

# where

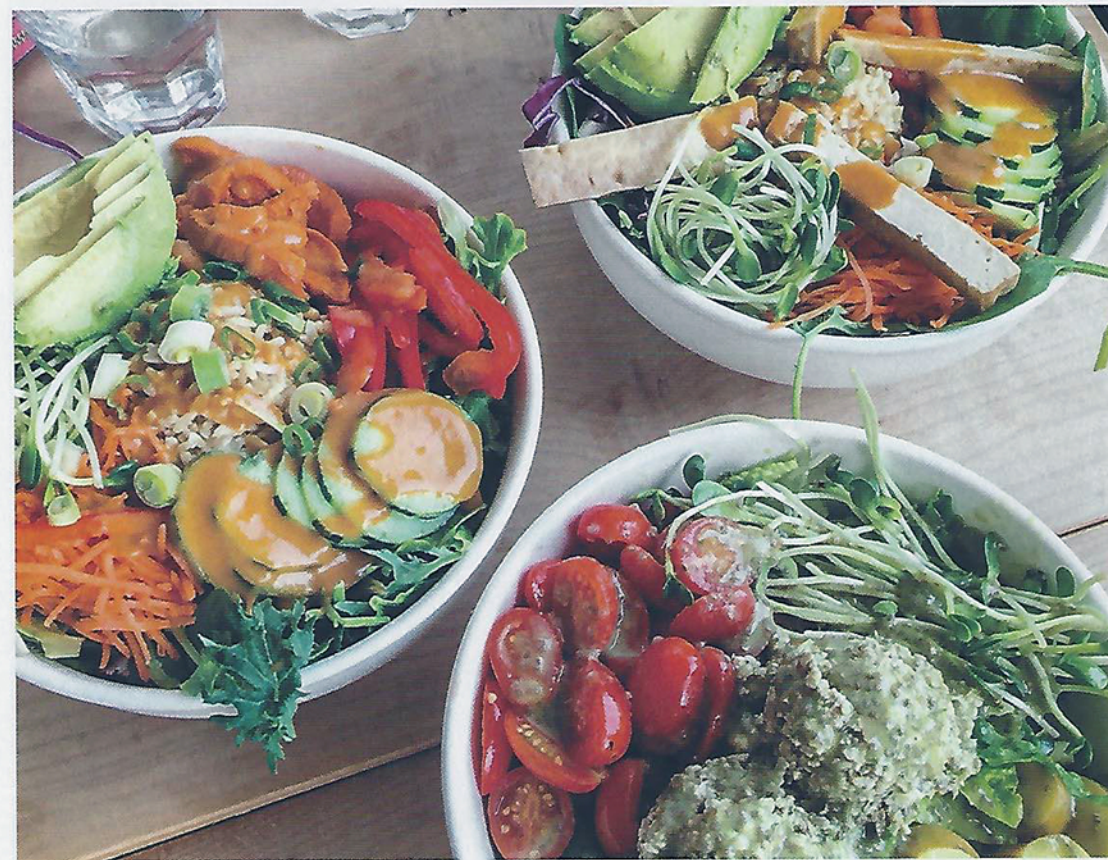
SAN FRANCISCO BAY AREA

**DRINK**  
CRAFT BREWS  
ON TAP  
.....  
**SHOP**  
YOUR GUIDE TO  
SACRAMENTO  
STREET  
.....  
**PLAY**  
A MILITARY  
POST TURNED  
NATIONAL  
PARK

## WHERE IN SAN FRANCISCO

# THE FIX

*We're addicted to bowls*



Local influencers weigh in on where to feed their obsession with bowls this month. This nourishing meal-in-a-dish spans across cuisines and can satisfy any craving with its endlessly versatile combinations of proteins, carbohydrates and vegetables.

For more great bowls in the city visit [wheretraveler.com](http://wheretraveler.com)

### Ken Ken Ramen

Someday I want to live in Tokyo, so I'm always down for a great bowl of ramen. I also hit up Orenchi Beyond, another Mission spot, or Katana Ya in Union Square.

**Avital Ungar, owner, Avital Tours, @avitaltours**

### Mixt Greens

They make a really good quinoa bowl. It's a block from my store, so I find

myself there a couple times a week if I can sneak in before the massive line starts.

**Sydney Pfaff, owner, Legion boutique, @legion\_shop**

### Chinese Restaurants

They all have ma po tofu on the menu, and you can order it confidently; it's an impossible dish to screw up! Silken tofu, ground pork and peas. It's my succulent

comfort food.

**Windy Chien, artist and product designer, @windychien**

### Nourish Cafe

I order the bibimbap salad when I'm in the Inner Richmond.

**Margaux Lushing, founder, Well + Away guidebooks, @wellandaway**

### Chubby Noodle

I get a bowl of garlic noodles. I used to live a few blocks

from here—it's on my favorite street in San Francisco. The noodles are umptious, spicy and full of umami.

**Kim Alter, chef/owner, Nightbird restaurant, @nightbirds**

### Jasmine Garden

This unassuming restaurant in the Castro is my go-to for pho.

**Michael Lagau, owner, Bin 415 Private Tours, @bin\_415**