



Restaurant & Bar

BRUNCH COCKTAILS

BOTTOMLESS MIMOSA 17
sparkling wine, fresh squeezed orange juice

ANZU BLOODY MARY 12
absolut vodka, lemongrass, Thai chilies, wasabi, soy sauce

NIKKO MANGO BELLINI 9
prosecco sparkling wine with mango purée

IRISH COFFEE 11
bushmills Irish whiskey, coffee, grand marnier cream float

RAW BAR & MAKIMONO

SASHIMI SAMPLER 22

HAMACHI ponzu sauce, jalapeños **MAGURO** soy -passion fruit sauce
SALMON coconut curry **SUZUKI** momiji oroshi ponzu

OYSTER ON HALF SHELL 3 each 17 ½ dozen 32 dozen
wasabi cocktail sauce, Szechuan pepper mignonette

OYSTER SHOOTER 4 each 6 with grey goose float
bloody Mary sauce

PRAWN COCKTAIL 12
brandy aioli

CALIFORNIA ROLL 8
crab, avocado, cucumber

ANZU 17
crabmeat, shrimp tempura, spicy tuna, cucumber, eel sauce, spicy mayo

MAGURO POKE 12
wakame salad, crispy garlic, sesame- soy dressing

STARTERS

KABOCHA PUMPKIN LOBSTER BISQUE 8
lemon crème fraîche, fried sage

BAGEL & LOX 16
chive cream cheese, tomatoes, red onion, capers

ORGANIC COTTAGE CHEESE 9
garnished with fresh berries

ANZU CAESAR SALAD 9
shaved pepato cheese, garlic lotus chips, Kabosu Caesar dressing

SOFT BOIL CAGE FREE EGG 7
truffle croutons, fleur de sel

CHAWANMUSHI 11
Japanese custard, shrimp, bay scallops, shitake mushroom, meyer lemon preserve

ENTRÉES

CHEESE BLINTZ SUZETTE 14
cheese stuffed crepes, apricot- Japanese whisky sauce

MAKE YOUR OWN OMELET 16
choice of tomato, spinach, mushroom, scallions, jalapeño, bell pepper, cheddar cheese, swiss cheese, pepper jack, ham, sausage, smoked chicken
add avocado 1 add shrimp 3 add chorizo 2

HUEVOS RANCHEROS 16
three eggs over easy, chorizo, black beans, tomatillo salsa, crème fraîche

NIKKO BREAKFAST 14
two eggs any-style with breakfast potatoes & fresh herbs served with choice of apple wood smoked bacon, country pork sausage, apple chicken sausage, or Kurobuta ham

HOMEMADE BUTTERMILK PANCAKES 13
local honey, orange bellwether farms ricotta cheese

BRIOCHE CINAMON FRENCH TOAST 13
apple butter, Vermont maple syrup

BELGIAN WAFFLE 13
fresh berries, sweet chantilly cream

DUNGENESS BENEDICT 18
jalapeño cornbread, asparagus, Dungeness crabmeat, poached eggs, yuzu- cilantro hollandaise

FLAT IRON STEAK & EGGS 28
prime flat iron steak, hash browns, 2 eggs any style

CROQUE MADAME 14
Kurobuta ham, mornay sauce, gruyere cheese, two eggs sunny side up

ROASTED MARY'S CHICKEN COBB SALAD 14
baby iceberg lettuce, Point Reyes blue cheese dressing, avocado, Knudsen bacon lardons, mango, hard boiled eggs, cherry tomatoes, pickled red onions

CHICKEN FRIED STEAK 19
buttermilk biscuit, gravy

GRILLED AHI TUNA BURGER 16
lime -cilantro aioli, mixed green salad, roasted bell pepper

TRUFFLE" MAC AND CHEESE" 12
elbow pasta, creamy truffle cheese sauce

ANZU AMERICAN WAGYU BURGER 16
tomato jam, pickled onions, bravo farms white cheddar, bacon

SIDES

4

JALAPEÑO CORNBREAD local honeycomb
WARM STICKY BUN
BREAKFAST MEAT pork sausage, Kurobuta ham, or applewood Smoked bacon

WHITE VERMONT CHEDDAR HASH BROWNS
CROISSANT homemade seasonal jam
SCONES crème fraîche
SILVER DOLLAR PANCAKES

Restaurant Chef Laurent Berthon

A gratuity of 18% will be added to parties of six or more guests
All egg dishes available with "Extraordinaire" egg substitute upon request