

WINES BY THE GLASS/BOTTLE

FULL WINE LIST AVAILABLE UPON REQUEST

| CHAMPAGNE & SPARKLING | G / B | WHITE | G / B | RED | G / B |
|--|-------|---|-------|--|-------|
| Ruffino Prosecco <i>Prosecco, ITA</i> | 12/54 | Terra D'Oro Pinot Grigio <i>Santa Barbara, CA</i> | 12/54 | Landmark "Overlook" Pinot Noir <i>Sonoma Valley, CA</i> | 14/61 |
| Domaine Chandon Brut <i>Carneros, CA</i> | 15/66 | Silverado Sauvignon Blanc <i>Napa Valley, CA</i> | 13/58 | Simi Cabernet Sauvignon <i>Alexander Valley, CA</i> | 14/61 |
| NV Moet et Chandon "Imperial" <i>Champagne, FRA</i> | 90 | Josh Chardonnay <i>California, CA</i> | 12/54 | Josh "Legacy" Blend <i>California, CA</i> | 12/54 |
| Perrier Jouet Belle Epoque Brut <i>Champagne, FRA</i> | 320 | Mer Soleil "Reserve" Chardonnay <i>Santa Barbara, CA</i> | 15/66 | Praxis Merlot <i>Sonoma County, CA</i> | 13/58 |
| | | | | Rosenblum "Richard Sauret" Zinfandel <i>Paso Robles, CA</i> | 18/81 |

HALF BOTTLES

| CHAMPAGNE & SPARKLING | | WHITE | | RED | |
|--|-----|---|----|---|----|
| Ruffino Prosecco <i>Prosecco, ITA</i> | 26 | Silverado Sauvignon Blanc <i>Napa Valley, CA</i> | 35 | Landmark "Overlook" Pinot Noir <i>California, CA</i> | 50 |
| NV Moet et Chandon "Imperial" <i>Champagne, FRA</i> | 60 | Hugel Riesling <i>Alsace, FRA</i> | 50 | Silverado Cabernet Sauvignon <i>Napa Valley, CA</i> | 42 |
| Domaine Chandon Brut <i>Carneros, CA</i> | 66 | Kistler Chardonnay <i>Russian River Valley, CA</i> | 78 | Mt. Veeder Cabernet Sauvignon <i>Napa Valley, CA</i> | 55 |
| NV Ruinart Rose <i>Champagne, FRA</i> | 110 | | | Justin Isosceles Blend <i>Paso Robles, CA</i> | 78 |

LIQUOR BY THE BOTTLE

Every 375ml bottle ordered comes with a choice of two of the following mixers
Coke, Diet Coke, Sprite, Ginger Ale, Club Soda, Cranberry, Grapefruit or Orange Juice.

| VODKA | | SCOTCH/SINGLE MALT | | COGNAC | |
|------------------|----|----------------------|-----|----------------------|-----|
| Absolut | 60 | Macallan 12 | 175 | Hennessey VS | 90 |
| Grey Goose | 70 | Johnnie Walker Black | 75 | Hennessey VSOP | 125 |
| | | | | Remy Martin VSOP | 225 |
| WHISKEY | | TEQUILA | | CORDIAL | |
| Jameson | 75 | Patron Silver | 95 | Grand Marnier | 85 |
| Jack Daniels | 60 | Casamigos Anejo | 105 | Kahlua | 75 |
| Makers Mark | 65 | | | Bailey's Irish Cream | 50 |
| RUM | | GIN | | | |
| Bacardi Superior | 50 | Bombay Sapphire | 115 | | |
| | | Tanqueray | 110 | | |

Wine & Spirits are available from 6:30 am – 1:45 am

California state law prohibits serving alcoholic beverages from 2:00 am – 6:00 am

IN-ROOM DINING MENU

Hotel Nikko San Francisco presents a special menu for those times when you wish to dine in the privacy and comfort of your guest room. In-Room Dining is available 24 hours a day. Please touch 55 for our In-Room Dining attendant. A 20% service fee and \$5 delivery charge applies to all orders. Prices are exclusive of applicable taxes.

| | | | |
|------------------------------------|---------------------|----------------------|--------------------|
| *BREAKFAST | 6:30 am – 11:30 am | KIDS OF ALL AGES | 6:30 am – 10:30 pm |
| ALL-DAY DINING | 11:30 am – 10:30 pm | LATE NIGHT | 10:30 pm – 2:30 am |
| PARTY SNACKS | 2:00 pm – 10:30 pm | EXTREMELY LATE NIGHT | 2:30 am – 6:30 am |
| **WINE & SPIRITS 6:30 am – 1:45 am | | | |

*Should you prefer to order in advance, please place the doorknob menu outside your door before 1:00 am.

BEVERAGES

SODA

Coke | Diet Coke | Sprite | Ginger Ale | Club Soda 7

BOTTLED WATER

VOSS Artesian Sparkling Water Small 7 Large 10
VOSS Artesian Still Water Small 7 Large 10

JUICES

Orange | Grapefruit | Cranberry | Tomato V-8 | Pineapple Juice 7

DOMESTIC BEER

Budweiser | Bud Light | Miller Lite 7

IMPORTED AND MICROBREWED BEER

Sierra Nevada Pale Ale | Anchor Steam | Heineken
Amstel Light | Kirin | Sapporo | Asahi 8

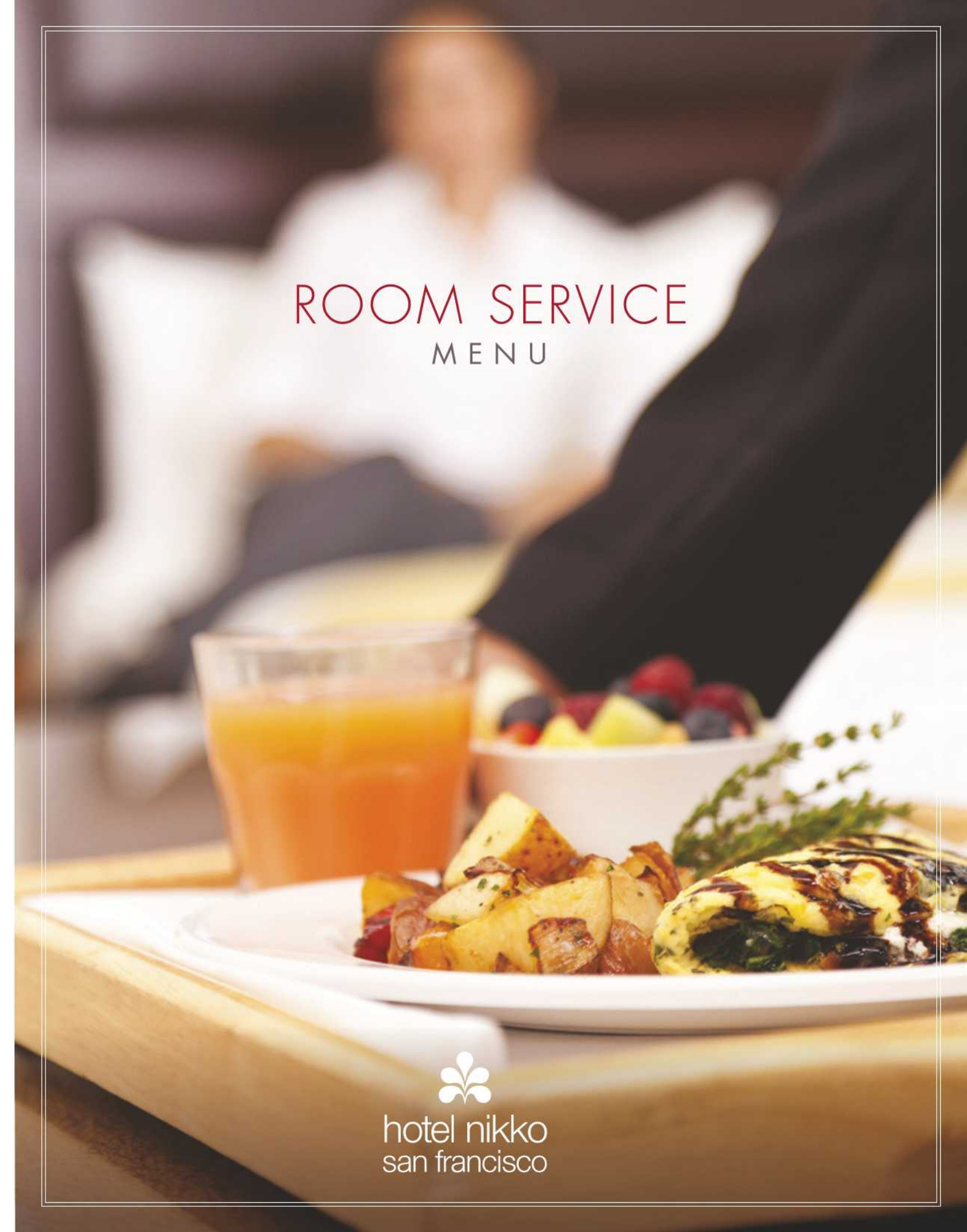
NONALCOHOLIC BEER

Clausthaler 8

HOT BEVERAGES

Freshly Brewed Regular Coffee 2-Cup Pot 9 6-Cup Pot 13
Freshly Brewed Decaf Coffee 2-Cup Pot 9 6-Cup Pot 13
Hot Tea 7

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ROOM SERVICE MENU

M E N U



hotel nikko
san francisco

BREAKFAST

6:30 am – 11:30 am

EGGS

Served with breakfast potatoes and fruit

* Two Eggs Any Style 17
Bacon, pork sausage, chicken apple sausage or ham and bakery selection

* Eggs Benedict 21
Toasted English muffin with Canadian bacon, two poached eggs and hollandaise

* Country Omelet 19
Choose three ingredients – ham, bacon, sausage, tomato, onion, bell pepper, mushrooms, Swiss cheese, cheddar cheese

GRIDDLE

Buttermilk Pancakes 16
Maple syrup and Vermont butter

French Toast 18
Apricot butter

Belgian Waffle 18
Strawberries, whipped cream and maple syrup

ON THE SIDE

Country Ham or Canadian Bacon 7

Pork or Chicken Apple Sausage Links 7

Home Fried Potatoes or Hash Brown Potatoes 7

COMPLETE BREAKFAST

Continental Breakfast 20
Two pastries, fruit, juice and coffee, tea or milk

* NIKKO Breakfast 25
Two eggs any style, bacon, pork sausage, chicken apple sausage, or ham, breakfast potatoes, toast, juice, coffee, tea or milk

Bagel and Lox 19
Thinly sliced smoked salmon on a toasted bagel with cream cheese, capers, onion, diced egg and lemon

Japanese Breakfast, Gohan or Okayu 28
Bento box with grilled salmon, steamed vegetables, Japanese pickles, kamaboko, served with steamed rice and miso soup

CEREAL & FRUIT

Oatmeal 11
Brown sugar, raisins and milk

Cold Cereal with Milk 8
Corn Flakes, Rice Krispies, Raisin Bran, Shredded Wheat, Special K, Frosted Flakes

Cold Cereal with Fruit 11

Seasonal Fruit Plate 14

Granola, Yogurt and Berry Parfait 12

Half Grapefruit 7

BAKERY

Mini Croissants, Blueberry or Bran Muffins 6

Danish Pastries (select two) 6

Toasted Bagel with Cream Cheese 8

English Muffin with butter & jam 6

Toast 6
White, wheat, rye or sourdough with butter & jam

BEVERAGES & JUICES

Orange, Apple, Grapefruit, Cranberry, Tomato, V-8 or Pineapple Juice 7

Strawberry-Banana or The Mean Green Machine 9

Freshly Brewed Regular or Decaffeinated Coffee 2-Cup Pot 9

6-Cup Pot 13

Hot Tea 7

Hot Chocolate 6

STARTERS & SOUPS

Soup of the Day 11
Chef's daily inspiration

Vine-Ripe Tomato Caprese 12
Fresh mozzarella, fresh basil and balsamic vinaigrette

* Fried Chicken Wings *Sauce Options:* 12
Creamy Point Reyes blue cheese dressing, and tangy buffalo sauce or Creamy ranch and sweet thai chili sauce

* Wasabi Prawns 14
Tempura fried shrimp, wasabi aioli, tobiko caviar

* Cheese Quesadilla 15
Habanero jack cheese, black beans, crème fraiche, avocado. Add Chicken - \$4 | Add Shrimp - \$5 | Add Salmon - \$5

Vegetable Egg Rolls 11
Spicy Thai peanut sauce

CLASSIC SALAD & HEALTHY CHOICES

Thai Style Steak Salad 17
Hanger steak, hearts of romaine, orange supremes, pickled red onion, ripe mango, a sweet chili and herb dressing

* Free-Range Roasted Chicken Cobb Salad 19
Chicken breast, petite iceberg lettuce, Point Reyes blue cheese dressing, avocado, bacon, mango, hard boiled eggs, cherry tomatoes

* Caesar Salad 12
Shaved Parmesan, croutons, white anchovies, Caesar dressing – add prawns \$9 / add chicken breast \$6

Field of Greens Salad 10
Julienne carrots, pickled red onions, cherry tomatoes, crispy wontons, yuzu dressing

NIKKO FAVORITES

* Spicy Curry Chicken Katsu 24
Breaded chicken cutlet with egg and Panko, petite iceberg slaw, Yuzu vinaigrette, steamed rice and miso

* Maki Sampler Platter 24
California roll, cucumber roll and unagi (eel)

* Nikko Bento Box 29
Grilled steak, seared fish, vegetable steamed rice, house salad, mochi ice cream

COMFORT FOOD

* Spicy Buttermilk Fried Chicken 22
Fresh herbs, garlic, lemon, Napa cabbage cole slaw and homemade biscuit

Mac & Cheese 16
Pasta in white cheddar cheese cream sauce

* Cioppino Seafood Stew (San Francisco Specialty) 28
Mussels, clams, prawns, halibut, crab, tomato broth and grilled sour dough

Ham & Cheese Sandwich with a Cup of Soup 20
Goat cheddar cheese, Kurabuta ham, walnut bread and soup of the day

ALL DAY DINING

11:30 am – 10:30 pm

MAIN

* Chargrilled Petit Filet Mignon 8oz 42
Carrot puree, seasonal vegetable, upland cress, merlot mushroom glaze

Binchō-Tan Grilled Pork Tomahawk 8oz 36
blue lake beans, potato confit, fuji apple chutney, calvados brandy sauce

* Steak & Frites 36
New York strip, garlic pommes frites, blue cheese butter

* Kalamata Olive Encrusted Salmon 26
leek and fennel couscous, charred heirloom tomato, harissa beurre blanc

* Half Roasted Free-Range Petaluma Chicken 24
Garlic mashed potato, collard green, tarragon demi

Campanelli Pasta 19
Sautéed spinach, sundried tomato, crispy parmesan, alfredo

SANDWICHES

Include choice of: mixed greens, potato chips or French fries

Turkey Club Sandwich 16
Sliced turkey, lettuce, tomato, avocado, bacon, sweet basil aioli

* Organic Chicken Breast Sandwich 16
Melted pepper jack cheese, baby arugula, grilled red onions, roasted red pepper aioli on a toasted brioche bun

Ahi Tuna "Steak" Melt Sandwich 16
Fresh Ahi tuna, cheddar cheese, baby arugula, heirloom tomato, garlic aioli on a Sourdough bread

* Grilled Kobe Cheeseburger 19
Choice of cheese: cheddar, pepper jack or Swiss. Add bacon or avocado \$1.50

* Turkey Slider (3 each) 14
turkey with provolone, served with house pickles

* Hot and Spicy Italian Sandwich 15
Honey ham, salami, prosciutto, onion, olive, jalapeño, parmesan italian bread

12" PIZZA

Margarita Pizza 20
Fresh mozzarella cheese, roasted tomato, basil

Pepperoni Pizza
Pepperoni, Asiago cheese

Smoked Chicken Pizza
Roasted garlic, mushrooms, fontina cheese

Grilled Vegetable Pizza
Fresh mozzarella cheese, basil pesto, zucchini, eggplant, bell pepper, roasted tomato, balsamic glaze

DESSERTS

New York-Style Cheese Cake 10
Fresh berries, mango sauce

Vanilla Bean Crème Brûlée 10
Strawberry confit, biscotti, toasted marshmallow

Gelato (choice of one) 9
Vanilla, chocolate, strawberry, coffee, or green tea

Sorbet 9
Raspberry, mango, lemon

Chocolate Cake 10
Strawberries, crème anglaise

Raspberry Chocolate Dome 10
Chantilly cream, seasonal berry

LATE-NIGHT DINING

10:30 pm – 2:30 am

STARTERS & SOUPS

Soup of the Day 11
Chef's daily inspiration

Vine Ripe Tomato Caprese 12
Fresh mozzarella cheese, fresh basil and balsamic vinaigrette

* Caesar Salad 12
Shaved parmesan, croutons, white anchovies Caesar dressing add prawns \$9 / add chicken breast \$6

Field of Greens Salad 10
Julienne carrots, pickled orange segments, Easter radishes, cherry tomatoes, Lotus root chips, Yuzu dressing

* Fried Chicken Wings *Sauce Options:* 12
Creamy Point Reyes blue cheese dressing, and tangy buffalo sauce

Vegetable Egg Rolls 11
Spicy Thai peanut sauce

12" PIZZA

Margarita Pizza 20
Fresh mozzarella cheese, roasted tomato, basil

Pepperoni Pizza
Pepperoni, Asiago cheese

Grilled Vegetable Pizza
Fresh mozzarella cheese, basil pesto, zucchini, eggplant, bell pepper, roasted tomato, balsamic glaze

SANDWICHES

Include choice of: mixed greens, potato chips or French fries

* Organic Chicken Sandwich 15
Grilled chicken breast, melted pepper jack cheese, baby arugula, grilled red onions, roasted red pepper aioli on a toasted brioche bun

* Grilled Kobe Cheeseburger 19
Choice of: cheddar, pepper jack, Swiss – add bacon \$1.50

* Hot and Spicy Italian Sandwich 15
Honey ham, salami, prosciutto, onion, olive, jalapeño, parmesan italian bread

MAIN

* Steak & Frites 36
New York steak, garlic pommes frites, blue cheese butter

* Kalamata Olive Encrusted Salmon 26
leek and fennel couscous, charred heirloom tomato, harissa beurre blanc

* Half Roasted Free-Range Petaluma Chicken 24
Garlic mashed potato, collard green, tarragon demi

Campanelli Pasta 19
Sautéed spinach, sundried tomato, crispy parmesan, alfredo

DESSERTS

New York Style Cheese Cake 9
Fresh berries, mango sauce

Vanilla Bean Crème Brûlée 9
Strawberry confit, biscotti, toasted marshmallow

Gelato (choice of one) 9
Vanilla, chocolate, strawberry, coffee, or green tea

EXTREMELY LATE NIGHT

2:30 am – 6:30 am

Deli Sandwich 12
Choice of: Roast Beef, Turkey or Ham. Cheddar cheese or Swiss cheese, lettuce, tomato, red onion, pickles, olives

Mixed Green Salad 8
Ranch, Italian, blue cheese or 1000 island dressing

* Caesar Salad 12
Shaved parmesan cheese, croutons, white anchovies, Caesar dressing

Cheese Plate 10
Chef's selection of cheese, red grapes and assorted crackers

Chocolate Cake 9
Strawberries, crème anglaise

Should you prefer to order in advance, please place the doorknob menu outside your door before 1:00 am

PARTY SNACKS

2:00 pm – 10:30 pm

Artisan California Cheese Board 17 || Shrimp Cocktail 16 || Edamame with Maldon Sea Salt 8 || Popcorn 5
Served with dried fruit, grapes, sourdough bread

Please touch 55 for our In-Room Dining attendant. A 20% service fee and \$5 delivery charge applies to all orders. Prices are exclusive of applicable taxes.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

KIDS OF ALL AGES

BREAKFAST 6:30 am – 11:30 am

Frosted Flakes, Special K or Corn Flakes 8

Scrambled Egg 11
Served with bacon and breakfast potatoes

Silver Dollar Pancakes (3) 9
Served with maple syrup

French Toast Triangles 9
Served with maple syrup

LUNCH AND DINNER 11:30 am – 10:30 pm

Served with French fries

Peanut Butter and Jelly Sandwich 8

Beef Hot Dog 10

Chicken Nuggets 10

Whole Milk, 2% Milk or Chocolate Milk 4

Mini Gelato Ice Cream 3.5oz 4
Ask operator for assorted flavors

Cookies and Milk 5