






LUNCH MENU

SUSHI & RAW BAR

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

- CALIFORNIA ROLL • crab, avocado, cucumber, pickled ginger, wasabi  13
- TSUYOI ROLL • spicy crab, shiso leaves, yamagobo, torched hamachi, yuzu aioli  17
- SASHIMI • 7 pieces maguro, hamachi, sake 25
- SASHIMI • 15 pieces maguro, hamachi, sake 43

STARTERS Vegan option upon request

- KABOCHA PUMPKIN-MISO SOUP • sesame ginger, fuji apple relish, sweet sake foam 10
- WINTER CHOPPED SALAD • Fuji apple, dried cranberries, romaine, pecans, feta cheese, avocado, tomato, bacon, and apple cider vinaigrette 13
- ANZU CAESAR SALAD • iceberg lettuce, garlic croutons, white anchovies, radish, shaved parmesan
add chicken breast \$6 / add salmon \$7 / add prawns \$8 13
- LITTLE GEM LETTUCE • parsnip chips, toy box tomato, fried faro, brush of burrata mousse, yuzu vinaigrette  14

SANDWICHES Gluten-free bread upon request

- BALSAMIC ROASTED PORTOBELLO SANDWICH • balsamic Portobello mushroom, caramelized onions, spinach, roasted red bell pepper, provolone cheese, fig jam, ciabatta bun 16
- GRILLED CHICKEN WRAP • romaine lettuce, avocado, heirloom tomatoes, cucumber, cilantro aioli 16
- NIMAN RANCH BURGER • housemade pickles, parmesan french fries
add portobello mushroom \$2 / add bacon \$3 / add avocado \$3 17
- GRILLED FURIKAKE AHI STEAK • grilled ahi tuna, fried Maui onions, tomato, mizuna, brioche bun, honey wasabi aioli 23

ANZU SPECIALITY Gluten-free options upon request

- PAN FRIED GARLIC NOODLE • onion, cabbage, shiitake mushrooms, squash, bell pepper, yakisoba noodles
add crispy tofu \$5 / add chicken breast \$6 / add salmon \$7 / add prawns \$8 13
- SPICY MISO RAMEN NOODLE • enoki mushroom, carrot, hardboiled egg, chinese broccoli, daikon radish 15
- SMOKED SALMON FLATBREAD • leek compote, mozzarella cheese, peppercress, lemon olive oil, fried capers 16
- CRISPY AIRLINE CHICKEN • saffron rice, red radish, carrot, romanesco orange-ginger sauce 16
- AHI TUNA POKE BOWL • steamed rice, avocado, scallion, furikake, pickled ginger, yuzu vinaigrette 17
- RICE BOWL • forbidden rice, edamame, hijiki seaweed, marinated bean sprouts, kimchi, bok choy
choice of crispy tofu / chicken / charbroiled glazed flank steak 18
- CRISPY SKIN SCOTTISH SALMON • wild mushroom, spicy corn with raclette cheese, seasonal vegetable, kaffir-lime  26
beurre blanc
- CHICKEN KATSU CURRY UDON NOODLE • spinach, carrot, green onion 18

LUNCH BENTO EXPRESS

FOOD | 25 WITH SOFT DRINK OR TEA | 28

AUTUMN CHOPPED SALAD

CRAB ROLL (2 PCS)

crab, cucumber, avocado, daikon sprout, soy wrap

AHI TUNA POKE

steamed rice, avocado, scallion, furikake, pickled ginger, yuzu vinaigrette

JAPANESE PICKLES

MOCHI ICE CREAM

 *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 foodborne illness, especially if you have a preexisting medical condition