



@Butterfly SF | Pier 33
October 9th - November 10th
Wednesday - Sunday | 11am - 3pm

SANDWICHES

served on a scratch-made milk bun with side pickle

- Pork Katsu 7
katsu sauce, mayo, pickled white onion, yuzu slaw, honshu pear, jalapeno
- Kimchi Pulled Pork 7
chasu BBQ sauce, mizuna greens
- Smashed Tsukune Chicken Meatball 7
tare, mayo, daikon sprout, yuzu slaw
- Hanger Steak Niku 7
tare, white onion, daikon sprout, scallion-chimichurri sauce, sesame

SALADS

- Ahi Tuna 8
romaine mix, cucumber, avocado, cherry tomato, watermelon radish, daikon sprout, furikake rice strips, soy-ginger dressing
- Shichimi Chicken 7
cabbage mix, red and yellow pepper, sesame, furikake rice strips, tahini-wasabi dressing
- Miso Garlic Caesar 7
romaine hearts, parmesan, white onion, watermelon radish, scallion, white anchovy, toasted garlic, miso-garlic dressing

DONBURIS

served on white or forbidden rice

- Ahi Tuna Poke 9
avocado, cucumber, wakame, daikon sprout, watermelon radish, salmon roe, ponzu-wasabi sauce, sesame
- Curry Pork Katsu 8
*spicy sweet potato curry, scallion, house-made pickle
add poached egg +1*
- Hanger Steak Niku 8
*tare, white onion, daikon sprout, scallion-chimichurri sauce, ponzu, sesame
add poached egg +1*

SIDES

- Ikura Yaki Onigiri 4

DRINKS

- See menu board for fresh seasonal selections 3

What is Pan Grill Sandwich Shop?

Pan Grill Sandwich Shop is a fast-fresh concept inspired by the flavors and ingredients found in gourmet Japanese fusion restaurants. Our goal is to provide the best tasting food at affordable prices.

“Pan” is the Japanese word for bread. Our scratch-made buns are prepared and baked daily and serve as the foundation for our unique sandwiches. We use the finest local, organic, and sustainable ingredients when possible.

Itadakimasu!

Executive Chef

Rob Lam is the Executive Chef for Pan Grill Sandwich Shop and the Executive Chef and Owner of Butterfly SF. Rob began his professional career at Stars, cooking under legendary chef Jeremiah Tower. He is a graduate of the Culinary Institute of America at Hyde Park and the University of San Francisco. Rob was named a San Francisco Chronicle “Rising Star Chef.”



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