



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>	

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

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

 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