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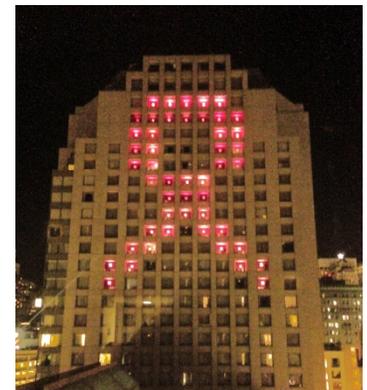
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## **HOTEL NIKKO HELPS PAINT SAN FRANCISCO PINK DURING BREAST CANCER AWARENESS MONTH**

### **Profits to support fundraising efforts for Susan G. Komen's for the Cure Foundation**

SAN FRANCISCO (October 6, 2014) – In honor of Breast Cancer Awareness Month this October, **Restaurant Anzu** and the **Kanpai Lounge**, located within **Hotel Nikko San Francisco**, will offer specialty pink cocktails with all of the profits made from the purchase of these cocktails going to The Susan G. Komen Breast Cancer Fund. The “Strawberry Fields” cocktail features Tanqueray Malacca gin, St. Germaine, lime juice, basil leaves and muddled strawberries. The “Pink Reviver” cocktail features Bombay Sapphire gin, Cocchi Americano, Triple Sec, Lemon Juice and Absinthe. In order to bring further awareness to the cause, Hotel Nikko San Francisco will illuminate the hotel's exterior with a pink ribbon, as well as sprinkle pink accents throughout the interior and on staff uniforms.

Guests of **Feinstein's at the Nikko** will also be able to purchase the specialty cocktails. October performers at Feinstein's at the Nikko include **Varla Jean Merman** (October 3-5), **Joey Arias** (October 10), **Marlena Shaw** (October 11-12), **Linda Kosut** (October 15), **Tony DeSare** (October 16-17), **Storm Large** (October 18-19), **Clairdee** (October 22), **Martha Wash** (October 23-24), **Tim Hockenberry** (October 25-26), and **Betty Roi** (October 29). Located within Hotel Nikko, **Feinstein's at the Nikko** presents a wide range of entertainers all within an intimate 140-seat cabaret setting. Tickets for all performances are on-sale now and available by calling 866.663.1063 or visiting [www.ticketweb.com](http://www.ticketweb.com).



There is a \$20 food and beverage minimum per person inside the showroom which guests can use towards cocktails as well as a variety of small plates crafted exclusively for Feinstein's at the Nikko by Executive Chef Philippe Striffeler, through Restaurant Anzu. Cheese and dessert platters will also be available in the showroom. All seating at Feinstein's at the Nikko is cabaret style and available on a first-come, first-served basis within the section purchased. Guests who purchase the prix-fixe dinner at Restaurant Anzu will receive a complimentary section upgrade (subject to availability) and allowed to choose their exact seat locations within the upgraded section.

For additional information on Feinstein's at the Nikko, please visit: [www.feinsteinsf.com](http://www.feinsteinsf.com).

For interview or photo requests, please contact:  
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