



hotel nikko san francisco

CONTACT:

Joseph Curran

V.P. and Director of Sales and Marketing

415.394.4190

jcurran@hotelnikkosf.com

**RESTAURANT ANZU AT HOTEL NIKKO SAN FRANCISCO
UNVEILS CHIC NEW DÉCOR AND DELECTABLE MENU**

Restaurant Anzu Raises Bar for Hotel Dining in The West Coast's Culinary Capital

Long recognized as one of San Francisco's premier dining destinations, Hotel Nikko's Restaurant Anzu has unveiled a stunning new look and taste .

The restaurant celebrates the best of land and sea while staying true to the Asian influence for which it is famous. Guests can still look forward to a world-class sushi and raw bar showcasing exquisite fish from Japan and local waters but there is a new emphasis on prime meat selections. Waygu Beef Onglet, Kurobota Double Pork Chop, Filet Mignon, Ribeye and local Rack of Lamb will be complemented by a choice of delectable sauces and gourmet potato presentations.

"We're calling it Asian-inspired California Prime," explains Executive Chef Philippe Striffeler, who opened Anzu Restaurant in 1999. Having studied under Norbert Ziojen, Roger Vergé and Jean Troisgos, the Swiss chef applies classical techniques to create deliciously innovative cuisine.

Menu highlights will include starters such as The Rock featuring thinly sliced Wagyu Beef Coulotte cooked tableside on a sizzling Japanese river stone served with spicy Korean, kizami wasabi mustard and cilantro pesto sauces as well as Grilled Day Boat Scallops with pickled watermelon plank, quinoa upland cress and baby fennel.

Honey Roasted Sonoma Duck Breast with turnip puree, snow peas, baby bok choy and tamarind essence, Sesame Seared Alaskan Halibut with fava bean succotash and sansho pepper navel orange confit, and Lime Chile Seared Prawns served with a lobster demi and Himalayan truffle sauce, Japanese potatoes and spring leek salad are just a few of the entrees to grace the new menu.

SEXY YET ELEGANT DÉCOR

A bold palette of citrine, black and white highlighted by silver and lavender tones, backlit undulating water features, and geometrically-inspired furnishings in luxe fabrics lend a modern sensibility to the celebrated Union Square restaurant. San Francisco artist Reiko Muranaga has created a colorful series

of watercolor paintings, which pay homage to Monet, to punctuate the vibrant space. Area rugs showcasing a series of single orchids and window shades incorporating natural bamboo pay tribute to Anzu's Asian heritage.

Jewel-like chandeliers and beaded pendant lighting, a woven black wall treatment and rich damask drapes framing view windows reflect the elegance of the grand hotel, with its soaring marble lobby.

“San Francisco is known for its dynamic food scene and we're creating a vibrant ambiance in which to showcase Anzu's exceptional culinary offerings. We believe dining should always be a special experience – beginning with a grand sense of arrival and ending with memories of a great meal paired with gracious service,” comments Vice President and General Manager Anna Marie Presutti.

Angle Dunkelberger of Sunrise Homes spearheaded the refurbishment of Restaurant Anzu. He has designed inviting venues within the hotel's signature restaurant, including an intimate private dining area centrally located between the lounge, sushi bar, and formal dining room. The dining room itself gains drama through the addition of oversized white banquettes across its perimeter and a trio of chandeliers adorning its citrine inset ceiling. Anzu accommodates 135 people in high style.

Anzu serves breakfast, lunch and dinner daily. For reservations, please call 415-394-1100.

The United States flagship of Nikko Hotels International, Hotel Nikko San Francisco features 532 stylish guest rooms and suites, Restaurant Anzu, the Razz Room known for its entertainment, Club Nikko with its skylit pool and 22,000-square feet of meeting and banquet space in the heart of Union Square. The hotel is located at 222 Mason Street. For reservations or more information, please visit www.hotelnikkosf.com or call 1-800-NIKKO-US.

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