 1906 earthquake, Chinatown, never before viewed as a travel destination, was rebuilt with curved balconies, gilded facades, and dragon lampposts in the hope of attracting tourists. And did it ever.

The Chinese Historical Society of America Museum (965 Clay St., 391-1188) tells colorful stories of the surrounding streets. For a portrait of today, stroll through Chinatown and you'll see locals examining bins of bok choy alongside tourists pricing bamboo back scratchers.

At Clarion Music Center (816 Sacramento St., 391-1317), play a few bars on the *gu zheng*, a descendant of the zither. The Wok Shop (718 Grant Ave., 989-3797) is packed with kitchenware including wooden moon cake molds, and Golden Gate Bakery (1029 Grant Ave., 781-2627) sells the silkiest egg custard tarts in town. For a real treat, head to Yuet Lee (1300 Stockton St., 982-6020) and dig into succulent salt-and-pepper prawns the customary way—with your fingers.



Completely revised  
and updated

## RESTAURANTS OF SAN FRANCISCO

*The Definitive Guide to  
the Bay Area's Best*

*Restaurants of San Francisco* is a completely updated, revised, and expanded edition of the best-selling restaurant guide to the San Francisco Bay Area. Featuring over 280 restaurants, this indispensable book encompasses Northern and Central California as well as the entire Bay Area. Patricia Unterman and Stan Sesser, the *San Francisco Chronicle's* restaurant critics, bring you the only guide you will ever need to San Francisco's great restaurants. In addition to the lively, informative commentary characteristic of these widely-read reviewers, this book features:

- Listings by nationality and location
- The five very best restaurants, the ten best medium-priced, and the ten best low-priced
- Hours, addresses, telephone numbers, reservation requirements, credit card policies, and bar facilities for each restaurant
- Tips on wine
- Advice on coping with San Francisco restaurants

For native and visitor alike this is THE definitive restaurant guide. Let *Restaurants of San Francisco* be your personal guide to the finest the Bay Area has to offer.

# RESTAURANTS OF SAN FRANCISCO

The Definitive Guide to the Bay Area's Best  
PATRICIA UNTERMAN • STAN SESSER

Completely revised  
and updated

Exhibit F



or to the thick puree of split the homemade *herring in sour* ier; it makes a perfect accom-crusty black bread you get with

ees made with pork or beef are rticular favorite is *hunter's* gient blend of beef, pork, sau-sauerkraut. Stews are some-ée often anymore on restaurant can easily forget how tasty a epared well. Another outstand-nsiderably lighter than most of *nalesniki*, two crepes filled hopped meat and mushrooms sour cream and lightly sautéed crepes are unusually light. The ight not be light, but it's extangy paprika and sour-cream riong all the entrees, our only ie *duck*, which sometimes ier than we would prefer. You an entire half duck, roasted prunes and served with

ts are excellent. Our particular memade *rum walnut torte*, a regular frosted cake but It isn't cloyingly sweet, as s can be, and the body is s of walnut and soaked with

our calorie counter to a meal ng a hearty appetite and you isappointed. ●

## n Square rill

San Francisco. 982-8123. Open 3 P.M.; Monday through Saturday 6 ay 5:30 to 10:30 P.M. Full bar. All Reservations accepted. Moderate.

ants our job. y. "You get to eat out all the get PAID for doing it." Or, "If notty, you can really get back i get invited to all the restau- That sort of thing. week of restaurant reviewing id desperate search for a restau-

We thought that the Washington Square Bar and Grill would make good copy. It long has been one of the most popular and beloved establishments in town. We hadn't eaten there for ages, though we had stopped in for a drink. We invited a couple of journalist pals who consider the Washington Square Bar and Grill their turf to go with us, expecting that they could guide us to the best items on the current menu. We hoped to have one easy review in the bag.

It was a Friday night. There were no cracks in the wall of bodies at the bar. Every table in both rooms was full and the din was ferocious. Although we had reservations, we were afraid we would have to wait. But fifteen minutes later the maitre d' showed us to a table. Good management, we thought.

It was hard talking over the hundred shouting politicians, journalists and media folk until WSB&G's pianist started in next to us, and then it was impossible! The journalist yelled, "This is like being in Sylvia Plath's mind during her last year."

Though the atmosphere can be electric at Washington Square Bar and Grill, the food often shorts out. The small, antiquated kitchen facility is barely adequate for a restaurant of its size, yet for some reason, the menu is large and supposedly changed and printed each day. It's also misleading. *California field salad with goat cheese* turns out to be knife-cut romaine with big hunks of cheese tossed into it and a bland dressing. Our idea of a field salad is a mixture of whole young leaves of different lettuces, including some wild varieties.

The journalist did steer us to a fine preparation of *spinach noodles with a mild sauce of cream and chopped clams*, a *sliced tomato salad with anchovies* and a traditional *shrimp Louie*. But no one could convince us that rubbery *fried calamari*, a flavorless *clam chowder*, *prosciutto* with mealy melon, mushy *ravioli* in a burned, acidic tomato sauce, a dried-out *grilled chicken breast* in an overpoweringly garlicky sauce, a winey *saltimbocca alla romana* made with awfully strong fontina and miserably overcooked vegetables were worth writing about.

The Washington Square Bar and Grill still remains one of our favorite meeting and drinking spots. But we will have to be three sheets to the wind to dock there for a meal. ●

## Yoshida-Ya

★

2909 Webster Street (near Union Street), San Francisco. 346-3431. Open daily 5:30 to 10:30 P.M. Full bar. American Express, MasterCard and Visa. Reservations advised. Moderate.

Some recent dining-out experiences at Yoshida-Ya, a strikingly decorated Japanese restaurant, confirm the bothersome notion that the day of the week and the hour you eat at a restaurant make a considerable difference in the quality of the meal you get. Come here on weeknights, when the food preparation and the service don't break down under a crush of diners, and you'll have a relaxing, first-rate meal in an elegant setting.

What makes Yoshida-Ya unusual is the wide selection of *yakitori*—various choices of meats, fish and vegetables that are marinated, grilled on skewers over charcoal, then brought to your table and kept warm on individual clay braziers. You get two skewers in each serving, and they're relatively inexpensive, so you can order several different kinds and share them just as in a sushi bar. (Yakitori restaurants are extremely popular in Japan but for some reason haven't caught on here.)

Some of the tastiest yakitori include *scallops*, *mushrooms stuffed with ground chicken*, *asparagus wrapped in sliced pork* and butter-tender *filet mignon*. Each different ingredient radiates its own essence, making you feel as if you were eating only the choicest morsels. The mundane becomes a delicacy.

There are several interesting appetizers. We particularly like the *yama kake*, thin slices of Japanese mountain potato served with slices of raw tuna and seaweed. The potatoes, served raw, are snow white, crunchy and slightly sticky, and they don't resemble American potatoes at all. Another excellent appetizer is *atsu-age*, large creamy cubes of breaded and deep-fried soybean curd in a strong broth seasoned with grated radish and ginger. The deep-fried bean curd takes on the qualities of a light, creamy cheese.

We like to eat upstairs, where you're ushered into a quiet, multilevel, softly cushioned and carpeted dining room with traditional Japanese seating. If you avoid the weekend crowds, the experience can be lovely. ●

## Yuet Lee

★★

1300 Stockton Street, San Francisco. 982-6020. Open Wednesday through Monday 11 A.M. to 3 A.M. No alcohol (bring your own). No credit cards. Reservations accepted for four or more. Inexpensive to moderate.

Yuet Lee is the "Coca-Cola sign restaurant" on the corner of Stockton and Broadway. You've probably idly stared into its windows dozens of times while waiting for the light to change on your way to the Broadway tunnel. You may have noticed that it is always filled with people, mainly Chinese, eating big bowls of delicious-looking stuff, though the restaurant itself appears almost forbiddingly dumpy. Don't worry. The seafood specialties—*clams*, *oysters*, *squid*, *lobster* and whatever else is fresh that day, are outrageously good. Remember to ask about the seafood specials; they won't be on the printed menu.

Here are a few of the selections you might be offered. The fresh *shrimp*, flown in from New Orleans, are steamed for half a minute, just until they turn pink. They are served unadorned in their shells on a platter with a little bowl of soy sauce and fresh chilis, a condiment that accompanies many of the dishes. The preparation is of the simplest nature. No sauces, spices or oils are used. The natural sweetness and juicy, tender texture of the fresh shrimp is what you taste. Or sometimes the whole shrimp are quickly stir-fried with hot red chilis, ginger and garlic. Either way they are superb.

The *lobster* also gets the briefest of cooking in a wok. It is cut into pieces, shell and all, and is sauced with one of the most delicate black bean preparations we have tasted. The presentation on a large platter looks like an illustration for a Chinese cookbook, the red lobster pieces garnished by strips of black mushroom, green scallion and coriander dotted with shiny black beans. The lobster, perfumed by the vegetables in a sauce thickened only by the lobster's tomalley and enriched by minced pork, remains the undisputed star of this accomplished dish. A *fresh crab*, is treated the same way—cut into pieces with shell and tomalley, cooked quickly and sauced lightly.

The *clams* are the best we have ever eaten in any style of preparation. They are juicy and tender and made all the more wonderful by a succulent, spicy black bean sauce that includes coriander, hot red peppers and green onions. The *clay pot* and *bean-curd dishes* are also deli-



"An indispensable reference for locals as well as visitors. No one in the San Francisco Area knows more about both food in general, and restaurants in particular, than Narsai David. His selection of eating places is right on target."

Jacqueline Killeen

Restaurant Critic, *San Francisco Focus* magazine

**Narsai David** is a nationally known Food & Wine expert who appears regularly on ABC's "HOME" show. Other endeavors include: Food & Wine Editor for KCBS Radio in San Francisco, Resident Chef on "Mornings on 2" for KTVU Television in Oakland, and columnist for the *San Francisco Chronicle* Food Section, "California Cuisine".



For 15 years, he owned and operated Narsai's Restaurant and Catering in Berkeley, a perennial Holiday Award winner, resulting in his cookbook titled, "Monday Night at Narsai's", published by Simon & Schuster. During this time he hosted the national PBS show, "Over Easy".

Narsai grew up in Chicago Illinois, and Turlock, California. While a student at U.C. Berkeley in the late fifties, he was smitten by the endless beauty and charm of the Bay Area. That love affair still continues today. Narsai David is widely recognized as a key force in the San Francisco food scene.

"What a concept, the top 200 restaurants and their menus! That way natives and tourists alike can see for themselves exactly what each restaurant serves. And just as important, how much they charge."

Sam Gugino

Food Editor, *San Jose Mercury News*

ISBN 0-9628274-2-8



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THE MENU

Narsai David

THE MENU

SAN FRANCISCO BAY AREA



THE BEST 200 RESTAURANTS

Exhibit G



# YUET LEE



## 海鮮類

## SEAFOOD

波士頓龍蝦 (時價)	BOSTON LOBSTER	Season
白灼鮮中蝦	QUICKLY BOILED MEDIUM PRAWNS	10.00
椒鹽焗中蝦	PEPPER AND SALT ROAST PRAWNS IN SHELL	12.50
干煎鮮中蝦	PAN FRIED PRAWNS IN SHELL (Special Sweet and Sour Sauce)	12.50
干葱炒大肉蟹 (時價)	CRAB SAUTEED WITH GINGER AND GREEN ONION	Season
豉椒炒大肉蟹 (時價)	SAUTEED CRAB W/PEPPER AND BLACK BEAN SAUCE	Season
清蒸大肉蟹 (時價)	STEAMED FRESH CRAB	Season
咖喱炒大肉蟹 (時價)	FRESH CRAB IN CURRY SAUCE	Season
豉椒炒大肉蟹	SAUTEED CLAMS WITH PEPPER AND BLACK BEAN SAUCE	8.00
豉汁蒸原壳生蠔	STEAMED FRESH OYSTER WITH BLACK BEAN SAUCE (half dozen)	8.00
椒鹽焗鮮魷	PEPPER AND SALT ROAST FRESH SQUIDS	9.00
油泡蟹膏魷	SAUTEED FRESH & DRIED SQUIDS	6.00
清炒明蝦球	SAUTEED PRAWN	10.00
宮保明蝦球	KUNG PAO PRAWN	8.00
菜遠明蝦球	PRAWNS WITH CHINESE GREENS	8.00
腰果明蝦球	PRAWNS WITH CASHEW NUT	8.00
滑蛋炒明蝦球	SCRAMBLED EGG WITH SHRIMP	8.00
菜遠炒魚片	SLICES OF STEELHEAD FISH WITH CHINESE GREEN	8.00
紫魚二味	SAUTEED STEELHEAD FILET WITH GREENS AND A CHOICE OF SOUP OR STEAMED BEAN CAKE	19.00
清蒸龍利 (時價)	STEAMED FONDRE	Season
清蒸鮮石斑 (時價)	STEAMED ROCK COD	Season
清蒸鮮崇魚 (時價)	STEAMED STEELHEAD	Season

## 牛肉類

## BEEF

白灼牛拍葉	BOILED BEEF TRIPE	5.75
豉椒牛拍葉	BEEF TRIPE WITH PEPPER AND BLACK BEAN SAUCE	5.75
滑蛋牛肉	BEEF WITH SCRAMBLED EGG	5.75
豉椒牛肉	BEEF WITH PEPPER AND BLACK BEAN SAUCE	5.75
沙爹牛肉	SATAY BEEF	5.75
腰果牛肉	BEEF WITH CASHEWS	5.75
薑蔥牛肉	BEEF WITH GINGER AND GREEN ONION	5.75
菜遠牛肉	BEEF WITH CHINESE GREEN	5.75
蘭遠牛肉	SAUTEED BEEF WITH CHINESE BROCCOLI	5.75

## 猪肉類

## PORK

京鄒鮮肉排	PEKING SPARERIBS (Sweet and Sour)	7.00
紅梅咕嚕肉片	PORK WITH SWEET AND SOUR PLUM SAUCE	5.00
豉椒肉片	SAUTEED SLICED PORK WITH BLACK BEAN SAUCE	5.50
菜遠肉片	SAUTEED SLICED PORK WITH CHINESE GREENS	5.50
沙爹肉片	SAUTEED SLICED PORK WITH SATAY SAUCE	5.50
薑蔥鮮腰肝	SAUTEED PORK LIVER & KIDNEY WITH GINGER AND GREEN ONION	7.50
薑芽炒腰花	SAUTEED PORK KIDNEY WITH BEAN SPROUTS AND CHIVES	6.50
西芹炒腰花	SAUTEED PORK KIDNEY WITH CELERY	6.50
酢炸豬大腸	DEEP-FRIED PORK INTESTINE	6.00
腰果肉丁	SAUTEED SLICED PORK WITH CASHEW NUT	5.50
咸蛋蒸肉餅	STEAMED MINCED PORK WITH SALTED EGG	5.50
咸魚蒸肉餅	STEAM MINCED PORK WITH SALTED FISH	5.50
豉椒炆肉排	BRAISED SPARERIBS WITH PEPPER AND BLACK BEAN SAUCE	5.50
蜜汁叉燒	BARBECUED PORK	4.50

## 雞類

## CHICKEN

香燒肥乳鴿	ROAST SQUAB	10.00
菜胆肥雞 (一隻)	BOILED CHICKEN WITH GREEN (whole)	16.00
(半隻)	(half)	8.00
葱蔥肥雞 (一隻)	BOILED CHICKEN WITH GINGER AND GREEN ONION (whole)	16.00
(半隻)	(half)	8.00
白切雞 (一隻)	FRESH BOILED CHICKEN (whole)	16.00
(半隻)	(half)	8.00
(一碟)	(plate)	4.50
腰果雞丁	CASHEW NUT CHICKEN	5.75
蠔油雞球	BONELESS CHICKEN CUBES WITH OYSTER SAUCE	5.75
鮑魚雞球	BONELESS CHICKEN CUBES WITH ABALONE	7.75
豉豆雞球	CHICKEN WITH BLACK BEAN SAUCE	5.75
蠔油炆雞	BRAISED CHICKEN WITH OYSTER SAUCE	5.00
鮑魚炆雞	BRAISED CHICKEN WITH ABALONE	6.75
豉豆炆雞	BRAISED CHICKEN WITH BLACK BEAN SAUCE	5.00

## 煲仔菜

## CLAY POT

咸魚雞粒豆腐煲	SALTED FISH WITH DICED CHICKEN AND BEAN CAKE	7.00
烏豆糖虱煲	BRAISED CAT FISH WITH BLACK BEAN AND ROAST PORK	6.50
鮑魚鴨掌煲	ABALONE WITH DUCK FEET	6.50
薑蔥豬肝	PORK LIVER WITH GINGER AND GREEN ONION	5.00
八珍豆腐	MIXED MEAT WITH BEAN CAKE	6.00
大馬站	ROAST PORK, BEAN CAKE AND SHRIMP SAUCE	5.00
柱侯牛腩	BEEF STEW WITH SPECIAL SAUCE	5.00
五香牛腩	AROMATIC BEEF (combination of Tripe and Intestines)	5.00



**CONTINENTAL**

**Yet Wah**

2140 Clement Street at 23rd Avenue/387-8040  
Open daily

**\$ Y**  
The most popular Chinese food in San Francisco can be found at Yet Wah restaurants (there's another Yet Wah just down the street as well as on Pier 39, at 3601 26th Street and in Diamond Heights). Some 200 Mandarin dishes fill the awesome menu.  
**Specialties:** Yet Wah Lamb; Mongolian Beef; Glazed Walnut Prawns.

**Yuet Lee**

1300 Stockton Street at Broadway/982-6020  
Closed Tuesday

**\$**  
It's very plain, very noisy, and very crowded, but Yuet Lee has the very best fresh seafood. The noodle dishes are also excellent, but if you want beer or wine, you'll have to bring your own. Best of all, it's open until 3AM.  
**Specialties:** Lobster; Fresh Crab; Clams in Spicy Black Bean Sauce; Dry-Fried Salt & Pepper Squid.

**CONTINENTAL**

**Cafe Majestic**

1500 Sutter Street at Cough/776-6400/Closed Monday

**\$\$\$ ☎ L AY M**  
Stanley Eichelbaum, food writer and chef/owner of Eichelbaum & Company on California Street, and partner Tom Marshall have renovated the premises based on 1902 photographs to recreate the beautiful Cafe Majestic in the Hotel Majestic.  
**Specialties:** Chicken Nellie Melba; Veal Chop with Fontina and Fresh Sage; Pasta Grand Marina; Hearts of Palm Salad Mission Dolores.

**Carnelian Room**

555 California Street at Kearny/433-7500/Open daily

**\$\$\$ ☎ AY M V**  
The Carnelian Room commands one of the best views in town from its perch atop the 52nd story of the marble-glazed Bank of America building. The restaurant is a private club by day, but for dinner and Sunday brunch, the general public is invited to dine in sumptuous surroundings.  
**Specialties:** Pacific Abalone Sauteed with Citrus Butter; McCorckle Duckling; Roast Rack of American Lamb with Fresh Rosemary; Fresh Seafood.

**Doros**

714 Montgomery Street at Washington/397-6822  
Closed Sunday

**\$\$\$ ☎ AY M V**  
One of the city's finest restaurants for over 35 years, Doros specializes in Continental cuisine. The large dining area is lined with red leather banquettes and decorated with 18th century oil paintings, providing a comfortable and elegant rendezvous for lunch or dinner.  
**Specialties:** Veal Scaloppine a la Doros; Noisette of Spring Lamb Cyrano; Homemade Cannelloni.

viding a comfortable and elegant rendezvous for lunch or dinner.

**Specialties:** Veal Scaloppine a la Doros; Noisette of Spring Lamb Cyrano; Homemade Cannelloni.

**Ernie's Restaurant**

847 Montgomery Street at Pacific/397-5969/Open daily

**\$\$\$ ☎ AY M V**  
Recipient of the Five-Star Mobil Award for 24 consecutive years, Ernie's has achieved international recognition for its uncompromising quality in cuisine, wine and service through the knowledge and dedication of proprietors Victor and Roland Gotti. The cuisine is classic French.  
**Specialties:** Caviar of Eggplant; Scallops Ragout in Cilantro Fumet; Roasted Squab & Braised Cabbage; Raspberry Tian.

**Fournou's Ovens**

Stanford Court Hotel, 905 California Street at Powell  
989-1910/Open daily

**\$\$\$ ☎ L AY M V**  
A regal room arranged around huge tiled ovens, Fournou's is just the place when you're in the mood for hearty yet elegant dining. The beautifully designed wine cellar displays an extensive corkage; the wine list is the recipient of the Grand Award.  
**Specialties:** Rack of Lamb; Prime Rib with Horseradish; Roast of Veal, Lamb & Beef.

**Jack's**

615 Sacramento Street at Montgomery/421-7355  
Open daily

**\$\$\$ ☎ L AY M V**  
An unofficial club for the city's business elite, Jack's has been in business since Lincoln was president. Private dining facilities are available.  
**Specialties:** Chicken en Casserole; Roast Squab; Rack of Spring Lamb.

**JD's**

Radisson Inn, 275 S. Airport Boulevard/873-3550  
Open daily

**\$\$\$ ☎ AY M V**  
Yes, there is good dining to be had near the airport! JD's is a pleasing, intimate restaurant featuring reliable cuisine and good service. The wine list and the selection of cognacs are both extraordinary.  
**Specialties:** Broiled Lamb Chops with Fresh Hot Mint Sauce; Fettuccini Gorgonzola; Chicken Veronique with Fresh Mushrooms & Green Grapes.

**Julius' Castle**

1541 Montgomery Street, north of Union/362-3042  
Open daily

**\$\$\$ ☎ AY M V**  
A San Francisco tradition since 1922, Julius' Castle is undisputedly in the "top five" romantic restaurants in Northern California. Perched atop Telegraph Hill, the restaurant serves splendid cuisine in an environment that makes you feel like royalty.  
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## WORLD REPORT FROM AMERICA

## N.Y./San Francisco

① 明比玲子・文・写真  
text & photographs by Reiko Akehi  
③ 井口優子・文・写真  
text & photographs by Yuko Iguchi

1 レストランのある  
ブティックが流行中

最近NYでは、ブティックにレストランやドリンクコーナーを設けるのが流行中。どうやら、書店「バーズ・アンド・ノーブル」にスターバックスがあるのを見て、誰かが取り入れたのが発端のようだ。買おうかどうしようか迷った時に、とりあえずお酒を飲んだり、ご飯でも食べてゆっくり考えてもらおうという発想。もちろん、レストランのみの利用も可能だ。

中でも今一番の人気の店が、「プレート」。ロケーションも、トレンドなノリータで、外からは、中にレストランがあるとはわからず、お洒落なブティックにしか見えない。だが、店に入るとまずバーがあり、周りには他では見つからないような一点物の素敵なジュエリー、洋服、置物などが所狭しと並べられていて、女性なら誰でも惹き付けられる。とりあえずは、バーでお酒を楽しみながらゆっくり見ようと思いたくなる。レストランもあるから、外に出る必要もない。

トレンドを追うファッションと同じく、料理も今流行中のアジアにラテンをミックスしたフュージョン。場所柄、流行に敏感な若者で、店は毎晩満席だ。特筆すべきはパエリアで、チョリソの代わりに中華ソーセージを使用していること。サフランの代わりにアナトと呼ばれるナチュラルフードカラーを使用し、ジャスミンライスを使ったフュージョンスタイル。アジアとラテンの食材は共通するものが多く、どの料理もほどよく混じり合い、なかなかの味に仕上がっている。



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今のところフードとファッションが一緒に楽しめるのは、週末のランチのみ。

2 NYで誕生した  
アクアヴィット

北欧で古くから造られ、スパイスやフルーツで香り付けられた蒸留酒アクアヴィット。どんなスパイスを使用してもいいのだが、キャラウェイシードは必ず含んでいなければならない。NYのレストラン「アクアヴィット」では、過去17年間、自家製のアクアヴィットを15種類ほど常備している。ファンの強い要望により、このほどボトルで販売することになった。無色透明を追求したオーナーは、北欧特有のリングベリーと同じ部類のホワイトクランベリーを使用。一般的なアクアヴィットのアルコール度数である44度か



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3 中国料理が  
カリフォルニアと出会う

サンフランシスコに住むようになってから、ダウンタウンのチャイナタウンに足を向けなくなった。中国人街の活気に比べた日本人街の閑しさは中国と日本の未来をみるような気にさせられるからだ。

ある日、香港から移民してきたエリート銀行員が、今一番おいしい香港料理「ユエット・リー」に行こうと誘ってきた。

店構えが記憶の扉を叩き、店内に足を踏み入れて昔ここで食した料理の味まで思い出した。1986年、このブラックビーンソース(豆豉)料理は当時滞在していたニューヨークにも聞こえ、旅行者として訪ねたのだった。ファンシーではないが、清潔

感のある店内は昔のままで、レジ近くの壁に、この店を訪れた有名人とオーナーの写真が今も飾られている。ジャッキー・チェーンにヤンキースの松井も加わって、ニューヨークでも今なおこの店が有名なことが判る。

看板メニュー「蒸し生ガキのブラックソース和え」を20年ぶりに食す。こちらの口も肥えているのに、やはりうまい!と感嘆した。オーナー・シェフ、サム・ユー氏は15歳から香港のレストランで働きはじめ、1975年にサンフランシスコに移住し、両親と兄弟4人でこの店をはじめた。アメリカ人にとって珍しかったブラックビーンソースは「皆に真似されたけど、新しいレシピをいつも思いつくから困らない」。彼の台詞に気負いはない。テーブル以外は全ての四つ足を食するという中国の食の歴史が彼の中にも根づいている。

最近の新作の「マンゴーチキン」。お隣のメキシコから手に入る新鮮なマンゴーをひと口大に切って、鶏のモモ肉、ネギ、ショウガ、ピーマン、ニンジンと炒める。最後に中国製の石糖(ミエトン)、みりん、塩、マンゴージュースのソースで和える。タイ産マンゴーほど甘くないメキシコ・マンゴーの新鮮ゆえに匂い立つほのかな味と香り。四季を通じて新鮮な食材を手に入れやすい土地で生まれたカリフォルニア料理は、塩味も甘味も抑えて食材の味を生かすが、彼の料理にも生かされていることを再認識。カリフォルニアの大地に根づく中国パワーにまとも嘆息するのだった。



蒸し生ガキのブラックビーンソース和え9.25ドル



オーナー・シェフのサム・ユー氏。

**Yuet Lee**  
CHINESE SEAFOOD RESTAURANT  
1300 Stockton Street,  
San Francisco, CA 94133  
Tel:415-982-6020 11:00~翌3:00 火曜休



# YUET LEE



"...The fish with aromatic sauce ranks as one of the best dishes I've had in a San Francisco, restaurant..."  
S.F. Sunday Examiner

"...As for those clams, all I can say is I've never eaten better, in any style of preparation..."  
S.F. Magazine

"...Dishes were flavorful without being greasy..."  
S.F. Examiner

"...I could happily eat at this place for the next 30 nights..."  
San Francisco



## 海鮮類

## SEAFOOD

波士頓龍蝦 (時價)	BOSTON LOBSTER .....	Season
白灼鮮中蝦	QUICKLY BOILED MEDIUM PRAWNS .....	10.00
椒鹽焗中蝦	PEPPER AND SALT ROAST PRAWNS IN SHELL .....	12.50
干煎鮮中蝦	PAN FRIED PRAWNS IN SHELL (Special Sweet and Sour Sauce) .....	12.50
羶葱大肉蟹 (時價)	CRAB SAUTEED WITH GINGER AND GREEN ONION .....	Season
豉椒大肉蟹 (時價)	SAUTEED CRAB W/PEPPER AND BLACK BEAN SAUCE .....	Season
清蒸大肉蟹 (時價)	STEAMED FRESH CRAB .....	Season
咖喱大肉蟹 (時價)	FRESH CRAB IN CURRY SAUCE .....	Season
豉椒炒大蜆	SAUTEED CLAMS WITH PEPPER AND BLACK BEAN SAUCE .....	8.50
豉汁蒸原壳生蠔	STEAMED FRESH OYSTER WITH BLACK BEAN SAUCE (half dozen) .....	8.50
椒鹽焗鮮魷	PEPPER AND SALT ROAST FRESH SQUIDS .....	9.00
油泡鴛鴦魷	SAUTEED FRESH & DRIED SQUIDS .....	6.50
白灼象鼻蚌	FRESH BOILED GEODUCK MEAT .....	16.00
豉椒桂花蚌	SAUTEED RAZOR CLAM MEAT WITH BLACK BEAN SAUCE .....	16.00
酥炸大生蠔	DEEP FRIED OYSTERS .....	6.50
油泡鮮帶子	SAUTEED SCALLOPS .....	15.00
清炒明蝦球	SAUTEED PRAWN .....	10.00
宮保明蝦球	KUNG PAO PRAWN .....	8.25
菜遠明蝦球	PRAWNS WITH CHINESE GREENS .....	8.25
腰果明蝦球	PRAWNS WITH CASHEW NUT .....	8.25
滑蛋明蝦球	SCRAMBLED EGG WITH SHRIMP .....	8.25
崇遠崇魚片	SLICES OF STEELHEAD FISH WITH CHINESE GREEN .....	8.50
清蒸龍利 (時價)	SAUTEED STEELHEAD FILET WITH GREENS AND A CHOICE OF SOUP OR STEAMED BEAN CAKE .....	20.00
清蒸鮮石斑 (時價)	STEAMED FONDERE .....	Season
清蒸鮮崇魚 (時價)	STEAMED ROCK COD .....	Season
	STEAMED STEELHEAD .....	Season



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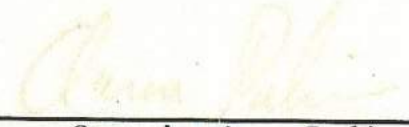
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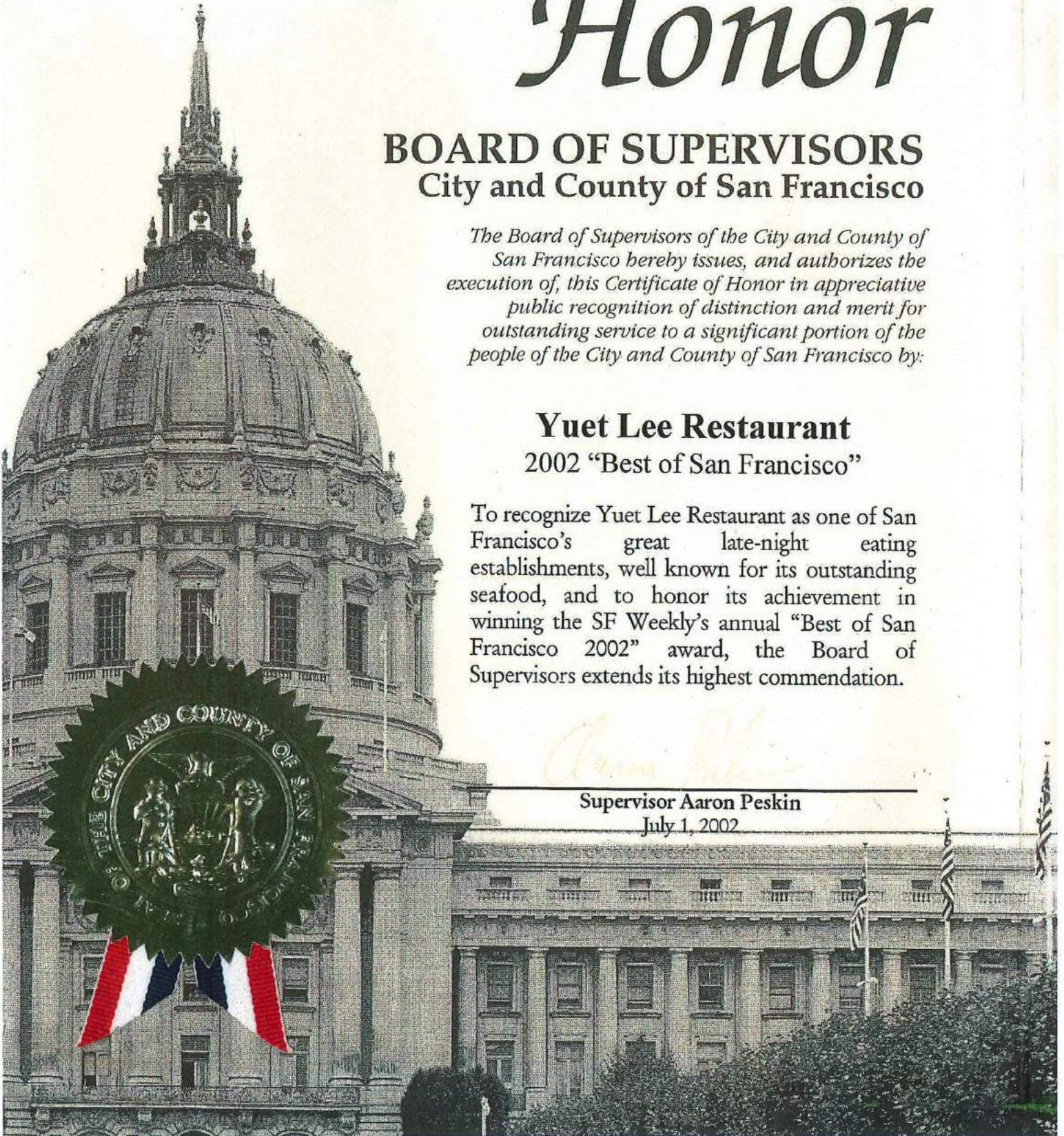
*The Board of Supervisors of the City and County of San Francisco hereby issues, and authorizes the execution of, this Certificate of Honor in appreciative public recognition of distinction and merit for outstanding service to a significant portion of the people of the City and County of San Francisco by:*

### **Yuet Lee Restaurant** 2002 "Best of San Francisco"

To recognize Yuet Lee Restaurant as one of San Francisco's great late-night eating establishments, well known for its outstanding seafood, and to honor its achievement in winning the SF Weekly's annual "Best of San Francisco 2002" award, the Board of Supervisors extends its highest commendation.

  
Supervisor Aaron Peskin

July 1, 2002





SFGATE <https://www.sfgate.com/food/article/Anthony-Bourdain-restaurants-bars-San-Francisco-12979382.php>

Exhibit M

## 30 restaurants where Anthony Bourdain got to know San Francisco

By Amy Graff, SFGATE Published 12:05 pm PDT, Friday, June 8, 2018



Chronicle / Laura Morton

IMAGE 7 OF 39

Yuet Lee, Financial District/Chinatown

Bourdain suggests ordering the salt and pepper prawns while filming "The Layover," 2012 (1300 Stockton St.)



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Food writer and TV host Anthony Bourdain loved San Francisco and visited often to film episodes for his travel and food shows.

When visiting a city, Bourdain was known for eating at hole-in-the-wall restaurants frequented by locals, and in SF he put many of these on the map.

In one classic exploration, he discovered "That's It Market," a sandwich shop inside a liquor store where Cuban tortas are stuffed with fresh meats. Of the greasy spoon Sam's Pizza and Burgers, he said, "I never thought a hamburger could be good at a place that also serves pizza!"

**ALSO: People are sharing their favorite Anthony Bourdain quotes and**

**passages**

His first stop in the city was always the Swan Oyster Depot that he called, "a touchstone in my worldwide wanderings. A happy zone" in a 2015 episode of "Parts Unknown."

Anthony Bourdain Found De...

He added, "If I read about myself dying at this counter I'd say to myself, "That was one lucky guy."



# the Bold Italic

## The Culinary State of San Francisco's Chinatown

**They may not be trendy or pushing the boundaries, but the traditional restaurants of Chinatown remain true to their purpose**

Mike Walker

Mar 15, 2018



Illustration by Mike Walker



**P**eople love to suggest that the “authenticity” of Chinatown has evaporated—that Chinese Americans have moved out in droves and that the best dim sum can now be found elsewhere, in places like the western Sunset or the East Bay. But those naysayers, who choose to paint an entire neighborhood as no longer of relevance, couldn’t be more wrong. While there’s no doubt that Chinatown has changed over the past few decades, it’s far from a relic.

I’ve lived in Chinatown for the past 20 years, getting to know the restaurants and the markets, the neighbors and the shopkeepers, the quirks and the charms. The sense of community and tradition run deep here; it’s not hard to see just how crucial of a role the neighborhood still plays in the local Chinese American community. Pick any day to take a stroll down Stockton Street, and you’ll see floods of Chinese people from the neighborhood and elsewhere in the Bay milling about, ducking in and out of shops like New Luen Sing Fish Market and Dong Hing Supermarket, plying their way through bags of bok choy and Chinese greens like yow choy and tong ho. It’s not just the older crowd either—teens continue to fill places like Uniq Salon and S & P Fashion Design Hair Studio, getting their hair done in the latest trendy K-pop and C-pop styles.

Yes, you may be able to find more innovative and trendy Chinese restaurants around the Bay Area, but those new establishments don’t take away from the authenticity of Chinatown’s own eateries, many of which continue decades of service and uphold a tradition of a neighborhood restaurant serving neighbors food they crave.

When it comes to food, Chinatown has always been a culinary destination in SF, with longstanding restaurants serving up affordable, delicious regional cuisines of China. Some may complain about their environments, but they remain as busy and beloved as ever even as new, fancier ones have popped up, like China Live. Yes, you may be able to find more innovative and trendy Chinese restaurants around the Bay Area, but those new establishments don’t take away from the authenticity of Chinatown’s own eateries, many of which



continue decades of service and uphold a tradition of a neighborhood restaurant serving neighbors food they crave.

San Francisco's Chinatown arose in the 1850s due to the need of immigrants from China—mostly from Guangdong in the southern part of the country—to have a place to live. The construction of the Transcontinental Railroad especially drew in such immigrants to San Francisco, along with the gold rush. The City of San Francisco permitted the area to welcome Chinese immigrants and allow their property to be deeded to them and passed down to future generations. With these incentives, Chinese people gravitated to the area, and many businesses, including restaurants, sprung up here to cater to them.

While the vast majority of Chinatown restaurants serve Cantonese dishes (including dim sum), it's home to at least eight major cuisines of China—Anhui, Cantonese, Fujian, Hunan, Jiangsu, Shandong, Sichuan and Zhejiang—as well as many more lesser known cuisines.

Of course, much of what we encounter now across United States as “Chinese food” is a cousin a few times removed from authentic Chinese food. In any Chinatown, whether in SF or New York City or elsewhere, people expect to eat more authentic food, food that Chinese people want to eat and not the Americanized version. At their smartest, SF Chinatown restaurants have done just that, creating food for their peers and staying close to their roots.

SF Chinatown is special for the sheer number of regional fare available here. While the vast majority of restaurants serve Cantonese dishes (including dim sum), it's home to at least eight major cuisines of China—Anhui, Cantonese, Fujian, Hunan, Jiangsu, Shandong, Sichuan and Zhejiang—as well as many more lesser known cuisines. It can be hard to know where to look for the best fare, but there are dozens of both well-known and lesser-known places serving up incredible food, places like the following:

- **Hong Kong Clay Pot Restaurant**, a bastion of the type of comfort food Cantonese Americans have depended on, including savory chicken, lamb or seafood clay pots; Shanghai-style spare ribs; West Lake beef soup; and Kam Lok's signature steamed ginger chicken and fish dishes.



- **Yuet Lee Seafood**, which serves up Cantonese-style seafood—think salt-and-pepper squid, garlic crabs, clams with black bean sauce and sides of steamed bok choy—into the wee hours of the night, drawing lines of club-goers, students and police officers on the night beat—an experience similar to late-night Hong Kong snacks.
- **Hang Ah Tea Room**, the oldest purveyor of dim sum in the city and possibly the country, along with **Yank Sing**, which reigns supreme for a nice sit-down dim sum meal in an atmosphere appropriate for business lunches or visiting relatives, and **Delicious Dim Sum**, a good spot for quick to-go dishes like har gow, shumai and other dumplings.
- **Good Mong Kok Bakery**, a Hong Kong–style bakery known for its steamed pork buns, steamed rice rolls and dumplings, as well as sweet and savory baked goods (hot tip: get the pineapple buns).
- **Z & Y Restaurant**, a bulwark of Sichuan in the neighborhood. It may now be a bit overly trendy since president Barack Obama and other luminaries have paid a visit, but it’s still a tasty spot serving classic Sichuan spicy dishes such as lamb with peppercorns, Hunan-style chicken, Dongpo pork and dandan noodles. The much newer **Chong Qing Xiao Mian** focuses on Sichuan noodle dishes, a staple of the regional cuisine.
- **Bund Shanghai**, featuring Shanghainese cuisine with the famed xiaolongbao, or “soup dumplings,” plus yang chun noodles, lion’s head (beef meatballs) and a variety of plump steamed buns both large and small.

I could go on. As you can see, with such delicious fare continuing to be served, I don’t fear the importance of Chinatown restaurants slipping. Both tourists and locals are still drawn here, a historic and vibrant place where they can taste a variety of Chinese fare in one walk, which is much easier to do in Chinatown than in the Inner Sunset or Outer Richmond. If you’re still skeptical of Chinatown, you should go and hang around, observing for yourself someone trying to carry an impossibly large rice cooker out of a



housewares store or people wandering in and out of Louie Bros Book Store clutching magazines from Hong Kong or rare Chinese books on special order. They're all the daily signs of a very vibrant community at play and at work—and certainly out and about for lunch or dinner, when the time comes.

With so much talk of Chinatown “not being what it used to be,” it's as if the chattering class would prefer that the neighborhood succumb to a loss of authenticity and be little more than the vast collection of tacky stores selling Asian-themed gifts and furnishings to tourists over on Grant Avenue. But that hasn't—and won't—happen.

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美國余風采總堂



美國余風采總堂

名賢余志襄公真像



Revered Yee Chung-Sheung

## U.S. Yee Fung Toy Headquarters - A Brief Introduction

The first ancestor of Yee Clan is the Revered Yee Chung-Sheung, a prominent personage of the North Sung Dynasty, named Jing as a child, On-Doh when grown up, and Moo-Kai as a form of address. Fung Toy (elegant demeanor), a beautiful name, originated from a congratulatory line of poetry by his contemporary Choy Sheung: " Surely your strategies benefit the Emperor's reign, and your elegant demeanor uplifts spirits of court ministers."

Yee clansmen immigrated into the U.S. years ago. In 1886 (the 21st year of Gwang-shui Emperor, Ching Dynasty), early clansmen organized the Sheung-Shin Hall Hundred Person Association, to cherish memory of ancestral virtues and promote clansmen relations. Funds were collected to purchase the property at 131 Waverly Place in Chinatown of San Francisco, to establish the Yee Family Association, whereby clansmen could offer ancestral sacrifice and enjoy family happiness, The April -1906 S.F. earthquake burned down the property.

In winter of the same year, clansmen reorganized the association under the name Sheung-yik Hall Hundred-Person Association. They reconstructed the Fung Toy House, which exists as the four-story building as seen today, with the name Yee Fung Toy Moo-kai Headquarters. The building went through a renovation in 1958. A resolution was also passed at a general meeting to adopt the standard name the U.S. Yee Fung Toy Headquarters there after.

Apart from the Headquarters, 13 branches have been established in New York, Sacramento, Detroit, Boston, Southern California, Chicago, Phoenix, Seattle, Cleveland, Salt Lake City, Houston, Stockton and Columbus respectively. Branches conduct clan affairs and connect members within areas of



jurisdiction. The Yee clansmen in the U.S. number over 10,000, which includes, registered or not, new and old immigrants, the U.S. born, both genders old and young.

Yee Fung Toy Headquarters' purpose is to make friendly contacts among clansmen, work for their well-being by pooling wisdom and uniting forces, advance clan affairs, and support public welfare. All U.S. branches meet every three years at a general meeting, to discuss reform, revise the constitution, and elect the grand president. This general meeting is Yee Fung Toy's highest organization.

The Headquarters conducts myriad clan affairs: Spring events -- New Year's Eve Reunion, New Year Opening, Offering Ancestral Sacrifice, Spring Banquet; other yearly events -- Dragon Boat Festival, Mid-autumn Festival, Winter Solstice Party; other meaningful activities --Ching-ming and Chung-yang tributes to ancestors' tombs, the fall outing party, Christmas gifts for children, winter visit to elderly clansmen in nursing homes. Clansmen participate well.

As to overseas Chinese public welfare and charitable causes, we always try our best. Since 1958, the Headquarters has established a scholarship fund to award clan juniors with excellent academic performance and encourage them toward goals to benefit the multitude. This educational undertaking of decades wins loud applause from the overseas Chinese sector. In 1996, the U.S.-Five Tong Associations Liaison Committee got the Hong Kong Five Tongs to agree to a one-time appropriation of US \$1,000,000 for establishing the Hong Kong Five Tong Associations Scholarship Foundation in the U.S. Annually, \$35,000 of the interest earned will be set aside to continue the U.S. Five Tong Associations Scholarship Program. Of this \$35,000, \$3,500 is to go to the Canada Yee Fung Toy Headquarters for scholarship awards throughout Canada. Also, as of 2004, on a yearly basis, Yee Fung Toy Headquarters allocates US \$4,000 from the Moo-kai Education and Welfare Funds, for scholarships to distribute to Yee clan juniors back in the native village, four middle



schools, through the help of Hong Kong Yee Family Associations. This is to implement the equitable ideal that we care about all Yee juniors, inland or overseas.



*Filing Date:* January 10, 2019  
*Case No.:* 2019-000705LBR  
*Business Name:* Yuet Lee Restaurant  
*Business Address:* 1300 Stockton Street  
*Zoning:* CCB (Chinatown Community Business) Zoning District  
65-N Height and Bulk District  
*Block/Lot:* 0146/011  
*Applicant:* Sam Yu, Owner  
1300 Stockton Street  
San Francisco, CA 94133  
*Nominated By:* Supervisor Aaron Peskin, District 3  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
shelley.caltagirone@sfgov.org  
*Reviewed By:* Tim Frye – (415) 575-6822  
tim.frye@sfgov.org

## **BUSINESS DESCRIPTION**

The Yu family opened Yuet Lee Restaurant (“Yuet Lee”) on January 1, 1977, at 1300 Stockton Street on the same corner of Stockton Street and Broadway where it is today. It was established by husband and wife team Chi Yuet Yu and Mee Hun Lee. The restaurant name, Yuet Lee, is a combination of both their names. The Yu family ran a neighborhood restaurant in Hong Kong – also called Yuet Lee – for a number of years. When they immigrated to San Francisco, they brought the family recipes with them. Yuet Lee is famous for their Hong Kong style seafood dishes.

When Yuet Lee Restaurant first opened in San Francisco, it had a difficult time being accepted by its North Beach neighbors. They had located their restaurant on the north side of Broadway, which was the demarcation line separating Chinatown and North Beach. Everything south of Broadway was Chinatown; everything north of Broadway was North Beach. Yuet Lee Restaurant, located on the north side of Broadway, was infringing on the Italian section of North Beach. Despite the neighbors' initial disfavor with the restaurant, the family overcame the adversity and won support of local patrons. In 1998, Yuet Lee transferred to Chi Yuet Yu and Mee Hun Lee’s three children: Jane Yu, Sam Yu and Wing Tim Yu. In 2016, following Jane’s withdrawal due to health reasons and Wing Tim’s passing, Sam took over the entire operation of Yuet Lee Restaurant.

Yuet Lee Restaurant, originally located in North Beach, is an important contributor to the Chinatown neighborhood. The distinctive green color of the building and its bright interior lighting have made the building an icon and a beacon to those natives and tourists seeking delicious seafood. According to Sam Yu, the distinctive green color has made it a landmark in Chinatown. Although the restaurant can serve only 47 people at a time in the main dining room, they serve 300-500 customers a day.

The business is located at the northeast corner of Stockton Street and Broadway on the border between North Beach and Chinatown. It is within the CCB (Chinatown Community Business) Zoning District and within a 65-N Height and Bulk District.



## STAFF ANALYSIS

### *Review Criteria*

1. *When was business founded?*

The business was founded in 1977.

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

Yes. Yuet Lee Restaurant qualifies for listing on the Legacy Business Registry because it meets all of the eligibility Criteria:

- i. Yuet Lee Restaurant has operated continuously in San Francisco for 42 years.
- ii. Yuet Lee Restaurant has contributed to the history and identity of North Beach and Chinatown neighborhoods and San Francisco.
- iii. Yuet Lee Restaurant is committed to maintaining the physical features, craft, art form and traditions that define the business.

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

Yes. The business is associated with the Cantonese cuisine.

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

No. The Department has no information related to potential historical associations with significant events, persons, or architecture.

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

No. However, the property has a Planning Department Historic Resource status of "A" (Known Historic Resource) as it was identified as part of a historic district in a 1984 North Beach historic resource survey. The building was constructed in 1906.

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

No.

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

Yes. There have been many articles and reviews written about the restaurant that have appeared in the San Francisco Chronicle (June 2018), AAA Via Magazine (Feb. 2013), SF Weekly, San Francisco Magazine (Nov. 2005), California Magazine (Feb. 1982), Continental Magazine, and a book titled, "Restaurants of San Francisco - The Definitive Guide to the Bay Area's Best" by former SF Chronicle Restaurant Critic, Patricia Unterman and Stan Sesser. Recently, the restaurant owner was interviewed by reporter Angelina Wong and featured on KTSF Channel 26 TV.

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

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

- 1300 Stockton Street



**Recommended by Applicant**

- Cantonese cuisine
- Seafood specialties
- Bright green exterior color
- Brightly-lit interior
- Fish tanks
- Interior design and layout

**Additional Recommended by Staff**

- None



# SAN FRANCISCO PLANNING DEPARTMENT

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## Historic Preservation Commission Draft Resolution No. ###

HEARING DATE: FEBRUARY 6, 2019

*Case No.:* 2019-000705LBR  
*Business Name:* Yuet Lee Restaurant  
*Business Address:* 1300 Stockton Street  
*Zoning:* CCB (Chinatown Community Business) Zoning District  
65-N Height and Bulk District  
*Block/Lot:* 0146/011  
*Applicant:* Sam Yu, Owner  
1300 Stockton Street  
San Francisco, CA 94133  
*Nominated By:* Supervisor Aaron Peskin, District 3  
*Staff Contact:* Shelley Caltagirone - (415) 558-6625  
shelley.caltagirone@sfgov.org  
*Reviewed By:* Tim Frye - (415) 575-6822  
[tim.frye@sfgov.org](mailto:tim.frye@sfgov.org)

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**ADOPTING FINDINGS RECOMMENDING TO THE SMALL BUSINESS COMMISSION APPROVAL OF THE LEGACY BUSINESS REGISTRY NOMINATION FOR YUET LEE RESTAURANT CURRENTLY LOCATED AT 1300 STOCKTON STREET, (BLOCK/LOT 0146/011).**

**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 February 6, 2019, 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 Yuet Lee Restaurant 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 Yuet Lee Restaurant.

**Location(s):**

- *1300 Stockton Street*

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

- *Cantonese cuisine*
- *Seafood specialties*
- *Bright green exterior color*
- *Brightly-lit interior*
- *Fish tanks*
- *Interior design and layout*

**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 2019-000705LBR to the Office of Small Business. February 6, 2019.

Jonas P. Ionin  
Commission Secretary

AYES:

NOES:

ABSENT:

ADOPTED: