



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

LUNCH - served from 11:30am - 5pm

SALADS

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

ANZU CAESAR 16
*petite romaine hearts, herb croutons
 garlic 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 CHEESEBURGER (7oz) 26
*choice of: cheddar, american,
 swiss, pepperjack
 lettuce, tomato, onion, brioche bun
 additions: bacon +2 | avocado +2*

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
 Silverado, 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
 Silverado, Sauvignon Blanc 13/58
 Josh, Chardonnay 12/54
 Mer Soleil "Reserve", Chardonnay 15/66

RED WINES BY THE GLASS / BOTTLE
 Landmark "Overlook", Pinot Noir 14/61
 Silverado, Cabernet Sauvignon 16/68
 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

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IN ROOM DINING

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

HALF BOTTLES WHITE 375ML

Kistler "Vine Hill" Chardonnay	78
Hugel, Riesling	50
Silverado, 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
Silverado, Sauvignon Blanc	13/58
Josh, Chardonnay	12/54
Mer Soleil "Reserve", Chardonnay	15/66

RED WINES BY THE GLASS / BOTTLE

Landmark "Overlook", Pinot Noir	14/61
Silverado, Cabernet Sauvignon	16/68
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

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 garlic 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 CHEESEBURGER (7oz)	26
<i>choice of: cheddar, swiss, american, pepper jack lettuce, tomato, onion, brioche bun additions: bacon +2 avocado +2</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

PETITE CAESAR
TOGARASHI TOTS
HERB ROASTED WILD MUSHROOMS
CRISPY BRUSSEL SPROUTS
BABY GREEN SALAD

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