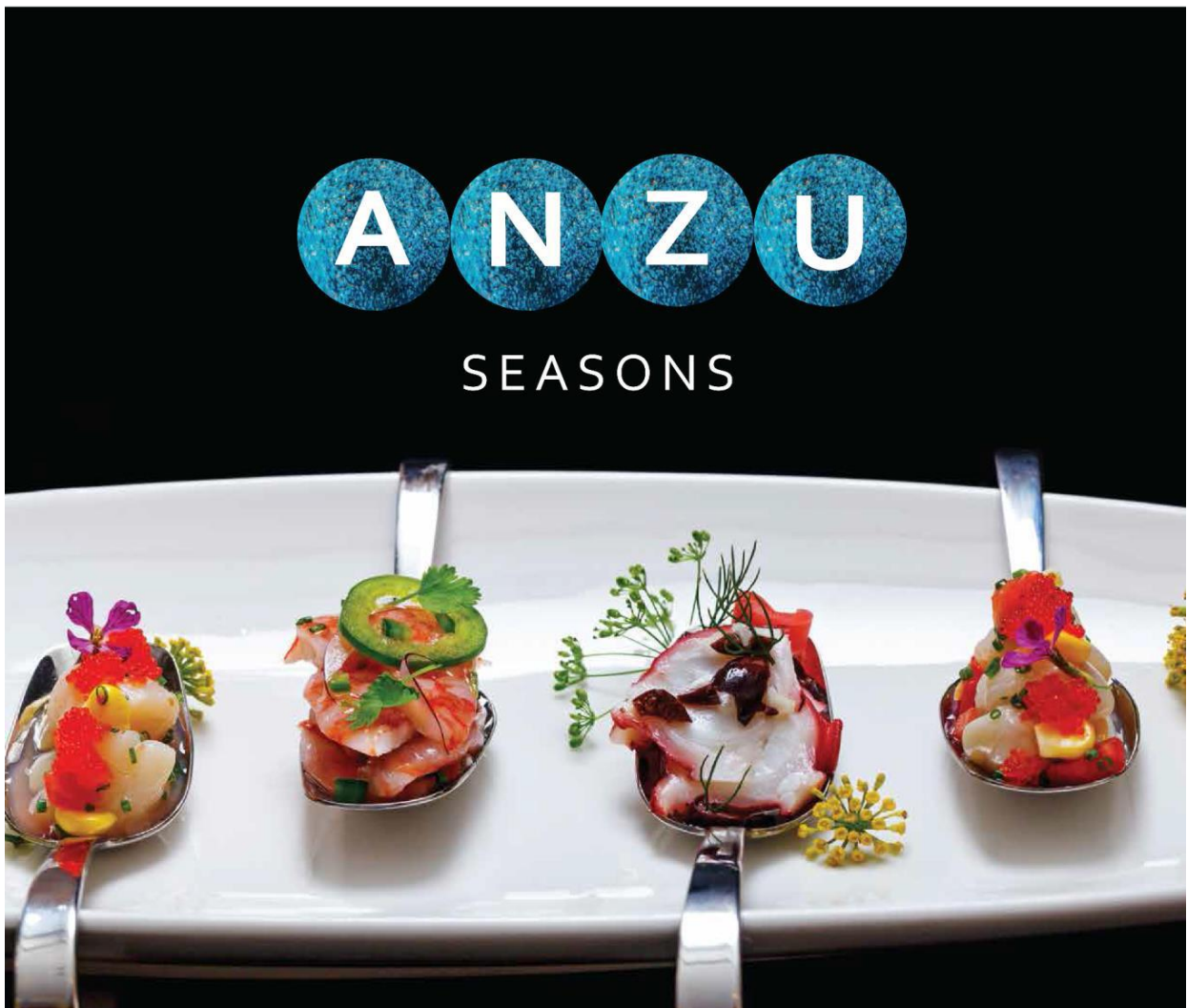




ANZU Restaurant and Bar

Group Reception Menus Spring 2019



All food and beverage is subject to 20% service charge and 8.5% sales tax. Groups of 20 or more guests require a set menu ordered 5 days in advance of your function to ensure availability. For groups 12 or more guests the numbers of each entrée are due 72 hours prior to your event. Place cards will be provided by the hotel.

ANZU Restaurant and Bar is located in the Hotel Nikko 222 Mason St. San Francisco, CA 415.394.1100
For group events please contact Catering Department 415.394.1181



Signature Appetizers

The Rock

Thinly Sliced Wagyu Beef Coulotte Steak cooked tableside on a sizzling Japanese River Stone
Trio of Sauces: Spicy Korean, Kizami Carrot Sauce, and Cilantro Purée
One Rock per 2 Guests

ANZU Specialty Sushi Rolls

4 Pieces per Guest

Titus Rolls

Spicy Tuna, Salmon, Avocado, Cucumber, Lime, Cilantro, Jalapeño, Ponzu Sauce

Garden Rolls

Vine Ripened Tomato, Avocado, Cucumber, Shiso Leaf, Inari, Soy Reduction

\$23 per guest



The Rock



Titus Roll

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ANZU Hors d'oeuvres

Cold

Truffle Hamachi Crudo

Yellow Tail, Truffle Oil, Tobiko, Onion, Bonito Flakes, Sprouts, Yuzu Vinaigrette

Smoked Salmon Belly

Torpedo Onions, Everything Bagel Croutons, Mustard Greens, Dill Crème Fraiche

Baby Beet Tartar

Roasted Beets with Avocado, Meyer Lemon and Sesame

Grilled Wild Mushroom Bruschetta

Wild Mushroom, Brie Cheese, Caramelized Onions, Togarashi Aioli, Crostini

Hot

Seasonal Soup Shot

Filet Mignon

On Potato and Lobster Croquette with Red Wine Reduction

Crispy Skin 38 North Duck Breast

Red Rice, Grilled Artichokes, Pickled Celery

Crispy Oyster and Pork Belly

Butter Lettuce, House Kimchi

Scallop Yaki

Grilled Corn, Shishito Pepper Mayo

Chicken and Waffles

Fried Chicken, Homemade Waffles, Spicy Maple Aioli

\$7 per item

-10 piece order minimum-

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Carving Stations

*The entire ANZU Restaurant may be reserved for a cocktail reception offering heavy appetizers as well as food stations. An additional labor fee of \$200 applies for each carving or chef attendant.
Soft Dinner Rolls are included with all carving stations.*

Prime Rib Station

Natural Beef Au Jus
(Serves 50)
\$730

Panko Herb Crusted Beef Tenderloin

Wild Mushroom Sauce
(Serves 25)
\$420

Roasted Turkey Breast

Tarragon Gravy, Cranberry Sauce
(Serves 25)
\$315

Seared Pepper Crusted Pork Loin

Pear and Apple Calvados Sauce
(Serves 35)
\$380

Grilled Niman Ranch Rack of Lamb

Rosemary Red Wine Jus, Almond and Brown Butter Sauce
(Serves 20)
\$400

Whole Baked Brie

Puff Pastries Baked Brie
Roasted Garlic, Assorted Dried Fruits
(Serves 25)
\$380.00

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Reception Buffet Specialties

Whole Baked Brie

Puff Pastries Baked Brie
Roasted Garlic, Assorted Dried Fruits
(Serves 25)
\$380.00 per platter

Seasonal Vegetable Crudités

Maytag Blue Cheese, Creamy Pesto,
Chive Sour Cream
\$13 per person

Nikko Sushi Display

Assorted Nigiri & Makimono Rolls
Pickled Ginger, Wasabi, & Soy
5 pieces per person
\$40 per person

Sushi & Sashimi Deluxe

Assortment of Specialty Rolls
Dragon, Titus, ANZU, Yasai
Pickled Ginger, Wasabi, & Soy
5 pieces per person
\$45 per person

Local Artisan Cheese Board

Assorted Mixed Nuts, Dried Fruit,
Sliced Baguettes & Crackers
\$16 per person

Mediterranean Platter

Roasted Tomato Tapenade, Sun Dried
Tomato Hummus, Goat Cheese
Sliced Pita, Cracker Assortment
\$14 per person

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Grilled Vegetable Platter

Squash, Zucchini, Asparagus,
Eggplant, Mushrooms, Peppers
Balsamic Vinaigrette, Grilled Focaccia Bread
\$14 per person

Cambridge Smoked Salmon Platter

Cream Cheese, Capers, Sliced Tomatoes, Red Onions
Assorted Crackers and Toasted Rye Bread
\$17 per person

Antipasto

Coppa, Mortadella, Genoa Salami,
Prosciutto, Calamari
Balsamic Marinated Artichokes, Bell Pepper, Pepperoncini
Provolone, Smoked Cheddar Cheese
Herbed Focaccia Bread and Sticks
\$16 per person

Dessert Station

Chocolate Fondue with Fresh Fruit Kabob
Assorted Petit Fours, French Macaroons, Miniature Fruit Tarts
\$22 per person

ANZU Bar

The Bar in ANZU offers a full complement of spirits, wines, sakes and beers.

Luxury items are priced accordingly. You may elect to offer a full bar with classic and build your own cocktails or limit your selections with a customizable menu.

Please inquire about our current bar pricing.

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