



Restaurant & Bar
Lunch Menu

RAW BAR & MAKIMONO

SASHIMI BENTO 22

Hamachi ponzu sauce & jalapeños **MAGURO** soy passion fruit sauce
Salmon coconut curry sauce **Suzuki** momiji oroshi ponzu sauce

CALIFORNIA ROLL 8
crab, avocado, cucumber

HAMACHI CRUDO 14
blood orange, fleur de sel,

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

TAKO TIRADITO 12
yuzu juice, fleur de sel, cilantro

SMALL PLATES

KABOCHA PUMPKIN BISQUE 8
lemon crème fraîche, fried sage

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

BELUGA LENTIL & CHIOGGIA BEET SALAD 11
pan seared triple cream brie, frisée, verjus chervil emulsion

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

SANDWICHES

served with salad or fries

GRILLED AHI TUNA BURGER 16
mixed greens, roasted bell pepper, lime cilantro aioli

GRILLED CHICKEN SANDWICH 12
roasted peppers, Japanese eggplant, shaved vella jack cheese, arugula, foccacia bun

CRUSTED SEARED ONO SANDWICH 17
grilled zucchini, caramelized Maui onions, arugula, smoked tomato vinaigrette

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

SMOKED KUROBUTA PULLED PORK SANDWICH 12
hoisin barbecue sauce, mango salad, ginger dressing

BIG PLATES

STEAK & FRITES 28

American Wagyu onglet, garlic pommes frites, blue cheese butter

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

TRUFFLE" MAC AND CHEESE" 12

elbow pasta cooked in a creamy truffle cheese sauce

PAN SEARED KING SALMON 21

Vietnamese spring roll, garlic spinach, hen of the wood mushrooms, Mandarin soy reduction

FRESH RIGATONE PRAWNS 22

smoked chili cream, shitake mushroom

SPAGHETTI SQUASH STIR FRY 17

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

TEMPURA UDON 11

shrimp tempura, kamaboko, wakame, udon noodles, green onions

NON ALCOHOL BEVERAGES

RASPBERRY, MINT LEMONADE / 6.5

MANGO, STRAWBERRY LEMONADE / 6.5

DRY SODA ALL NATURAL CARBONATED SODA / 6.5

cucumber, lavender, vanilla, blood orange

ARNOLD PALMER / 4

fresh lemonade mixed with fresh brewed iced tea

VOSS ARTESIAN WATER SM 4 / LG 8

still or sparkling

OTHER BEVERAGES / 4

fresh brewed iced tea, fresh lemonade, coke, diet coke, sprite, ginger ale

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