



ANZU RESTAURANT AND BAR LUNCH MENU

SUSHI & RAW BAR

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

CALIFORNIA ROLL • crab, avocado, cucumber, pickled ginger, wasabi

TSUYOI ROLL • spicy crab, shiso leaves, yamagobo, torched hamachi, yuzu aioli

SASHIMI • 7 pieces maguro, hamachi, sake

STARTERS Vegan option upon request

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

AUTUMN CHOPPED SALAD • Fuji apple, dried cranberries, romaine, pecans, feta cheese, avocado, tomato, bacon, and apple cider vinaigrette,

ANZU CAESAR SALAD • iceberg lettuce, garlic croutons, white anchovies, radish, shaved parmesan
Add chicken breast / Add salmon / Add prawns

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

SANDWICHES Gluten-free bread upon request

BALSAMIC ROASTED PORTOBELLO SANDWICH • balsamic Portobello mushroom, caramelized onions, spinach, roasted red bell pepper, provolone cheese, fig jam, ciabatta bun

GRILLED CHICKEN WRAP • romaine lettuce, avocado, heirloom tomatoes, cucumber, cilantro aioli

ANZU BURGER • 8 oz. charbroiled wagyu beef on a toasted brioche bun, house pickles

GRILLED FURIKAKE AHI STEAK • grilled ahi tuna, fried Maui onions, tomato, mizuna, brioche bun, honey wasabi aioli

ANZU SPECIALITY Gluten-free options upon request

PAN FRIED GARLIC NOODLE • onion, cabbage, shiitake mushrooms, sunburst squash, yakisoba noodles

Add crispy tofu / Add chicken breast / Add salmon / Add prawns

SPICY MISO RAMEN NOODLE • enoki mushroom, carrot, hardboiled egg, chinese broccoli, daikon radish

SMOKED SALMON FLATBREAD • leek compote, mozzarella cheese, peppergrass, lemon olive oil, fried capers

SEARED CHICKEN • breast, saffron rice, red radish, carrot, romanesco, orange-ginger sauce

AHI TUNA POKE BOWL • steamed rice, avocado, scallion, furikake, pickled ginger, yuzu vinaigrette

RICE BOWL • forbidden rice, edamame, hijiki seaweed, marinated bean sprouts, kimchi, bok choy

Choice of crispy tofu / chicken / charbroiled glazed flank steak

CRISPY SKIN SCOTTISH SALMON • wild mushroom, spicy corn with raclette cheese, seasonal vegetable, kaffir-lime beurre blanc

CHICKEN KATSU CURRY UDON NOODLE • spinach, carrot, green onion

LUNCH BENTO EXPRESS

AUTUMN 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