



DINNER MENU

MAKIMONOS & CRUDOS

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

BEET CURED SALMON CRUDO (GF) 18
white chocolate "clouds", jalapeno & edamame relish, orange beet vinaigrette
HAWAIIAN TUNA TARTARE (GF) 20
ankinmo torchon, black truffle soy emulsion, cranberry ginger compote
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
BROOKLYN ROLL 18
tamago, snow crab, cucumber, takuan, tobiko
YIN YANG ROLL 20
spicy tuna, hamachi, avocado
POKE ROLL 18
marinated tuna, seaweed salad, red onion, avocado, furikake, togarashi aioli
GARDEN ROLL (V) 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

HALF MOON BAY PUMPKIN SOUP 12
maple foam, pumpernickel croutons, shiso
GRILLED SPANISH OCTOPUS 16
wild arugula, asian pear kimchee, black garlic miso aioli
BUTTERNUT SQUASH MOSAIC 14
pickled butternut squash carpaccio, fines herbs toasted pecans, bourbon soy reduction
WINTER CHICORY SALAD 15
fuji apple puree, compressed celery, walnuts pt. reyes blue cheese, sesame soy dressing
DUNGENESS CRAB SALAD (GF) 20
celeriac puree, pear, shaved radish pickled serrano, pomegranate gastrique

ASSORTED SUSHI 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'S BINCHO - TAN GRILL

Bincho-tan is a white charcoal traditionally used in Japanese cooking dating back 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. ANZU's Bincho-tan Grill features the finest local meats and seafood grilled to perfection.

COLORADO LAMB RACK 10 oz. (GF) 38
leek "fondue", roasted butternut squash trumpet mushrooms, mint gremolata
BASSIAN FARMS FILET MIGNON 8 oz. 44
kabocha squash mousse, roasted chestnut bloomsdale spinach, bordelaise "ravioli"
SOY GLAZED SCOTTISH SALMON 6 oz. 28
braised daikon radish, pickled bamboo shoots lotus root, ginger soy reduction

HOUSE BUTCHERED TOMAHAWKS

please choose two sides to compliment your steak

28oz CERTIFIED ANGUS BEEF (GF) 85
garlic ginger chimichurri red wine shallot sauce
22oz MAPLE BRINED PORK (GF) 70
dried apricot mostarda maple pork jus

ANZU SPECIALTIES

ANZU CIOPPINO 36
snow crab, black cod, salmon belly, scallops, furikake brioche miso tomato "consommé"
ROASTED SONOMA CHICKEN BREAST (GF) 26
sweet onion soubise, roasted yakiimo, crispy pickled onion thyme chicken jus
OVEN ROASTED ACORN SQUASH (V) 24
farro & edamame "pilaf", heirloom carrots three ways, lemon parsley relish
VEGAN CAULIFLOWER RAVIOLI (V) 22
wild mushrooms, lacinato kale, cauliflower "cream" sake poached golden raisins
MISOYAKI BLACK COD 36
roasted sunchokes, maitake mushrooms, mizuna truffle dashi broth, sunchoke crisps
HERB ROASTED 38 NORTH DUCK (GF) 34
parsnip puree, romanesco, pomegranate seeds, honey soy duck jus
72 HOUR SLOW COOKED BEEF SHORTRIB (GF) 36
brussels sprouts puree, confit shallot, beech mushrooms winter spiced demi

ADDITIONAL SIDES 9

CRISPY MAITAKE MUSHROOMS
truffle dashi
FRIED BRUSSELS LEAVES
balsamic, bonito, almonds
SAUTEED BLOOMSDALE SPINACH (V) (GF)
garlic oil
DASHI BRAISED VEGETABLES
lotus Root, daikon, carrot
HONEY GLAZED CARROTS (GF)
toasted sesame
FARRO PILAF (V) (GF)
edamame, piquillo peppers
WINTER GREEN SALAD (V) (GF)
sesame soy dressing

(V) Vegan-option upon request

(GF) 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