

WINES BY THE GLASS/BOTTLE

FULL WINE LIST AVAILABLE UPON REQUEST

CHAMPAGNE & SPARKLING	G / B	WHITE	G / B	RED	G / B
Ruffino Prosecco <i>Prosecco, ITA</i>	12/54	Terra D'Oro, Pinot Grigio <i>Santa Barbara, CA</i>	12/54	Landmark "Overlook," Pinot Noir <i>Sonoma Valley, CA</i>	14/61
Domaine Chandon Brut <i>Carneros, CA</i>	15/66	Silverado, Sauvignon Blanc <i>Napa Valley, CA</i>	13/58	Simi, Cabernet Sauvignon <i>Alexander Valley, CA</i>	14/61
NV Moet et Chandon "Imperial" <i>Champagne, FRA</i>	90	Josh, Chardonnay <i>California, CA</i>	12/54	Josh "Legacy" Blend <i>California, CA</i>	12/54
Perrier Jouet Belle Epoque Brut <i>Champagne, FRA</i>	320	Mer Soleil "Reserve" Chardonnay <i>Santa Barbara, CA</i>	15/66	Praxis Merlot <i>Sonoma County, CA</i>	13/58
				Rosenblum "Richard Sauret" Zinfandel <i>Paso Robles, CA</i>	18/81

HALF BOTTLES

CHAMPAGNE & SPARKLING		WHITE		RED	
Ruffino Prosecco <i>Prosecco, Italy</i>	24	Silverado, Sauvignon Blanc <i>Napa Valley, CA</i>	35	Landmark "Overlook," Pinot Noir <i>California, CA</i>	50
NV Moet et Chandon "Imperial" <i>Champagne, FRA</i>	60	Saintsbury, Unfiltered Chardonnay 2001 <i>Carneros, CA</i>	40	Robert Stemmler, "Estate" Pinot Noir <i>Carneros, CA</i>	45
NV Veuve Clicquot "Yellow Label" <i>Champagne, FRA</i>	74	Qupe, Chardonnay <i>Santa Maria Valley, CA</i>	50	Silverado, Cabernet Sauvignon <i>Napa Valley, CA</i>	42
NV Ruinart Rose <i>Champagne, FRA</i>	110			Mt. Veeder, Cabernet Sauvignon <i>Napa Valley, CA</i>	55
NV Krug Grande Cuvee <i>Champagne, FRA</i>	142			Justin Isosceles, Blend <i>Paso Robles, CA</i>	78

LIQUOR BY THE BOTTLE

Every 375ml bottle ordered comes with a choice of two of the following mixers
Coke, Diet Coke, 7-Up, Ginger Ale, Club Soda, Cranberry, Grapefruit or Orange Juice.

VODKA		SCOTCH/SINGLE MALT		COGNAC	
Absolut	60	Macallan 12	175	Hennessey VS	90
Grey Goose	70	Johnnie Walker Black	75	Hennessey VSOP	125
				Remy Martin XO	225
WHISKEY		TEQUILA		CORDIAL	
Jameson	75	Patron Silver	95	Grand Marnier	85
Jack Daniels	60	Casamigos Anejo	105	Kahlua	75
Makers Mark	65			Bailey's Irish Cream	50
RUM		GIN			
Bacardi Superior	50	Bombay Sapphire	115		
		Tanqueray	110		

Wine & Spirits are available from 6:30 am – 1:45 am

California state law prohibits serving alcoholic beverages from 2:00 am – 6:00 am

IN-ROOM DINING MENU

Hotel Nikko San Francisco presents a special menu for those times when you wish to dine in the privacy and comfort of your guest room. In-Room Dining is available 24 hours a day. Please touch 55 for our In-Room Dining attendant. A 20% service fee and \$4 delivery charge applies to all orders. Prices are exclusive of applicable taxes.

*BREAKFAST	6:30 am – 11:30 am	KIDS OF ALL AGES	6:30 am – 10:30 pm
ALL-DAY DINING	11:30 am – 10:30 pm	LATE NIGHT	10:30 pm – 2:30 am
PARTY SNACKS	2:00 pm – 10:30 pm	EXTREMELY LATE NIGHT	2:30 am – 6:30 am
**WINE & SPIRITS 6:30 am – 1:45 am			

*Should you prefer to order in advance, please place the doorknob menu outside your door before 1:00 am.

BEVERAGES

SODA

Coke | Diet Coke | 7-Up | Ginger Ale | Club Soda 7

BOTTLED WATER

VOSS Artesian Sparkling Water Small 7 Large 10
VOSS Artesian Still Water Small 7 Large 10

JUICES

Orange | Grapefruit | Cranberry | Tomato V-8 | Pineapple Juice 7

DOMESTIC BEER

Budweiser | Bud Light | Miller Lite 7

IMPORTED AND MICROBREWED BEER

Sierra Nevada Pale Ale | Anchor Steam | Heineken
Amstel Light | Kirin | Sapporo | Asahi 8

NONALCOHOLIC BEER

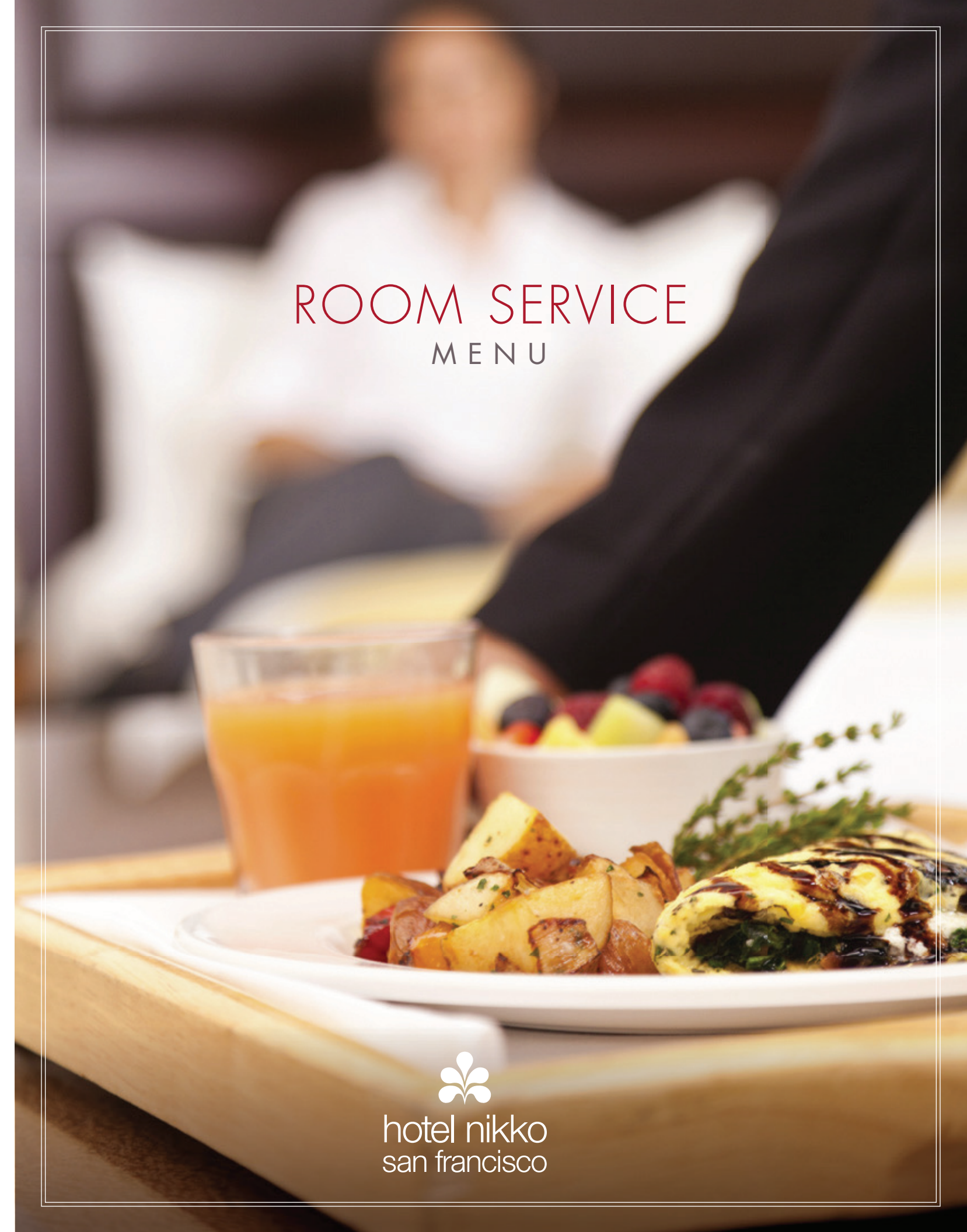
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HOT BEVERAGES

Freshly Brewed Regular Coffee 2-Cup Pot 9 6-Cup Pot 13
Freshly Brewed Decaf Coffee 2-Cup Pot 9 6-Cup Pot 13
Hot Tea 7

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ROOM SERVICE MENU




 hotel nikko
 san francisco

BREAKFAST

6:30 am – 11:30 am

EGGS

Served with breakfast potatoes and fruit

* Two Eggs Any Style 17
Bacon, pork sausage or ham and bakery selection

* Eggs Benedict 20
Toasted English muffin with Canadian bacon, two poached eggs and hollandaise

* Country Omelet 19
Choose three ingredients – ham, bacon, sausage, tomato, onion, bell pepper, mushrooms, Swiss cheese, cheddar cheese

GRIDDLE

Buttermilk Pancakes 16
Maple syrup and Vermont butter

French Toast 17
Apricot butter

Belgian Waffle 17
Strawberries, whipped cream and maple syrup

ON THE SIDE

Country Ham or Canadian Bacon 7

Pork Sausage Links 7

Home Fried Potatoes or Hash Brown Potatoes 7

COMPLETE BREAKFAST

Continental Breakfast 20
Two pastries, fruit, juice and coffee, tea or milk

* NIKKO Breakfast 25
Two eggs any style, bacon, pork sausage or ham, breakfast potatoes, toast, juice, coffee, tea or milk

Bagel and Lox 19
Thinly sliced smoked salmon on a toasted bagel with cream cheese, capers, onion, diced egg and lemon

Japanese Breakfast, Gohan or Okayu 28
Bento box with grilled salmon, steamed vegetables, Japanese pickles, kamoboko, served with steamed rice and miso soup

CEREAL & FRUIT

Oatmeal 11
Brown sugar, raisins and milk

Cold Cereal with Milk 8
Corn Flakes, Rice Krispies, Raisin Bran, Shredded Wheat, Special K, Frosted Flakes

Cold Cereal with Fruit 11

Seasonal Fruit Plate 14

Granola, Yogurt and Berry Parfait 12

Half Grapefruit 7

BAKERY

Mini Croissants, Blueberry or Bran Muffins 5

Danish Pastries (select two) 5

Toasted Bagel with Cream Cheese 9

English Muffin with butter & jam 5

Toast 5
White, wheat, rye or sourdough with butter & jam

BEVERAGES & JUICES

Orange, Apple, Grapefruit, Cranberry, Tomato, V-8 or Pineapple Juice 7

Strawberry-Banana or The Mean Green Machine 9

Freshly Brewed Regular or Decaffeinated Coffee 9

2-Cup Pot 9

6-Cup Pot 13

Hot Tea 7

Hot Chocolate 6

PARTY SNACKS

2:00 pm – 10:30 pm

Artisan California Cheese Board 17 || Shrimp Cocktail 16 || Edamame with Maldon Sea Salt 8 || Popcorn 5
Served with dried fruit, grapes, sourdough bread

ALL DAY DINING

11:30 am – 10:30 pm

STARTERS & SOUPS

Soup of the Day 10
Chef's daily inspiration

Vine-Ripe Tomato Caprese 10
Fresh mozzarella, fresh basil and balsamic vinaigrette

* Fried Chicken Wings 12
Creamy Point Reyes blue cheese dressing

* Wasabi Prawns 14
Tempura fried shrimp, wasabi aioli, tobiko caviar

* Duck Confit Quesadilla 15
Habanero jack cheese, black beans, crème fraiche, avocado

Vegetable Egg Rolls 10
Spicy Thai peanut sauce

CLASSIC SALAD & HEALTHY CHOICES

Thai Style Steak Salad 16
Hanger steak, hearts of romaine, orange supremes, pickled red onion, ripe mango, a sweet chili and herb dressing

* Free-Range Roasted Chicken Cobb Salad 18
Chicken breast, baby iceberg lettuce, Point Reyes blue cheese dressing, avocado, bacon, mango, hard boiled eggs, cherry tomatoes

* Caesar Salad 12
Shaved Parmesan, croutons, white anchovies, Caesar dressing – add prawns \$9 /add chicken breast \$6

Field of Greens Salad 9
Julienne carrots, pickled red onions, cherry tomatoes, crispy wontons, yuzu dressing

Nikko Favorites 23
Breaded chicken cutlet with egg and Panko, petite iceberg slow, Yuzu vinaigrette, steamed rice and miso

* Spicy Curry Chicken Katsu 22
California roll, cucumber roll and unagi (eel)

* Maki Sampler Platter 28
Grilled steak, seared fish, vegetable steamed rice, house salad, mochi ice cream

* Nikko Bento Box 20
Fresh herbs, garlic, lemon, Napa cabbage cole slaw and homemade biscuit

Mac & Cheese 15
Large elbow pasta in white cheddar cheese cream sauce

* Nikko Cioppino 28
Mussels, clams, prawns, halibut, crab, tomato broth and grilled sour dough

Ham & Cheese Sandwich with a Cup of Soup 18
Goat cheddar cheese, Kurobuta ham, walnut bread and soup of the day

MAIN

* Grilled 6oz Beef Filet 37
Fork-smashed potatoes, watercress salad, seasonal vegetables, truffled demi-glace

* Steak & Frites 31
American Wagyu onget, garlic pommes frites, blue cheese butter

* Chive and seaweed crusted Salmon 24
Coconut forbidden rice, fried Jidori egg, seasonal vegetables passion fruit beurre blanc

* Half Roasted Free-Range Chicken 22
Crispy polenta, seasonal vegetables, natural jus

Fresh Rigatoni Pasta 18
Shiitake mushrooms, roasted tomatoes, asparagus, creamy tomato sauce – add prawns \$9 /add chicken breast \$6

SANDWICHES

Include choice of: mixed greens, potato chips or french fries

Turkey Club Sandwich 14
Sliced turkey, lettuce, tomato, avocado, bacon, sweet basil aioli

* Organic Chicken Breast Sandwich 16
Melted pepper jack cheese, baby arugula, grilled red onions, roasted red pepper aioli on a toasted brioche bun

Tuna Melt Sandwich 16
Fresh Ahi tuna, cheddar cheese, baby arugula, heirloom tomato, garlic aioli on a Sourdough bread

* Grilled Kobe Cheeseburger 18
Choice of cheese: cheddar, pepper jack or Swiss Add bacon or avocado \$1.50

* Slice Beef Dip Sandwich 14
Pho broth, scallions, basil, Siracha hot chili sauce

* Ruben sandwich 15
Sauerkraut, pastrami, 1000 island dressing and Gruyere cheese

12" PIZZA

Margarita Pizza 19
Fresh mozzarella cheese, roasted tomato, basil

Pepperoni Pizza 18
Pepperoni, Asiago cheese

Smoked Chicken Pizza 28
Roasted garlic, mushrooms, fontina cheese

Grilled Vegetable Pizza 19
Fresh mozzarella cheese, basil pesto, zucchini, eggplant, bell pepper, roasted tomato, balsamic glaze

DESSERTS

New York-Style Cheese Cake 9
Fresh berries, mango sauce

Pot de Crème 9
Caramel custard, fresh berries, macaroon cookie

Gelato (choice of one) 9
Vanilla, chocolate, strawberry, coffee, or green tea

Sorbet 9
Raspberry, mango, lemon

Chocolate Cake 9
Strawberries, crème anglaise

LATE-NIGHT DINING

10:30 pm – 2:30 am

STARTERS & SOUPS

Soup of the Day 10
Chef's daily inspiration

Vine Ripe Tomato Caprese 10
Fresh mozzarella cheese, fresh basil and balsamic vinaigrette

* Caesar Salad 12
Shaved parmesan, croutons, white anchovies Caesar Dressing add prawns \$9 /add chicken breast \$6

Field of Greens Salad 9
Julienne carrots, pickled orange segments, Easter radishes, cherry tomatoes, Lotus root chips, Yuzu dressing

* Fried Chicken Wings 12
Creamy Point Reyes blue cheese dressing

Vegetable Egg Rolls 10
Spicy Thai peanut sauce

12" PIZZA

Margarita Pizza 19
Fresh mozzarella cheese, roasted tomato, basil

Pepperoni Pizza 18
Pepperoni, Asiago cheese

Grilled Vegetable Pizza 15
Fresh mozzarella cheese, basil pesto, zucchini, eggplant, bell pepper, roasted tomato, balsamic glaze

* Organic Chicken Sandwich 15
Grilled chicken breast, melted pepper jack cheese, baby arugula, grilled red onions, roasted red pepper aioli on a toasted brioche bun

* Grilled Kobe Cheeseburger 18
Choice of: cheddar, pepper jack, Swiss – add bacon \$1.50

* Ruben sandwich 15
Sauerkraut, pastrami, 1000 island dressing and Gruyere cheese

MAIN

* Steak & Frites 31
American Wagyu onget, garlic pommes frites, blue cheese butter

* Chive and Seaweed Crusted Salmon 24
Coconut forbidden rice, fried Jidori egg seasonal vegetables, passion fruit beurre blanc

* Half Roasted Free-Range Chicken 22
Crispy polenta, seasonal vegetables, natural jus

Fresh Rigatoni Pasta 18
Shiitake mushrooms, roasted tomatoes, asparagus, creamy tomato sauce – add prawns \$9 /add chicken breast \$6

DESSERTS

New York Style Cheese Cake 9
Fresh berries, mango sauce

Pot de Crème 9
Caramel custard, fresh berries, macaroon cookie

Gelato (choice of one) 9
Vanilla, chocolate, strawberry, coffee, or green tea

EXTREMELY LATE NIGHT

2:30 am – 6:30 am

Deli Sandwich 12
Choice of: Roast Beef, Turkey or Ham. Cheddar cheese or Swiss cheeses, lettuce, tomato, red onion, pickles, olives

Mixed Green Salad 8
Ranch, Italian, blue cheese or 1000 island dressing

* Caesar Salad 12
Shaved parmesan cheese, croutons, white anchovies, Caesar dressing

Cheese Plate 10
Brie, cheese, red grapes and assorted crackers

Chocolate Cake 9
Strawberries, crème anglaise

KIDS OF ALL AGES

BREAKFAST 6:30 am – 11:30 am

Frosted Flakes, Special K or Corn Flakes 8

Scrambled Egg 11
Served with bacon and breakfast potatoes

Silver Dollar Pancakes (3) 9
Served with maple syrup

French Toast Triangles 9
Served with maple syrup

LUNCH AND DINNER 11:30 am – 10:30 pm

Served with french fries

Peanut Butter and Jelly Sandwich 8

Beef Hot Dog 10

Chicken Nuggets 10

Whole Milk, 2% Milk or Chocolate Milk 4

Mini Gelato Ice Cream 3.5oz 4
Ask operator for assorted flavors

Cookies and Milk 5

Please touch 55 for our In-Room Dining attendant. A 20% service fee and \$4 delivery charge applies to all orders. Prices are exclusive of applicable taxes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness