




DINNER MENU

MAKIMONOS & CRUDOS

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

HOTATE SCALLOP & UNI CRUDO	18
navel orange, cilantro jalapeno relish, sesame crisps	
HAWAIIAN TUNA TARTARE	18
avocado "marble", fried shallots, wasabi aioli, togarashi lavosh, cilantro	
TITUS ROLL	21
spicy tuna, salmon, avocado, cucumber, lime, cilantro, jalapeño, ponzu	
ANZU ROLL	18
crab, shrimp tempura, spicy tuna, cucumber, spicy mayonnaise, unagi sauce	
DOUBLE THE TUNA	18
albacore tuna, spicy tuna, cucumber, avocado, ponzu	
SCALLOPS LAFAYETTE	20
Hokkaido scallop, spicy salmon, asparagus, blood orange reduction	
OCEAN BEACH ROLL	18
hamachi, Scottish salmon, seaweed salad, wasabi tobiko, chive 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	

STARTERS




BRENTWOOD CORN BISQUE	15
chili rock shrimp, shishito pepper oil	
GRILLED SPANISH OCTOPUS	18
Squid ink pasta, piquillo pepper coulis, wasabi tobiko	
WILD ROCKET ARUGULA SALAD	14
38 north duck confit, frisee, pickled maui onions, roasted grapes, watermelon radish, umeboshi vinaigrette	
HEIRLOOM TOMATO "CAPRESE"	15
fried burrata, mizuna, balsamic reduction, shiso vinaigrette	
GRILLED CAESAR	14
manchego cheese, nori crouton, anchovy, spicy caesar dressing	

SASHIMI PLATTERS

7 PIECE.....25 | 15 PIECE.....45

THE ROCK 22
thinly sliced wagyu beef coulotte
cooked tableside on a sizzling Japanese river stone
served with a trio of sauces:
spicy Korean / kizami carrot / cilantro purée

ANZU SPECIALTIES

ANZU CIOPPINO	34
snow crab, black cod, salmon belly, scallops, furikake brioche, miso tomato broth	
CRISPY SKIN SCOTTISH SALMON 6 oz. 	30
koshihikari risotto, English peas, pickled spring onions, kaffir-lime beurre blanc	
ROASTED SONOMA CHICKEN BREAST 9 oz. 	28
yukon gold potato gratin, grilled asparagus, cippolini onion marmalade, sweet shallot demi	
SMOKED ROTINI PASTA	24
spicy tomato sake sauce, English pea tendrils, purple cauliflower, blistered cherry tomatoes	
VEGAN BEET RAVIOLI 	22
Fuji apple consommé, roasted beets & apples, mint	
MISOYAKI BLACK COD	34
forbidden black rice, Tokyo turnips, English peas, cherry tomato, truffle dashi broth	

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.

NEW ZEALAND LAMB RACK 10 oz. 	38
lemongrass chickpea stew, haricot verts, fried garlic, pickled watermelon radish	
FLAME GRILLED 38 NORTH DUCK 	34
celeriac purée, roasted half moon bay beets, golden beet "takuan", spicy miso duck jus	
BASSIAN FARMS FILET MIGNON 8 oz. 	44
cranberry bean ragout, morel mushrooms, English peas, heirloom carrot, red wine jus, herb butter	
PESTO MARINATED SKIRT STEAK 10 oz. 	34
turmeric scented couscous, English pea tendrils, mint & parsley chimichurri	
BIAGGIO FARMS MAPLE BRINED PORK TOMAHAWK 	36
roasted brussels sprouts, stone fruit relish, pickled mustard seeds	

ADDITIONAL SIDE OPTIONS 9

SAUTEED WILD MUSHROOMS soy glaze	BLISTERED SHISHITO PEPPERS yuzu aioli
ROASTED BRUSSELS SPROUTS balsamic drizzle	SAUTEED ENGLISH PEA TENDRILS garlic oil

 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 food borne illness, especially if you have a preexisting medical condition