



DINNER MENU

STARTERS

PEARL RICE CRACKER PRAWNS pickled rice vinegar daikon wasabi hollandaise	16
CHAWANMUSHI BRAISED PORK BELLY crispy nori dashi poached shiitake mushroom hoisin glaze	14
THE ROCK thinly sliced wagyu beef coulotte cooked tableside on a sizzling japanese river stone with trio of sauces (spicy korean sauce kizami carrot sauce cilantro purée)	21

SOUPS & SALADS

KABOCHA PUMPKIN - MISO SOUP sesame ginger fuji apple relish sweet sake foam	12
HEIRLOOM BEET SALAD shishito pepper mousse mizuna ponzu drizzle	13
LITTLE GEM LETTUCE parsnip chips toy box tomato fried faro brush of burrata mousse yuzu vinaigrette	15
ANZU CAESAR SALAD romaine lettuce baby kale shaved hard-boiled egg crispy lavash parmesan cheese ANZU signature dressing	13

ANZU SPECIALTIES

72 HOUR SHORT RIBS  yuzu pommes puree charred shishito peppers shiso gremolata	28
FLAME GRILLED 38 NORTH DUCK  edamame-corn succotash romanesco broccoli spinach aioli szechuan pepper sauce	32
CAMPANELLI PASTA roasted romanesco brandied morel mushroom fava beans crispy jidori egg	23
UDON CARBONARA Zoe's smoked bacon tomato nori sea urchin cream sauce	26
ROASTED JAPANESE EGGPLANT stuffed with anson mills quinoa corn sweet carrots portobello mushrooms shiso chimichurri	22
MISOYAKI BLACK COD edamame leek dumpling okra blistered napa grape tomato truffle dashi jus	32
NIMAN RANCH BURGER housemade pickles, parmesan french fries <i>add portobello mushroom \$2 add bacon \$3 add avocado \$3</i>	20

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. ANZU's Bincho-tan Grill features the finest local meats and seafood grilled to perfection.

JIDORI ORGANIC CHICKEN ROULADE 9 oz. kimchi filling red radish carrot romanesco orange-ginger sauce	27
CRISPY SKIN SCOTTISH SALMON 6 oz.  wild mushroom spicy corn with raclette cheese seasonal vegetable kaffir-lime beurre blanc	26
BASSIAN FARMS FILET MIGNON 8 oz.  whipped potato oven-roasted brussels sprout rainbow carrot whiskey emulsion	44
NIMAN RANCH FLAT IRON STEAK 10 oz.  truffled mushroom risotto charred cauliflower charred asparagus carrot puree shiso chimichurri	40
ESPRESSO RUBBED HANGER STEAK 9 oz.  grass fed beef pea hummus sea salt crispy pork skin radish toy box baby carrot star-anise demi	37
BIAGGIO FARMS PORK TOMAHAWK  grilled japanese mushroom dashi poached vegetables ginger-soy sauce	33

ADDITIONAL SIDE OPTIONS 9

GRILLED SPICY CORN raclette cheese	KAFFIR-LIME RISOTTO parmesan crumble lemon oil
SAUTEED WILD MUSHROOM soy glaze	GARLIC WHIPPED POTATO chive oil
ROASTED BRUSSELS SPROUT balsamic drizzle	KIMCHI FRIED RICE charred shishito pepper

 *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