



Combining an alluring palette of fresh flavors within a serene setting, ANZU offers a memorable dining experience. Located on the second level of the transcendent Hotel Nikko, the EuroJapanese cuisine of ANZU is a sublime synergy of the East and the West. Critically acclaimed chef Barney Brown has transformed the menu into an innovative blend of Japanese and European influences using unique ingredients with masterful technique.

ANZU also features an intimate nine seat sushi bar where exotic seafood from the Tokyo fish markets is transformed into exquisite delicacies.

FIRST

ROMAINE HEARTS

white Spanish anchovies, Manchego cheese churro
& miso-caesar dressing

HAMACHI CRUDO

Japanese farm-raised hamachi, grapefruit, jalapeño pepper,
micro cilantro & grapefruit-ginger vinaigrette

SEAFOOD KAIYAKI

scallops, mussels, crab, oysters & avocado baked in spicy Mornay sauce
& topped with crispy Serrano ham

THE ROCK

thinly sliced Wagyu beef sirloin cooked tableside on a sizzling Japanese river stone
and served with a trio of sauces - spicy miso, wasabi mustard & tentsuyu

MAIN

TEA-SPICED SMOKED CHICKEN BREAST

oven-roasted free-range chicken breast, Japanese pumpkin and leek ravioli,
sautéed ginger broccoli rabe with house-cured pancetta & a maitake sauce suprême

MUSCOVY DUCK BREAST KATSU

crisp-fried duck breast cutlet, apricot katsu sauce & yakisoba noodles

SMOKED BLACK COD

smoked misoyaki black cod fillet, truffle dashi, kabocha squash,
edamame & toasted nori brioche

SHIOYAKI SALMON

lemon salt-broiled salmon, tossed sushi rice with Dungeness crab,
avocado, yuzu mayonnaise & kizami wasabi

KOSHIHIKARI SEAFOOD RISOTTO

slow-cooked premium Japanese rice, sea urchin, scallops, rock shrimp, crab,
garlic chives, enoki mushrooms, lobster syrup & basil oil

SHISO & GARLIC-CRUSTED RACK OF LAMB

two double cut lamb rib chops, Japanese mushroom bread pudding
& smoked tomato butter sauce

PRIME BEEF

FILET MIGNON 8 oz

NEW YORK 10 oz

RIBEYE 12 oz

SAUCES Uni Herb Butter - Wasabi Mustard - Shiitake Mushroom Bordelaise

POTATOES Pomme Frites - Potato "Risotto" - Roasted Japanese Sweet Potatoes