



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
choice of dressing:
yuzu vinaigrette, ranch, italian, blue cheese
- 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
wasabi russian dressing, 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, Corona, Modelo
Kirin, Sapporo, Asahi

Dessert

- NY STYLE CHEESECAKE** 10
mango sauce, fresh berries vanilla chantilly
- ARTISAN SORBET (3 scoops)** 9
choice of: raspberry, lemon, mango
- CIAO BELLA GELLATO (3 scoops)** 9
choice of: tahitian vanilla, chocolate

Vegan-option upon request Gluten-free options upon request

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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

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

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

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

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

<u>SPARKLING WINE & CHAMPAGNE / BOTTLE</u>	
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, Corona, Modelo Kirin, Sapporo, Asahi

SALADS

enhancements:	
sonoma chicken breast +7	
garlic prawns +9	
MARKET GREENS	14
<i>garnished with seasonal veggies choice of: yuzu vinaigrette, ranch, italian, blue cheese</i>	
ANZU CAESAR	16
<i>petite romaine hearts, herb croutons, garlic parm dressing</i>	
SOBA NOODLE SALAD	12
<i>japanese pickles, cucumber, tomato, tamago, ponzu soy</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>wasbi russian dressing, 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 SRPOUTS
BABY GREEN SALAD

Dessert

NY STYLE CHEESECAKE 10
*mango sauce, fresh berries
vanilla chantilly*

ARTISAN SORBET (3 scoops) 9
choice of: raspberry, lemon, mango

CIAO BELLA GELLATO (3 scoops) 9
choice of: tahitian vanilla, chocolate

Vegan-option upon request Gluten-free options upon request

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