




DINNER MENU

MAKIMONOS & CRUDOS

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

- HOTATE SCALLOP & UNI CRUDO** 18
navel orange, cilantro jalapeno relish, sesame crisps
- HAWAIIAN TUNA TARTARE** 18
avocado "marble", fried shallots, wasabi aioli, togarashi lavosh, cilantro
- TITUS ROLL** 21
spicy tuna, salmon, avocado, cucumber, lime, cilantro, jalapeño, ponzu
- ANZU ROLL** 18
crab, shrimp tempura, spicy tuna, cucumber, spicy mayonnaise, unagi sauce
- DOUBLE THE TUNA** 18
albacore tuna, spicy tuna, cucumber, avocado, ponzu
- SCALLOPS LAFAYETTE** 20
Hokkaido scallop, spicy salmon, asparagus, blood orange reduction
- OCEAN BEACH ROLL** 18
hamachi, Scottish salmon, seaweed salad, wasabi tobiko, chive aioli
- GARDEN ROLL**  12
vine ripened tomato, avocado, cucumber, shiso, inari, soy reduction
- BUSTER'S ROLL** 18
shrimp tempura, avocado, cucumber, salmon, tuna, preserved jalapeño

SASHIMI PLATTERS

- 7 PIECE.....25
- 15 PIECE.....45

STARTERS

- BRENTWOOD CORN BISQUE** 15
chili rock shrimp, shishito pepper oil
- GRILLED SPANISH OCTOPUS** 18
Squid ink pasta, piquillo pepper coulis, wasabi tobiko
- WILD ROCKET ARUGULA SALAD** 14
38 north duck confit, frisee, pickled mauai onions, roasted grapes, watermelon radish, umeboshi vinaigrette
- HEIRLOOM TOMATO "CAPRESE"** 15
fried burrata, mizuna, balsamic reduction, shiso vinaigrette
- GRILLED CAESAR** 14
manchego cheese, nori crouton, anchovy, spicy caesar dressing



ANZU OMAKASE PLATTERS

- sashimi, nigiri, makimono
- 25 PIECE.....75
- 35 PIECE.....100

THE ROCK 22

thinly sliced wagyu beef coulotte
cooked tableside on a sizzling Japanese river stone
served with a trio of sauces:
spicy Korean / kizami carrot / cilantro purée

ANZU SPECIALTIES

- ANZU CIOPPINO** 34
snow crab, black cod, salmon belly, scallops, furikake brioche, miso tomato broth
- CRISPY SKIN SCOTTISH SALMON 6 oz.**  30
koshihikari risotto, English peas, pickled spring onions, kaffir-lime beurre blanc
- ROASTED SONOMA CHICKEN BREAST 9 oz.**  28
yukon gold potato gratin, grilled asparagus, cippolini onion marmalade, sweet shallot demi
- SMOKED ROTINI PASTA** 24
spicy tomato sake sauce, English pea tendrils, purple cauliflower, blistered cherry tomatoes
- VEGAN BEET RAVIOLI**  22
Fuji apple consommé, roasted beets & apples, mint
- MISOYAKI BLACK COD** 34
forbidden black rice, Tokyo turnips, English peas, cherry tomato, truffle dashi broth

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.

- NEW ZEALAND LAMB RACK 10 oz.**  38
lemongrass chickpea stew, haricot verts, fried garlic, pickled watermelon radish
- FLAME GRILLED 38 NORTH DUCK**  34
celeriac purée, roasted half moon bay beets, golden beet "takuan", spicy miso duck jus
- BASSIAN FARMS FILET MIGNON 8 oz.**  44
cranberry bean ragout, morel mushrooms, English peas, heirloom carrot, red wine jus, herb butter
- PESTO MARINATED SKIRT STEAK 10 oz.**  34
turmeric scented couscous, English pea tendrils, mint & parsley chimichurri
- BIAGGIO FARMS MAPLE BRINED PORK TOMAHAWK**  36
roasted brussels sprouts, stone fruit relish, pickled mustard seeds

ADDITIONAL SIDE OPTIONS 9

- SAUTEED WILD MUSHROOMS soy glaze
- ROASTED BRUSSELS SPROUTS balsamic drizzle
- BLISTERED SHISHITO PEPPERS yuzu aioli
- SAUTEED ENGLISH PEA TENDRILS garlic oil

 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