



ANZU to GO

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 (4)	14
<i>4 egg rolls filled with cabbage & mushroom spicy peanut sauce, sweet chili sauce</i>	
WASABI PRAWNS (6)	18
<i>tempura prawns, wasabi aioli, scallion</i>	

SALADS

MARKET GREENS 	14
<i>garnished with seasonal veggies yuzu vinaigrette</i>	
ANZU CAESAR	16
<i>petite romaine hearts, herb croutons miso parmesan dressing</i>	
SOBA NOODLE SALAD	15
<i>cucumber, tomato, tamago, kamaboko japanese pickles, ponzu soy</i>	
<i>add chicken 7, add shrimp 9</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 SPROUTS
BABY GREEN SALAD

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 BOTTLE	
Terra D' Oro, Pinot Grigio	54
Silverado, Sauvignon Blanc	58
Josh, Chardonnay	54
Mer Soleil "Reserve", Chardonnay	66
RED WINES BY THE GLASS BOTTLE	
Landmark "Overlook", Pinot Noir	61
Silverado, Cabernet Sauvignon	68
Josh "Legacy", Red Blend	54
Frei Brothers, Merlot	58
DOMESTIC BEER 7	
Budweiser, Bud Light, Miller Light	
IMPORT & MICROBREW BEER 8	
Sierra Nevada Pale Ale, Anchor Steam, Heineken, Amstel Light, Kirin, Sapporo, Asahi	

 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