



ANZU Restaurant & Bar Dinner Menu

SUSHI & RAW BAR

(we ask for your patience with preparation times on all sushi orders)

- Marin Miyagi Oysters** on the half shell with yuzu kosho mignonette, green papaya 16
Truffle Hamachi yellowtail, truffle oil, tobiko caviar, onion, bonito flakes, sprouts, yuzu vinaigrette 18
Tuna Tartare lime aioli, white soy sauce, ginger oil, aji amarillo potato, micro cilantro 16
Kampachi Carpaccio jalapeno, meyer lemon, spicy sesame vinaigrette 15
Misoyaki Day Boat Scallop okinawa sweet potato puree, truffle sake butter, plantain chips, licorice 14
Sashimi 7 pcs maguro, hamachi, sake 24 / 15pcs maguro, hamachi, sake, shiromi, tako 41

NIGIRI 2pcs

Maguro • Tuna 8	Uni • Sea Urchin 13	Sake • Salmon 7
Hamachi • Yellowtail 9	Ebi • Prawn 6	Hirame • Fluke 8
Unagi • Eel 8	Tako • Octopus 7	Suzuki • Striped Bass 7

ANZU SPECIALTY ROLLS

- Titus** spicy tuna, salmon, avocado, cucumber, lime, cilantro, jalapeno, ponzu sauce 17
Spider Roll soft shell crab, cucumber, mango, kaiware, avocado, tobiko 19
Anzu crab, shrimp tempura, spicy tuna, cucumber, unagi sauce, spicy mayonnaise 17
Niji Roll crab, avocado, shrimp, tuna, cucumber, yellowtail, salmon 18
Gilroy Roll spicy tuna, yellow tail, cucumber, avocado, charred jalapeno, black pepper, fried garlic, sriracha 17
Tataki Maki spicy crab, charred scallop, avocado, cucumber, nikiri 18
Nikko Roll crab, avocado, shredded cheddar cheese, enoki mushroom, fried onions, unagi sauce 16
Yasai avocado, cucumber, inari, sprouts, yama gobo, lettuce 11

STARTERS

- The Rock** thinly sliced Wagyu beef coulotte cooked tableside on a sizzling Japanese river stone 20
trio of sauces / spicy korean / kizami carrot sauce / cilantro puree
Sunchoke and Pear Soup fuji apple pearl, preserved lemon oil, togarashi peppers 10
Trio Beet Salad panko fried goat cheese, golden beets, goat cheese bavarois, frisee, lemon emulsion 13
Ferry Building Market Greens handpicked lettuce, english cucumber, crispy taro root, plum vinaigrette 12
Duck Liver Pate plum wine gelee, pickled radish, served with sesame crisp 16
Sweet Bread Nuggets asian pear, candied walnut, kohlrabi slaw, watermelon radish, raisins, dill bearnaise 15
Foie Gras Torchon nori brioche, black pepper, pineapple gelee, chervil emulsion, brandied cherries 16
Duck Confit baby arugula, frisee, jicama, mint, pomegranate, humboldt fog, shallot champagne vinaigrette 14

MAIN

- Misoyaki Black Cod** daikon cake, edamame, enoki, toy box tomato concasse, truffle ginger dashi broth 26
Five Spice Chicken quince, yukon gratin, brussel sprouts, grilled radicchio, natural chicken jus, truffle oil 26
38 North Duck Breast kabocha puree, black beluga lentils, baby vegetables, foie gras, huckleberry demi 31
Rack of Lamb smoked tomato couscous, roasted cherries, natural jus 41
48 Hour Braised Oxtail maitake mushroom, persimmons, butternut squash ravioli, parsnip chips 27
Ragout of Rabbit carrots, pearl onions, pappardelle pasta, fried parsley 26
Pepper Seared Brandt Beef Fillet yukon potatoes confit, enoki mushroom, humboldt fog goat cheese butter 39
Porcini Mushroom Tortellini shaved purple cauliflower, salsify, hon shimenji, parmesan, truffle creme 24
Vegan Dish sweet potato stuffed with oven roast chickpea, kale puree, beet confit, coconut tikka masala 24
Snake River Farm American Style Kobe Burger caramelized maui onions, avocado, oven roasted tomato, portobello mushroom, baby arugula, smoked bacon, seared foie gras, french fries with shaved parmesan 25
Chive & Seaweed Crusted Salmon coconut Koshihicolori rice, jidori egg, grilled cauliflower, passion burre blanc 25

***Market Fish please inquire with your server for more