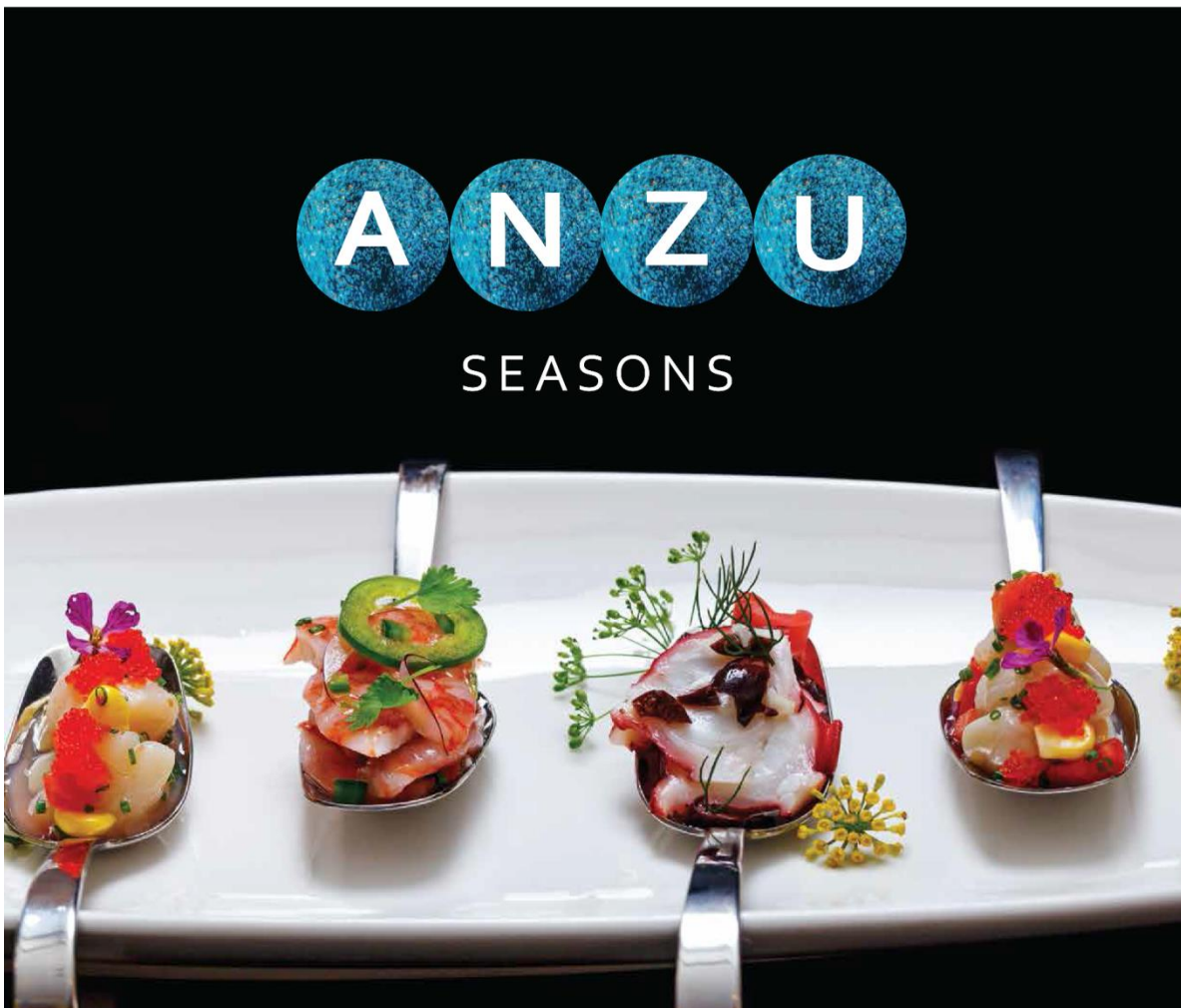




ANZU Restaurant and Bar

Group Dinner Menus Spring 2019



All food and beverage is subject to 20% service charge and 8.5% sales tax.
Groups of 20 or more guests require a set menu ordered 5 days in advance of your function to ensure availability.
For groups 12 or more guests the numbers of each entrée are due 72 hours prior to your event.

ANZU Restaurant and Bar is located in the Hotel Nikko 222 Mason St. San Francisco, CA 415.394.1100
For group events please contact Catering Department 415.394.1181



The Downtown Dinner Menu

Appetizer

Heirloom Beet Salad

Shishito Pepper Mousse, Mizuna, Ponzu Drizzle

Freshly Baked Nikko Breads with Sweet Butter

Choice of Entrée

Numbers of each entrée are due 3 business days in advance for groups of 12 guests and above. Restaurant will make place cards identifying each guest with their respective entrée

Jidori Organic Chicken Roulade

Kimchi Filling, Red Radish, Carrot, Romanesco, Orange-Ginger Sauce

OR

Roasted Japanese Eggplant

Stuffed with Anson Mills Quinoa, Corn, Sweet Carrots, Portobello Mushrooms, Shiso Chimichurri Sauce

Sweet

Sweet Ginger Pana Cotta

Fresh Berries, Lavender Mint

Coffee and Tea

\$56

(\$72.91 inclusive of service charge and tax)

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The Uptown Dinner Menu

Appetizer

Wasabi Prawns in Lettuce Cup

Tempura Fried Prawns & Tobiko

Freshly Baked Nikko Breads with Sweet Butter

Choice of Entrée

Numbers of each entrée are due 3 business days in advance for groups of 12 guests and above. Restaurant will make place cards identifying each guest with their respective entrée

Crispy Skin Scottish Salmon

Wild Mushroom, Spicy Corn with Raclette Cheese,
Seasonal Vegetable, Kaffir-Lime Beurre Blanc

OR

Flame Grilled 38 North Duck

Edamame-Corn Succotash, Romanesco Broccoli,
Spinach Aioli, Szechuan Pepper Sauce

OR

Campanelli Pasta

Roasted Romanesco, Brandied Morel Mushrooms,
Fava Beans, Crispy Jidori Egg

Sweet

Salted Caramel Pot de Crème

Whipped Cream & Pistachio Biscotti

Coffee and Tea

\$60

(\$78.12 inclusive of service charge and tax)

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The Land and Sea Dinner Menu

Appetizer

Little Gem

Parsnip Chips, Toy Box Tomato, Fried Faro, Brush of Burrata Mousse, Yuzu Vinaigrette

Freshly Baked Nikko Breads with Sweet Butter

Choice of Entrée

Numbers of each entrée are due 3 business days in advance for groups of 12 guests and above.
Restaurant will make place cards identifying each guest with their respective entrée

Espresso Rubbed Hanger Steak

Grass Fed Beef, Pea Hummus, Sea Salt Crispy Pork Skin
Radish, Toy Box Baby Carrot, Star-Anise Demi

OR

Misoyaki Black Cod

Edamame and Leek Dumpling, Okra, Blistered Napa Grape Tomatoes, Truffle Dashi Jus

Sweet

Chocolate Dome

Whipped Cream

Coffee and Tea

\$66

(\$85.93 inclusive of service charge and tax)

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The Family Style Menu

The following menu is designed to be shared at the table. Entrees and desserts are presented on platters so that guests may enjoy their meal without having to choose a course in advance. The benefit is that guests will have more of a selection and the meeting planner will not have to collect each guest's meal choices in advance.

The Grill Family Menu

Amuse

Soup du jour

Served in a Shot Glass

Appetizer

ANZU Caesar Salad

Petite Iceberg Lettuce, Baby Kale, Shaved Hard-Boiled Eggs, Crispy Lavash, Shaved Parmesan Cheese, ANZU Signature Caesar Dressing

Freshly Baked Nikko Breads with Sweet Butter

Mains

Jidori Organic Chicken Roulade

Kimchi Filling, Red Radish, Carrot, Romanesco, Orange-Ginger Sauce

Crispy Skin Scottish Salmon

Wild Mushroom, Spicy Corn with Raclette Cheese, Seasonal Vegetable, Kaffir-Lime Beurre Blanc

Campanelli Pasta

Roasted Romanesco, Brandied Morel Mushrooms, Fava Beans, Crispy Jidori Egg

Sweet

Assorted Petite Fours, Mini Cheesecakes, & French Macaroons

Coffee and Tea

\$65

(\$84.63 inclusive of service charge and tax)

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Nob Hill Family Style Menu

Amuse

Titus Roll

Spicy Tuna, Salmon, Avocado, Cucumber, Lime, Cilantro, Jalapeño, Ponzu Sauce

Appetizer

Heirloom Beet Salad

Shishito Pepper Mousse, Mizuna, Ponzu Drizzle

Freshly Baked Nikko Breads with Sweet Butter

Mains

Misoyaki Black Cod

Edamame and Leek Dumpling, Okra, Blistered Napa Grape Tomatoes, Truffle Dashi Jus

Beef

Choice of Niman Ranch Flat Iron Steak, Hanger Steak, or Filet Mignon

Bordeaux Bordelaise, Wasabi Mashed Potatoes, and Petite Vegetables

Roasted Japanese Eggplant

Stuffed with Anson Mills Quinoa, Corn, Sweet Carrots,
Portobello Mushrooms, Shiso Chimichurri Sauce

Vegetarian

Sweet

Assorted Petite Fours, Mini Cheesecakes, & French Macarons

Coffee and Tea

\$72 with Hanger Steak

(\$94.73 inclusive of service charge and tax)

\$78 with Flat Iron Steak

(\$101.55 inclusive of service charge and tax)

\$85 with Filet Mignon

(\$110.67 inclusive of service charge and tax)

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The Best of ANZU

*This 7 course menu offers all our signature dishes.
In some cases the portion size has been reduced to
accommodate the number of course being served.*

Kabocha Pumpkin-Miso Soup

Sesame Ginger, Fuji Apple Relish, Sweet Sake Foam

Marin Miyagi Oyster

On the half shell with Yuzu Kosho Mignonette and Green Papaya

Subarashi Roll

Spicy Maine Lobster, Asparagus, Topped with Sliced Hotate Scallops,
Creamy Kabocha Pumpkin Puree, Avocado, Kewpie Mayo and Citrus

Espresso Rubbed Hanger Steak

Grass Fed Beef, Pea Hummus, Sea Salt Crispy Pork Skin,
Radish, Toy Box Baby Carrot, Star-Anise Demi

Misoyaki Black Cod

Edamame and Leek Dumpling, Okra, Blistered Napa Grape Tomatoes, Truffle Dashi Jus

Flame Grilled 38 North Duck

Edamame-Corn Succotash, Romanesco Broccoli,
Spinach Aioli, Szechuan Pepper Sauce

“The Fog”

Chocolate Raspberry Dome

Chocolate Cake with Dark Chocolate Mousse,
Raspberry Cream Center, Chocolate Glaze Icing and Fresh Raspberry

Coffee and Tea

\$88

(\$114.57 inclusive of service charge and tax)

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