Masa’s Restaurant

For over 25 years, Masa’s Restaurant in San Francisco has been serving exquisite and unique California French cuisine. Located on the border of the lively Nob Hill and Union Square districts, Masa’s strives to exceed every expectation. The delicate hand of Chef Gregory Short paired with the expertise of Master Sommelier Alan Murray, creates a sensational dining experience.

In 1983, Chef Masataka “Masa” Kobayashi left Auberge du Soleil in California’s Napa Valley to open the doors to his restaurant. Kobayashi turned Masa’s into an immediate success utilizing his exceptional talent and mastery of French cuisine. His culinary skill was passed on to current chef, Gregory Short, and the restaurant continues to reach illustrious success.

Short incorporates his extensive experience to bring new world-class standards to Masa’s. The chef rarely repeats himself and offers an alternative vegetarian option for each course. His fervor for food is seen in every dish.

Entering the restaurant, a hammered bronze statue created by artist Albert Guibara gazes over the 65-seat dining area. Red silk lanterns softly illuminate the rich, chocolate-brown walls that embrace the luxurious mohair banquettes. An elegant, white satin sheet separates the main area from the stunning, beige limestone foyer and bar. Masa’s intoxicating ambiance is impossible to resist.

Come visit and let the taste buds do the talking.

* Dinner service begins at 5:30.
* Reservations are recommended.
  + Phone: (415) 989-7514
  + Email: [info@masasrestaurant.com](mailto:info@masasrestaurant.com)
* Attire is business casual.

The menu changes daily. However, there are three prix fixed menu items.

* Five courses, $95 per person/$59 wine pairing
* Five courses, vegetarian, $95 per person/$59 wine pairing
* Nine courses, $155 per person/$95 wine pairing

Executive Chef Gregory Short

Born and raised in Bozeman, Montana, Gregory Short did not let his small town roots stop him from building a big-time career. In 1993, after graduating from the Culinary Institute of America in New York, Short was offered a privileged position with world-famous chef Thomas Keller of the French Laundry in Yountville, Calif.

After proving himself an extraordinary poissonier, garde manger and saucier, Short was given the honorable title of Keller’s sous chef. Proving his ability to Keller in 1999, Short was sent to France to study in the elite restaurants Keller himself had studied. The experience accelerated Short’s desire for cuisine perfection.

Upon his return to the states in 2001, Short was nominated by Thomas Keller and his peers for the Bertoli Sous Chef Awards Competition. He was awarded first prize. This distinction caught the attention of Richard Reddington, the chef-in-resident, at Masa’s. In 2004, Short was asked to join the elite team. As Short recalls, “I had never before wanted to work in a big city, but when that call came I was ready for it. I was hungry for the challenge.” Short’s addition to the long list of world-class chefs makes Masa’s restaurant the true gem of San Francisco.

Master Sommelier Alan Murray

Master Sommelier Alan Murray has pure passion for wine. He spends the majority of his time scouring continents for delicate wines he can add to his extensive collection. His passion has taken him on an extravagant journey from his hometown of Sydney, Australia to San Francisco, Calif.

After joining Masa’s in 2001, Murray wanted to further his knowledge of wines. He became the first Australian awarded the Master Sommelier diploma in 2005. He continues his quest in understanding impeccable wines and is studying for the Master of Wine Certification.

Murray is firmly dedicated to making the wine list at Masa’s as extravagant as the food. “Chef Gregory Short’s food is balanced and very elegant, so I incorporate delicate wines so as not to overpower the food,” he states. By incorporating many small production wines from Germany, Burgundy and California, Murray ensures that each delicate dish served at Masa’s is paired with an equally elegant glass of wine.