



LUNCH MENU

SUSHI & RAW BAR Gluten-free soy sauce upon request

We ask for your patience with preparation times on all sushi orders

- CALIFORNIA ROLL • crab, avocado, cucumber, pickled ginger, wasabi 13
- TSUYOI ROLL • spicy crab, shiso leaves, yamagobo, torched hamachi, yuzu aioli 17
- SASHIMI • 7 pieces maguro, hamachi, sake 25
- SASHIMI • 15 pieces maguro, hamachi, sake 43

STARTERS Vegan option upon request

- KABOCHA PUMPKIN-MISO SOUP • sesame, ginger, Fuji apple relish, sweet sake foam 10
- BACON & AVOCADO CHOPPED SALAD • romaine lettuce, applewood smoked bacon, avocado, Fuji apple, dried cranberries, toasted pecans, feta cheese, cherry tomato, apple cider vinaigrette 13
- ANZU CAESAR SALAD • petite hearts of romaine, garlic croutons, white anchovies, shaved radish, parmesan
add chicken breast \$6 | add salmon \$7 | add prawns \$8 13
- LITTLE GEM LETTUCE • parsnip chips, toy box tomato, fried faro, burrata mousse, yuzu vinaigrette 14

SANDWICHES Gluten-free bread upon request

- BALSAMIC ROASTED PORTOBELLO SANDWICH • balsamic marinated portobello mushroom, caramelized onions, spinach, roasted red bell pepper, provolone cheese, fig jam, ciabatta bun 16
- GRILLED CHICKEN WRAP • romaine lettuce, avocado, heirloom tomatoes, cucumber, cilantro aioli 16
- NIMAN RANCH BURGER • house made pickles, parmesan french fries
add portobello mushroom \$2 | add bacon \$3 | add avocado \$3 17
- GRILLED FURIKAKE AHI STEAK • grilled ahi tuna, fried Maui onions, tomato, mizuna, brioche bun, honey wasabi aioli 23

ANZU SPECIALITY Gluten-free options upon request

- PAN FRIED GARLIC NOODLE • onion, cabbage, shiitake mushrooms, squash, bell pepper, yakisoba noodles
add crispy tofu \$5 | add chicken breast \$6 | add salmon \$7 | add prawns \$8 13
- SPICY MISO RAMEN • enoki mushroom, carrot, hardboiled egg, chinese broccoli, daikon radish 15
- SMOKED SALMON FLATBREAD • leek compote, mozzarella cheese, pepperpress, lemon olive oil, fried capers 16
- HERB ROASTED SONOMA CHICKEN BREAST • saffron rice, red radish, carrot, romanesco, orange-ginger sauce 16
- AHI TUNA POKE BOWL • steamed rice, avocado, scallion, furikake, pickled ginger, yuzu vinaigrette 17
- RICE BOWL • forbidden rice, edamame, hijiki seaweed, marinated bean sprouts, kimchi, bok choy
choice of: crispy tofu | chicken | charbroiled glazed flank steak 18
- CRISPY SKIN SCOTTISH SALMON • wild mushroom, spicy corn with raclette cheese, seasonal vegetable, kaffir-lime beurre blanc 26
- CHICKEN KATSU CURRY UDON • spinach, yukon gold potato, carrot, green onion 18

LUNCH BENTO EXPRESS

FOOD | 25 WITH SOFT DRINK OR TEA | 28

CHOPPED SALAD

CRAB ROLL (2 PCS)

crab, cucumber, avocado, daikon sprout, soy wrap

AHI TUNA POKE

steamed rice, avocado, scallion, furikake, pickled ginger, yuzu vinaigrette

JAPANESE PICKLES

MOCHI ICE CREAM

Vegan-option upon request Gluten-free options upon request

A gratuity of 20% will be added to parties of six or more guests || Hotel Nikko 222 Mason Street San Francisco CA 415.394.1100

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a preexisting medical condition