



## DINNER MENU

### STARTERS

**PEARL RICE CRACKER PRAWNS**  
pickled rice vinegar daikon, wasabi hollandaise

**CHAWANMUSHI BRAISED PORK BELLY**  
crispy nori, dashi poached shiitake mushroom, hoisin glaze

**THE ROCK**  
thinly sliced wagyu beef coulotte cooked tableside on a sizzling japanese river stone with trio of sauces (spicy korean sauce, kizami carrot sauce, cilantro purée)

### SOUPS & SALADS *Vegan-option upon request*

**KABOCHA PUMPKIN - MISO SOUP**  
sesame ginger, fuji apple relish, sweet sake foam


**HEIRLOOM BEET SALAD**  
shishito pepper mousse, mizuna, ponzu drizzle

**LITTLE GEM LETTUCE**  
parsnip chips, toy box tomato, fried faro, brush of burrata mousse, yuzu vinaigrette

**ANZU CAESAR SALAD**  
iceberg lettuce, baby kale, shaved hard-boiled egg, crispy lavash, parmesan cheese, ANZU signature dressing

### ANZU SPECIALTIES

 *Vegan-option upon request*  *Gluten-free options upon request*

**72 HOUR SHORT RIBS**   
yuzu pommes puree, charred shishito peppers, shiso gremolata


**FLAME GRILLED 38 NORTH DUCK**   
edamame-corn succotash, romanesco broccoli, spinach aioli, szechuan pepper sauce

**MISOYAKI BLACK COD**  
edamame leek dumpling, okra, blistered napa grape tomato, truffle dashi jus

**NIMAN RANCH BURGER**  
housemade pickles, parmesan french fries  
add portobello mushroom, add bacon, add avocado

**CAMPANELLI PASTA**  
roasted romanesco, brandied morel mushroom, fava beans, crispy jidori egg

**SEA URCHIN "CARBONARA"**  
udon noodles, zoe smoked bacon, tomato, nori


**ROASTED JAPANESE EGGPLANT**   
stuffed with anson mills quinoa, corn, sweet carrots, portobello mushrooms, shiso chimichurri


### ANZU'S BINCHO – TAN GRILL


Bincho-tan is a white charcoal traditionally used in Japanese cooking dating back to over 300 years, during the Edo period. Charcoal makers in the Kishu province of Wakayama Prefecture developed a technique that produced oak charcoal of extraordinary purity that burns at a lower temperature than regular charcoal, but for a longer period of time. ANZU's Bincho-tan Grill features the finest local meats and seafood grilled to perfection.

**JIDORI ORGANIC CHICKEN ROULADE 9 oz**  
kimchi filling, red radish, carrot, romanesco, orange-ginger sauce

**CRISPY SKIN SCOTTISH SALMON 6 oz.**   
wild mushroom, spicy corn with raclette cheese, seasonal vegetable, kaffir-lime beurre blanc

**BASSIAN FARMS FILET MIGNON 8 oz.**   
whipped potato, oven-roasted brussels sprout, rainbow carrot, whiskey emulsion

**NIMAN RANCH FLAT IRON STEAK 10 oz.**   
truffled mushroom risotto, charred cauliflower, charred asparagus, carrot puree, shiso chimichurri

**EXPRESSO RUBBED HANGER STEAK 9 oz.**   
grass fed beef, pea hummus, sea salt crispy pork skin, radish, toy box baby carrot, star-anise demi

**BIAGGIO FARMS PORK TOMAHAWK**   
grilled japanese mushroom, dashi poached vegetables, ginger-soy sauce

### ADDITIONAL SIDE OPTIONS

**GRILLED SPICY CORN**  
raclette cheese

**SAUTEED WILD MUSHROOM**  
soy glaze

**ROASTED BRUSSELS SPROUT**  
balsamic drizzle

**KAFFIR-LIME RISOTTO**  
parmesan crumble and lemon oil

**GARLIC WHIPPED POTATO**  
chive oil

**KIMCHI FRIED RICE**  
charred shishito pepper

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

# ANZU SUSHI & RAW BAR MENU

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

## HAMACHI TARTARE

*foie gras snow, strawberry, jalapeño, crispy bonito flakes*

## WAGYU BEEF CARPACCIO

*"poke style" quail egg yolk, togarashi aioli*

## GRILLED OCTOPUS

*olive and wasabi purée, toy box tomatoes,  
squid ink aioli*

## SASHIMI

7 pieces *maguro, hamachi, sake*

15 pieces *maguro, hamachi, sake, shiromi, tako*

## SPECIALTY ROLL

### TITUS ROLL

*spicy tuna, salmon, avocado, cucumber, lime, cilantro,  
jalapeño, ponzu sauce*

### LION KING ROLL

*avocado, cucumber, crab, salmon, unagi sauce,  
spicy aioli*

### CHILI RELLENO ROLL

*spicy tuna, hamachi, cucumber, fried jalapeño, wasabi  
tobiko, smoked paprika oil*

### SUBARASHI ROLL

*spicy maine lobster, asparagus, topped with sliced hotate  
scallops, creamy kabocha citrus aioli*

### ANZU ROLL

*crab, shrimp tempura, spicy tuna, cucumber, eel sauce,  
spicy mayonnaise*

### GARDEN ROLL

*vine ripened tomato, avocado, cucumber, shiso leaf, inari,  
soy reduction*

### BUSTER'S ROLL

*shrimp tempura, avocado, cucumber, salmon, tuna,  
preserved jalapeño sprinkle*

**\$2 of the proceeds will be donated to rocket dog rescue**

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Available ONLY from Tuesday to Saturday

## NIGIRI

*2 pieces*

Ebi | *prawn*

Sake | *salmon*

Suzuki | *striped bass*

Tako | *octopus*

Maguro | *tuna*

Hirame | *fluke*

Unagi | *eel*

Hamachi | *yellowtail*

Uni | *sea urchin*

## OMAKASE MENU

***Requires The Participation Of The Entire Table***

*sunomono, 6 pieces sashimi, 6 pieces nigiri, makimono,  
misoyaki black cod, green tea ice cream*

## 25 PIECE ASSORTED SUSHI PLATTER

*sashimi, nigiri, makimono*

## 35 PIECE ASSORTED SUSHI PLATTER

*sashimi, nigiri, makimono*



*Vegan-option upon request*



*Gluten-free options upon request*