

ANZU RESTAURANT & BAR

DINNER MENU

SUSHI & RAW BAR

*Our sushi is handcrafted using exquisite fish from Japan and local waters.
We ask your patience with preparation times.*

SASHIMI SAMPLER 22

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

SUZUKI CARPACCIO 12

shiso leaves, yuzu pepper, truffle oil, ikura

HAMACHI CRUDO 14

blood orange segment, fleur de sel,
extra virgin olive oil & micro basil

TAKO TIRADITO 12

yuzu juice, fleur de sel, cilantro

MAGURO POKE 14

wakame salad, crispy garlic, sesame- soy dressing

NIGIRI

2pcs

MAGURO Tuna 8
HAMACHI Yellowtail 8
UNAGI Eel 7

UNI Sea Urchin 9
EBI Prawn 6
TAKO Octopus 6

SAKE Salmon 7
HIRAME Fluke 7
SUZUKI Stripped Bass 7

SASHIMI

7 pcs / 24

maguro, hamachi, salmon

15pcs / 40

maguro, hamachi, salmon, shiromi, tako

ANZU SPECIALTY ROLL

TITUS 16

spicy tuna, salmon, avocado, cucumber, lime, cilantro,
jalapeño, ponzu sauce

GREEN LANTERN 16

tuna, hamachi, kaiware, wasabi tobiko caviar, cucumber

GRASSHOPPER 16

shrimp tempura, unagi, suzuki, avocado, shiso

CALIFORNIA ROLL 9

crab, avocado, cucumber

ANZU 17

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

WHAT?! 16

hamachi, scallop, cucumber, avocado, fresh
jalapeño, kiwi

THREE COURSE DINNER

FIRST

KABOCHA PUMPKIN BISQUE

lemon crème fraîche, fried sage

Or

PETITE ICEBERG LETTUCE WEDGES

smoked bacon, shaved pickled onions, Point Reyes Blue cheese dressing

~Wine pairing~ Br Cohn "Silver Label" Chardonnay, North Coast

ENTREES

FRESH RIGATONE PRAWNS

smoked chili cream, shitake mushroom

Or

SPAGHETTI SQUASH STIR FRY

asparagus tempura, pan seared tofu, king oyster mushroom, ponzu reduction

Or

OVEN ROASTED MARY'S FARM CHICKEN

grilled artichoke, picholine olives, rustic mashed potatoes, Maui onions jus

~Wine pairing~ Br Cohn "Silver Label" Cabernet Sauvignon, North Coast

SWEETS

WARM RUM RAISIN-PECANS BREAD PUDDING

cranberry marmalade, warm caramel sauce

Or

HAZELNUT CHOCOLATE MOUSSE CAKE

crème anglaise, whipped cream, fresh strawberries

\$34 Three Course Dinner /\$45 with wine pairing

STARTERS

THE ROCK 18

Thinly sliced Wagyu beef coulotte cooked tableside on a sizzling Japanese river stone trio of sauces - spicy Korean sauce, kizami wasabi mustard, cilantro pesto

KABOCHA PUMPKIN BISQUE 8
lemon crème fraîche, fried sage

DUNGENESS CRAB PUFFS 12
cara-cara orange, frisée, harissa pesto

ANZU CAESAR SALAD 8
shaved pepato cheese, garlic lotus chips, Kabosu Caesar dressing

DUCK PROSCUITTO 10
frozen melon caviar, lamb lettuce, hazelnut oil

BELUGA LENTIL & CHIOGGIA BEET SALAD 9
pan seared triple cream brie, frisée, verjus emulsion

PETITE ICEBERG LETTUCE WEDGES 8
smoked bacon, shaved pickled onions, Point Reyes blue dressing

PRIME

PRIME BEEF FILET MIGNON 8 oz 42

PRIME BEEF RIBEYE 12 oz 39

WAGYU BEEF ONGLET 10 oz 36

FLAT IRON 10 oz 28

GRILLED AHI TUNA 6 oz 27

CHOICE OF

ACCOMPANIMENT

Organic Kaffir Lime Brown rice Pilaf
Rustic Scallions Mash
Garlic Fries

SAUCE

Béarnaise Sauce
Blue Cheese Butter
Dijon Sherry Essence

EXTRA 6

ROASTED OYSTER MUSHROOMS

"MAC & CHEESE"

SPICY CREAM OF SPINACH

MAIN

FRESH RIGATONE PRAWNS 22
smoked chili cream, shitake mushroom

PAN SEARED KING SALMON 21
Vietnamese spring roll, garlic spinach, mataike mushrooms, Mandarin soy reduction

SPAGHETTI SQUASH STIR FRY 17
asparagus tempura, pan seared tofu, king oyster mushroom, ponzu reduction

OVEN ROASTED MARY'S FARM CHICKEN 20
grilled artichoke, picholine olives, rustic mashed potatoes, Maui onions jus

LAMB SIRLOIN 24
porcini risotto, white asparagus, Thai basil, star anis essence

CHAR SIU PORK TENDERLOIN 24
stir fry garlic noodles, snow peas, peanuts

MACADAMIAN PAN SEARED ONO 24
Red bell pepper pearl couscous, purple cauliflower, Green garlic cream

Restaurant Chef Laurent Berthon

AS PART OF OUR COMMITMENT TO CONSERVING THE ENVIRONMENT,
OUR MENU CONTAINS LOCALLY SOURCED, ORGANIC OR SUSTAINABLE ITEMS.

A gratuity of 18% will be added to parties of six or more guests