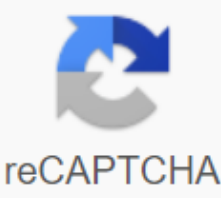




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Destino peruvian restaurant

Dear supporters of Handino! The hand is moving! As I grieve, to see this season of close life- I'm incredibly excited about what this next one holds. I'm going to stay in the neighborhood, I'm going to continue to support our communities. I am keen to offer a place where we continue to soothe the joys of life. All of you will be the first to know! When & where! I am really humbled for the love & support that you have given us over the past 20 years & looking forward to my continued path! Much love- James Schenk Please follow us on Instagram to stay updated with our delicious DESTINO food & updates on our progression! @destinosf 南青山5-4-30 1F, Minato-ku, Tokyo, Japan 1070062 geschlossen-11:30 - 15:30Derzeit geschlossen-11:30 - 15:30MontagDienstagMittwochDonnerstagFreitagSamstagSonntagGESCHLOSSEN11:30 - 15:30, 18:00 - 23:0011:30 - 15:30, 18:00 - 23:0011:30 - 15:30, 18:00 - 23:0011:30 - 15:30, 18:00 - 23:0011:30 - 15:30, 18:00 - 23:0011:30 - 15:30, 18:00 - 23:0011:30 - 18:00DESTINO 51運命という名の旅路ペルーを巡る大冒険へようこそ!Mehr ansehenWeniger anzeigenSeitentransparenzFacebook möchte mit diesen Informationen transparenter machen, worum es bei dieser Seite geht. Hier erfährst du mehr zu den Personen, die die Seiten verwalten und Beiträge darin posten. Alle ansehen-inspired his Peruvian mother, chef-owner James Schenk has offered Bay Area residents his very personal version of Nuevo Latino cooking since 2000 when he opened his ground-breaking Bistro Destino on High Market Street, San Francisco (1815 Market Street) combining traditions of Central and South America with quite modern sensitivity, California. The property restaurant is proud that they helped James secure his first place here. Inspired by the spiritual inspiration of san francisco's historic stock exchange hall in the early 20th century, James has created the Latin Pisco Hall (his successful handy neighbor). In this place he has a reputation as a Latin flavor master in both solid food and drink – serving Latin-inspired cocktails and modern tapas in cutting edge environments that draw inspiration from similar spots in Barcelona, Lima and Buenos Aires. James is well recognized in many ways. Her personal warmth made her a media favorite by appearing on local evening magazine shows and KRON's Latin Eyes as well as NBC's Jane Pauley Show and Telemundo. His restaurant in the top 50 Hispanic restaurants across the country has been voted by Hispanic magazine and the best small pages by Citysearch viewers several times. James is active in the San Francisco community where he regularly attends a wide range of social charity events including the Glydd Round Dinner Foundation, Black Ball, Slow Foods, and the annual Gala Latino community. James Training at Pacific Culinary Institute In Vancouver has helped him to follow after a consultant on Latin cuisine. Best wishes for James in continuing to succeed in his various efforts. When we went here for dinner, we ate one of our best foods in Peru, we ordered a grilled fish, potatoes and salads for the waiter's advice. The scallops were fresh and had a taste similar to ceviche. He had a well salad... Balanced vinaigrette. The fish was absolutely amazing. The whole one was grilled with some salt and oil. It was delicate and fresh with a full amount of char. We came back for lunch to get avocado tomato salad, Parmesan Scallops and Aros Kahn Mariscus, scallops and salads were good, but the Mariscos were very good. Generally I would say go here for dinner for an amazing meal. They also have good service, pisco tart, and a good view. Most of us did full shopping from the restaurant and bar for my wife's 60th birthday. James, the owner, was extremely responsive and accompanying. He helped with every step of the experience -- menu planning, service arrangements, layouts, etc. The food was wonderful pre-foods transmitted during... The cocktail hour was delicious, the Pisco cocktail was an interesting centerpiece, and family-style dinners were plentiful in both quality and quantity. My personal favorite was ceviches, but empanadas, salads, sauteed greens, meat and vegetable inputs were also delicious. The choices were different enough to fit any taste. Best of all... My wife was happy and the guests were uniformly appreciated. More Птот неболдодон Тапас-бар - спиртананая жемчужина в Висдадене с отличной тадас, которая бдла и ботовими интересндми, дружелюбные люди, и с атмосферой. Владелец - отзывчивый и доброжелательный, для нас, американские гости говорят по-английски. Специальное предложения разные, но меню интересное, и блюда - все прекрасно. место -... маленькая и теплая, отличная атмосфера и интересный просто выпить пива или насладиться тапас и переговорами с владельцем. ОТЛИЧНЫЙЕще ОТЛИЧНЫЙЕще