










BRUNCH MENU

STARTERS

GRANOLA PARFAIT • yogurt, seasonal fruit, honey		12
LION KING ROLL • avocado, cucumber, crab, salmon, unagi sauce, spicy aioli		18
LITTLE GEM LETTUCE • parsnip chips, toy box tomato, fried faro, brush of burrata mousse, yuzu vinaigrette		12
FRESH FRUIT & BERRIES • splashed with mimosa	 	10
KABOCHA PUMPKIN-MISO SOUP • sesame ginger, fuji apple relish, sweet sake foam		12

MAIN COURSE

BELGIAN WAFFLE • roasted strawberries, vanilla compote, lemon chantilly cream		14
APPLE AND CINNAMON PANCAKE • candied berries, vanilla whipping cream		15
MAINE LOBSTER OMELET • honshimenji mushroom, toy box tomatoes, maytag blue cheese	 	23
CLASSIC EGGS BENEDICT • english muffins, canadian ham, crispy yukon potatoes, harissa hollandaise		17
JIDORI EGG FLORENTINE • spinach, poached jidori eggs, roasted marble potatoes, mascarpone cheese sauce		15
CRISPY SKIN SCOTTISH SALMON • wild mushroom, spicy corn with raclette cheese, seasonal vegetable kaffir-lime beurre blanc		23
PASTRAMI SANDWICH • swiss cheese, baby kale, sauerkraut, ciabatta bread, buttermilk dressing		19
PAPPARDELLE PASTA • poached egg, crispy prosciutto, asparagus		18
NIMAN RANCH BURGER • housemade pickles, parmesan french fries <i>add portobello mushroom \$2 add bacon \$3 add avocado \$3</i>		17
MISOYAKI BLACK COD • pumpkin gnocchi, braised daikon radish, truffle dashi jus		29
AUTHENTIC UDON NOODLES & BROTH • shrimp tempura, fish cake, pork belly, spinach, scallions, hard-boiled egg		23
TERIYAKI BEEF & RICE BOWL • pickles carrots, daikon, scallions, cilantro, mint, kaffir-lime drizzle		16
STEAK & EGGS • grilled new york steak, eggs, marble potatoes, star anise reduction		29
CORNERED BEEF HASH • tri-color bell peppers, onions, potatoes, jidori poached eggs		18
CRISPY AIRLINE CHICKEN • saffron rice, red radish, carrot, romanesco, orange-ginger sauce		22
SKINNY BUDDHA BOWL • fried chick peas, fennel couscous, avocado, baby spinach, tofu <i>thai green curry miso sauce on the side</i>		15

DESSERT

WARM CINNAMON-SUGAR DOUGHNUT HOLES (8 pcs) • tahitian vanilla cream dip, nutella chocolate dip, strawberry dip		12
BANANA AND PINEAPPLE TRIFLE • chiffon sponge cake, coconut custard, macadamia crust		12
S 'MORES BROWNIES • vanilla and chocolate ice cream, salted caramel sauce		12
CHOCOLATE RASPBERRY DOME "FOG" • crème anglaise, fresh berries		14
ARTISANAL CHEESE BOARD • laura chenel aged crottin, point reyes blue, manchego <i>almond, red wine pear, honeycomb</i>		14
HOUSE TRILOGY SORBET • preserve fruit, candied nuts	 	10

 *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