



DINNER MENU

STARTERS

- GARLIC CHILI EDAMAME** 14
steamed soy beans tossed in a
spicy garlic chili sauce
- HONEY SOY GLAZED CHICKEN WINGS (6)** 16
carrots & celery sticks
sesame ranch
- VEGETARIAN EGG ROLLS** 14
4 egg rolls filled with cabbage & mushroom
spicy peanut sauce, sweet chili sauce
asian cabbage slaw

MAKIMONOS & CRUDOS

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

- TITUS ROLL** 21
spicy tuna, salmon, avocado, cucumber
lime, cilantro, jalapeño, ponzu
- ANZU ROLL** 18
crab, shrimp tempura, spicy tuna, cucumber
spicy mayo, unagi sauce
- BROOKLYN ROLL** 18
tamago, snow crab, cucumber, takuan, tobiko
- POKE ROLL** 18
marinated tuna, seaweed salad, red onion
avocado, furikake togarashi aioli
- GARDEN ROLL** 12
vine ripened tomato, avocado, cucumber,
shiso, inari, soy reduction
- BUSTER'S ROLL** 18
shrimp tempura, avocado, cucumber, salmon
tuna, preserved jalapeño
- 7 PIECE SASHIMI PLATTER** 25
seasonal chefs choice of fresh fish

SIDES 8

- PETITE CAESAR
- TOGARASHI TOTS
- HERB ROASTED WILD MUSHROOMS
- CRISPY BRUSSEL SRPOUTS
- BABY GREEN SALAD

SALADS

- enhancements:
sonoma chicken breast +7 | garlic prawns +9
- MARKET GREENS** 14
garnished with seasonal veggies, yuzu vinaigrette
- ANZU CAESAR** 16
petite romaine hearts, herb croutons, garlic parm dressing
- SOBA NOODLE SALAD** 12
japanese pickles, cucumber, tomato, tamago, ponzu soy

MAINS

- ANZU's 72 HOUR SLOW COOKED BEEF SHORTRIB** 38
crispy brussels, wild mushrooms,
blistered tomatoes, black garlic demi
- BROILED MISOYAKI BLACK COD** 36
slow cooked japanese vegetables
truffle dashi broth
- ANZU CHEESEBURGER (7oz)** 23
choice of: cheddar, swiss, american, pepper jack
lettuce, tomato, onion, brioche bun
additions: bacon +2 | avocado +2
- ROASTED SONOMA CHICKEN BREAST** 25
wild mushrooms, roasted baby carrots
ginger sweet chili chicken jus
- GARLIC NOODLES WITH PRAWNS** 27
yakisoba noodles, bell peppers, cabbage
topped with grilled prawns (5)
- UDON NOODLE SOUP** 22
dashi soy broth, 6-minute farm egg
shiitake mushrooms, scallions

28oz CERTIFIED ANGUS BEEF TOMAHAWK

served with choice of two side dishes
red wine shallot sauce

90

Dessert

- NY STYLE CHEESECAKE** 10
mango sauce, fresh berries
vanilla chantilly
- ARTISAN SORBET (3 scoops)** 9
choice of: raspberry, lemon, mango
- CIAO BELLA GELLATO (3 scoops)** 9
choice of: tahitian vanilla, chocolate

Vegan-option upon request Gluten-free options upon request

A gratuity of 20% will be added to parties of six or more guests

*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*

Hotel Nikko 222 Mason Street San Francisco CA 415.394.1100