



IN ROOM DINING

CONTINENTAL BREAKFAST MENU

\$20.00

Offered Everyday 7AM - 10AM

CEREAL - 2 boxes

- Special K
- Cornflakes
- Unfrosted Mini wheats
- All Bran
- Rice Krispies
- Cheerios
- Raisin Bran
- Frosted Flakes

Served with your choice-

Whole milk, 2% milk, Almond or Soy milk

WHOLE FRUIT - 2pc

Orange, Apple or Banana

TOAST

White, Wheat, Sourdough

Served with your choice

Butter, Strawberry Jam or Orange Marmalade

YOGURT

Greek or Regular

JUICES

OJ, Cranberry, Apple, Tomato or V8

COFFEE

Peerless Regular or Peerless Decaf

TEA

Breakfast Blend, Earl Grey, Jasmine or Chamomile

 Vegan-option upon request  Gluten-free options upon request

A gratuity of 20% will be added to parties of six or more guests

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

Hotel Nikko 222 Mason Street San Francisco CA 415.394.1100



IN ROOM DINING

BREAKFAST - served from 6:30am - 11am

CLASSICS

NIKKO BREAKFAST	17
<i>two eggs any-style, roasted red potatoes, choice of toast with a choice of applewood smoked bacon, country pork sausage, or chicken apple sausage</i>	
EGGS BENEDICT	20
<i>toasted english muffin with canadian bacon, two poached eggs, hollandaise</i>	
FARMERS BENEDICT	17
<i>toasted english muffin with vine ripe tomato, spinach, two poached eggs, hollandaise</i>	
AVOCADO TOAST	17
<i>rustic levain bread, hass avocado schmear, soft boiled eggs, cherry tomatoes, crispy pork belly</i>	
COUNTRY OMELET	19
<i>served with breakfast potatoes and choice of toast choice of three items: ham, bacon, sausage, mushroom, spinach, tomato, onion scallion, bell pepper, cheddar, swiss, goat cheese</i>	

FROM THE GRIDDLE

BELGIAN WAFFLE	17
<i>vanilla chantilly, fresh berries</i>	
BUTTERMILK PANCAKES	17
<i>fresh berries, vermont maple syrup</i>	



BEVERAGE

Proudly Featuring
Roaster of the Year Winner 2019

ESPRESSO, CAPPUCCINO, LATTE	8
COFFEE, FRUIT JUICE, TEA	7

SIDES

OUI YOPLAIT FRENCH STYLE YOGURT	10
BAGEL & CREAM CHEESE	9
BACON OR SAUSAGE	7
OVEN ROASTED RED POTATOES	6
TWO FARM EGGS (done your way)	5

LIGHTER FARE

GRANOLA PARFAIT	13
<i>yogurt, seasonal berries, honey</i>	
BOWL OF SEASONAL FRUITS	14
<i>bowl of fresh fruits and berries</i>	
STEEL CUT OATMEAL	13
<i>brown butter, golden raisins toasted almonds</i>	
CAMBRIDGE HOUSE SMOKED SALMON	21
<i>toasted bagel, cream cheese, sliced tomatoes red onions, cucumber, capers</i>	
EGG WHITE FRITTATA	13
<i>spinach, tomato, avocado, wild mushrooms served with a cup of seasonal fruit</i>	

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LUNCH - served from 11am - 5pm

SALADS

MARKET GREENS 14
*garnished with market fruits and veggies
yuzu vinaigrette*

ANZU CAESAR 16
*petite romaine hearts, herb croutons
miso parmesan dressing*

salad additions: sonoma chicken +7 | garlic prawns +9

STARTERS

GARLIC CHILI EDAMAME 14
*steamed soy beans tossed in a
spicy garlic chili sauce*

HONEY SOY GLAZED CHICKEN WINGS (6) 16
*carrots & celery sticks
sesame ranch*

VEGETARIAN EGG ROLLS 14
*4 egg rolls filled with cabbage & mushroom
spicy peanut sauce, sweet chili sauce
asian cabbage slaw*

SANDWICHES & WRAPS

choice of: french fries, potato chips, green salad

ANZU BURGER (7oz) 26
*wasabi russian dressing, tomarashi cheese
lettuce, tomato, onion, brioche bun*

OVEN ROASTED TURKEY CLUB 18
*3 slices of toasted white bread
applewood smoked bacon, avocado
basil aioli, lettuce, tomato*

CHICKEN KATSU SANDWICH 20
*horseradish aioli, shaved cabbage
pickled carrots & daikon, brioche bun*

GRILLED VEGETABLE WRAP 16
*portobello, eggplant, zucchini, squash
chickpea hummus, shredded romaine*

BEVERAGE

HALF BOTTLES WHITE 375ML
Kistler "Vine Hill" Chardonnay 78
Hugel, Riesling 50
Merry Edwards, Sauvignon Blanc 35

HALF BOTTLES RED 375ML
Justin "Isosceles", Red Blend 78
Silverado, Cabernet Sauvignon 42

WHITE WINES BY THE GLASS / BOTTLE
Terra D' Oro, Pinot Grigio 12/54
Montes, Sauvignon Blanc 13/58
Acacia, Chardonnay 12/54
Mer Soleil "Reserve", Chardonnay 15/66

RED WINES BY THE GLASS / BOTTLE
Landmark "Overlook", Pinot Noir 14/61
Beuhler, Cabernet Sauvignon 17/70
Josh "Legacy", Red Blend 12/54
Frei Brothers, Merlot 13/58

SPARKLING WINE & CHAMPAGNE / BOTTLE
Moet Chandon, Épernay, France 120
Ruffino Prosecco, Veneto, Italy 60

DOMESTIC BEER 7
Budweiser, Bud Light, Miller Light

IMPORT & MICROBREW BEER 8
Sierra Nevada Pale Ale, Anchor Steam,
Heineken, Amstel Light, Kirin, Sapporo, Asahi,
Corona, Modelo

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DINNER - served from 5pm - 8pm

STARTERS

GARLIC CHILI EDAMAME	14
<i>steamed soy beans tossed in a spicy garlic chili sauce</i>	
HONEY SOY GLAZED CHICKEN WINGS (6)	16
<i>carrots & celery sticks sesame ranch</i>	
VEGETARIAN EGG ROLLS	14
<i>4 egg rolls filled with cabbage & mushroom spicy peanut sauce, sweet chili sauce asian cabbage slaw</i>	

BEVERAGE

<i>HALF BOTTLES WHITE 375ML</i>	
Kistler "Vine Hill" Chardonnay	78
Hugel, Riesling	50
Merry Edwards, Sauvignon Blanc	35

<i>HALF BOTTLES RED 375ML</i>	
Justin "Isosceles", Red Blend	78
Silverado, Cabernet Sauvignon	42

<i>WHITE WINES BY THE GLASS / BOTTLE</i>	
Terra D' Oro, Pinot Grigio	12/54
Montes, Sauvignon Blanc	13/58
Acacia, Chardonnay	12/54
Mer Soleil "Reserve", Chardonnay	15/66

<i>RED WINES BY THE GLASS / BOTTLE</i>	
Landmark "Overlook", Pinot Noir	14/61
Beuhler, Cabernet Sauvignon	17/70
Josh "Legacy", Red Blend	12/54
Frei Brothers, Merlot	13/58

<i>SPARKLING WINE & CHAMPAGNE / BOTTLE</i>	
Moet Chandon , Épernay, France	120
Ruffino Prosecco, Veneto, Italy	60

<i>DOMESTIC BEER</i>	7
Budweiser, Bud Light, Miller Light	

<i>IMPORT & MICROBREW BEER</i>	8
Sierra Nevada Pale Ale, Anchor Steam, Heineken, Amstel Light, Kirin, Sapporo, Asahi, Corona, Modelo	

SALADS

enhancements: Sonoma chicken breast +7 garlic prawns +9	
MARKET GREENS	14
<i>garnished with seasonal veggies yuzu vinaigrette</i>	
ANZU CAESAR	16
<i>petite romaine hearts, herb croutons miso parmesan dressing</i>	

MAINS

ANZU's 72 HOUR SLOW COOKED BEEF SHORTRIB	30
<i>crispy brussels, wild mushrooms, blistered tomatoes, black garlic demi</i>	
GRILLED SCOTTISH SALMON	36
<i>dashi braised japanese vegetables sweet soy reduction</i>	
ANZU BURGER (7oz)	26
<i>wasabi russian dressing, tomarashi cheese lettuce, tomato, onion, brioche bun</i>	
CHICKEN KATSU SANDWICH	20
<i>horseradish aioli, shaved cabbage pickled carrots & daikon, brioche bun</i>	
GARLIC NOODLES WITH PRAWNS	25
<i>yakisoba noodles, bell peppers, cabbage topped with grilled prawns (5)</i>	
UDON NOODLE SOUP	22
<i>dashi soy broth, 6-minute farm egg shiitake mushrooms, scallions</i>	

SIDES 8

YUKON GOLD POTATO PUREE
HONEY GLAZED BABY CARROTS
HERB ROASTED WILD MUSHROOMS
CRISPY BRUSSEL SRPOUTS
BABY GREEN SALAD

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