

WINES BY THE GLASS/BOTTLE

FULL WINE LIST AVAILABLE UPON REQUEST

CHAMPAGNE & SPARKLING	G / B	WHITE	G / B	RED	G / B
Ruffino Prosecco Prosecco, ITA	12/54	Terra D'Oro, Pinot Grigio Santa Barbara, CA	12/54	Landmark "Overlook," Pinot Noir Sonoma Valley, CA	14/61
Domaine Chandon Brut Carneros, CA	15/66	Silverado, Sauvignon Blanc Napa Valley, CA	13/58	Simi, Cabernet Sauvignon Alexander Valley, CA	14/61
NV Moet et Chandon "Imperial" Champagne, FRA	90	Josh, Chardonnay California, CA	12/54	Josh "Legacy" Blend California, CA	12/54
Perrier Jouet Belle Epoque Brut Champagne, FRA	320	Mer Soleil "Reserve" Chardonnay Santa Barbara, CA	15/66	Praxis Merlot Sonoma County, CA	13/58
				Rosenblum "Richard Sauret" Zinfandel Paso Robles, CA	18/81

HALF BOTTLES

CHAMPAGNE & SPARKLING		WHITE		RED	
Ruffino Prosecco Prosecco, Italy	24	Silverado, Sauvignon Blanc Napa Valley, CA	35	Landmark "Overlook," Pinot Noir California, CA	50
NV Moet et Chandon "Imperial" Champagne, FRA	60	Acacia, Chardonnay Carneros, CA	40	Etude, Pinot Noir Carneros, CA	42
NV Veuve Clicquot "Yellow Label" Champagne, FRA	74	Qupe, Chardonnay Santa Maria Valley, CA	50	Robert Stemmler, "Estate" Pinot Noir Carneros, CA	45
NV Ruinart Rose Champagne, FRA	110			Silverado, Cabernet Sauvignon Napa Valley, CA	42
NV Krug Grande Cuvee Champagne, FRA	142			Mt. Veeder, Cabernet Sauvignon Napa Valley, CA	55
				Justin Isosceles, Blend Paso Robles, CA	78

LIQUOR BY THE BOTTLE

Every 375L bottle ordered comes with a choice of two of the following mixers
Coke, Diet Coke, 7-Up, Ginger Ale, Club Soda, Cranberry, Grapefruit or Orange Juice.

VODKA		SCOTCH/SINGLE MALT		COGNAC	
Absolut	45	Macallan 12	65	Hennessey VS	55
Grey Goose	55	Johnnie Walker Black	55	Hennessey VSOP	70
				Remy Martin XO	160
WHISKEY		TEQUILA		CORDIAL	
Jameson	45	Patron Silver	60	Grand Marnier	45
Jack Daniels	45	Casamigos Anejo	90	Kahlua	45
Makers Mark	50			Bailey's Irish Cream	45
RUM		GIN			
10 Cane	45	Bombay Sapphire	45		
		Tanqueray	45		

Wine & Spirits are available from 6:30 am – 1:45 am

California state law prohibits serving alcoholic beverages from 2:00 am – 6:00 am

IN-ROOM DINING MENU

Hotel Nikko San Francisco presents a special menu for those times when you wish to dine in the privacy and comfort of your guest room. In-Room Dining is available 24 hours a day. Please touch 55 for our In-Room Dining attendant. A 20% service fee and \$4 delivery charge applies to all orders. Prices are exclusive of applicable taxes.

*BREAKFAST	6:30 am – 11:30 am	KIDS OF ALL AGES	6:30 am – 10:30 pm
ALL-DAY DINING	11:30 am – 10:30 pm	LATE NIGHT	10:30 pm – 2:30 am
PARTY SNACKS	2:00 pm – 10:30 pm	EXTREMELY LATE NIGHT	2:30 am – 6:30 am
		**WINE & SPIRITS	6:30 am – 1:45 am

*Should you prefer to order in advance, please place the doorknob menu outside your door before 1:00 am.

BEVERAGES

SODA		DOMESTIC BEER	
Coke Diet Coke 7-Up Ginger Ale Club Soda	6	Budweiser Bud Light Miller Lite	6
BOTTLED WATER		IMPORTED AND MICROBREWED BEER	
VOSS Artesian Sparkling Water	Small 6 Large 9	Sierra Nevada Pale Ale Anchor Steam Heineken	7
VOSS Artesian Still Water	Small 6 Large 9	Amstel Light Kirin Sapporo Asahi	7
JUICES		NONALCOHOLIC BEER	
Orange Grapefruit Cranberry Tomato V-8 Pineapple Juice	6	Clausthaler	6
		HOT BEVERAGES	
		Freshly Brewed Regular Coffee	2-Cup Pot 8 6-Cup Pot 12
		Freshly Brewed Decaf Coffee	2-Cup Pot 8 6-Cup Pot 12
		Hot Tea	6

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ROOM SERVICE MENU



hotel nikko
san francisco

FRONT

BREAKFAST

6:30 am – 11:30 am

EGGS

Served with breakfast potatoes and fruit

Two Eggs Any Style 16

Bacon, pork sausage or ham and bakery selection

Eggs Benedict 19

Toasted English muffin with Canadian bacon, two poached eggs and hollandaise

Country Omelet 18

Choose three ingredients – ham, bacon, sausage, tomato, onion, bell pepper, mushrooms, Swiss, cheddar

GRIDDLE

Buttermilk Pancakes 16

Maple syrup and Vermont butter

French Toast 17

Apricot butter

Belgian Waffle 17

Strawberries, whipped cream and maple syrup

ON THE SIDE

Country Ham or Canadian Bacon 6

Pork Sausage Links 6

Home Fried Potatoes or Hash Brown Potatoes 6

COMPLETE BREAKFAST

Continental Breakfast 19

Two pastries, fruit, juice and coffee, tea or milk

NIKKO Breakfast 25

Two eggs any style, bacon, pork sausage or ham, breakfast potatoes, toast, juice, coffee, tea or milk

Bagel and Lox 19

Thinly sliced smoked salmon on a toasted bagel with cream cheese, capers, onion, diced egg and lemon

Japanese Breakfast, Gohan or Okayu 28

Bento box with grilled salmon, steamed vegetables, Japanese pickles, kamaboko, served with steamed rice and miso soup

CEREAL & FRUIT

Oatmeal 10

Brown sugar, raisins and milk

Cold Cereal 8

Corn Flakes, Rice Krispies, Raisin Bran, Shredded Wheat, Special K, Frosted Flakes

Cold Cereal with Fruit 10

Seasonal Fruit Plate 12

Granola, Yogurt and Berry Parfait 12

Half Grapefruit 7

BAKERY

Mini Croissants, Blueberry or Bran Muffins 5

Danish Pastries (select two) 5

Toasted Bagel with Cream Cheese 5

English Muffin 5

Toast 5

White, wheat, rye or sourdough

BEVERAGES & JUICES

Orange, Apple, Grapefruit, Cranberry, Tomato, V-8 or Pineapple Juice 6

Strawberry-Banana or The Mean Green Machine 8

Freshly Brewed Regular or Decaffeinated Coffee 8

2-Cup Pot 8

6-Cup Pot 12

Hot Tea 6

Hot Chocolate 6

STARTERS & SOUPS

Soup of the Day 10

Chef's daily inspiration

Vine-Ripe Tomato Caprese 10

Fresh mozzarella, fresh basil and balsamic vinaigrette

Fried Chicken Wings 12

Creamy Point Reyes blue cheese dressing

Wasabi Prawns 14

Tempura fried shrimp, wasabi aioli, tobiko caviar

Duck Confit Quesadilla 12

Habanero jack cheese, black beans, crème fraiche, avocado

Vegetable Egg Rolls 10

Spicy Thai peanut sauce

CLASSIC SALAD & HEALTHY CHOICES

Thai Style Steak Salad 16

Hearts of romaine, orange supremes, pickled red onion, ripe mango, a sweet chili and herb dressing

Free-Range Roasted Chicken Cobb Salad 18

Baby iceberg lettuce, Point Reyes blue cheese dressing, avocado, bacon, mango, hard boiled eggs, cherry tomatoes

Caesar Salad 12

Shaved Parmesan, croutons, white anchovies, Caesar dressing – add prawns \$9 /add chicken \$6

Field of Greens Salad 9

Julienne carrots, pickled red onions, cherry tomatoes, crispy wontons, yuzu dressing

NIKKO FAVORITES

Chicken Katsudon 23

Breaded chicken cutlet with egg, steamed rice and miso soup

Maki Sampler Platter 22

California roll, cucumber roll and unagi (eel)

Nikko Bento Box 28

Grilled steak, seared fish, vegetable steamed rice, house salad, mochi ice cream

COMFORT FOOD

Spicy Buttermilk Fried chicken 19

Fresh herbs, garlic, lemon, Napa cabbage Cole slaw and homemade biscuit

Mac & Cheese 15

Large elbow pasta in white cheddar cream sauce

Nikko Cioppino 28

Mussels, Clams, Prawns, Halibut, Crab, tomato broth and grilled sour dough

Ham & Cheese Sandwich with a Cup of Soup 18

Goat cheddar cheese, Kurobuta ham, walnut bread and soup of the day

ALL DAY DINING

11:30 am – 10:30 pm

MAIN

Grilled 6oz Beef Filet 37

Fork-smashed potatoes, watercress salad, seasonal vegetables, truffled demi-glace

Steak & Frites 31

American Wagyu onglet, garlic pommes frites, blue cheese butter

Chive and seaweed crusted Salmon 24

Coconut forbidden rice, fried Jidori egg, seasonal vegetables passion fruit beurre blanc

Half Roasted Free-Range Chicken 22

Crispy polenta, seasonal vegetables, natural jus

Fresh Rigatoni Pasta 18

Shiitake mushrooms, roasted tomatoes, asparagus, creamy tomato sauce – add prawns \$9 /add chicken \$6

SANDWICHES

Include choice of: mixed greens, potato chips or French fries

Turkey Club Sandwich 14

Sliced turkey, lettuce, tomato, avocado, bacon, sweet basil aioli

Organic Chicken Sandwich 15

Melted pepper jack cheese, baby arugula, grilled red onions, roasted red pepper aioli on a toasted brioche bun

Philly Cheese Steak 16

Grilled steak tips, sautéed onions and peppers, melted provolone cheese on a toasted French roll

Grilled Kobe Cheeseburger 18

Choice of: cheddar, pepper jack, Swiss Add bacon or avocado \$1.50

Sliced Kobe Beef Dip Sandwich 14

Pho broth, scallions, basil, Sriracha hot chili sauce

Ruben sandwich 15

Sauerkraut, pastrami, 1000 island dressing and gruyere cheese

12" PIZZA 19

Margarita Pizza

Fresh mozzarella, roasted tomato, basil

Pepperoni Pizza 15

Pepperoni, Asiago cheese

Smoked Chicken Pizza 28

Roasted garlic, mushrooms, fontina cheese

Grilled Vegetable Pizza 19

Basil pesto, zucchini, eggplant, bell pepper, roasted tomato, balsamic glaze

DESSERTS 9

New York-style Cheese Cake 9

Fresh berries, mango sauce

Pot de Crème 9

Vanilla Caramel custard, fresh berries, macaroon cookie

Gelato (choice of one) 9

Vanilla, chocolate, strawberry, coffee, or green tea

Sorbet 9

Raspberry, mango, lemon, peach

Chocolate Cake 9

Strawberries, crème anglaise

LATE-NIGHT DINING

10:30 pm – 2:30 am

STARTERS & SOUPS

Soup of the Day 10

Chef's daily inspiration

Vine Ripe Tomato Caprese 10

Fresh mozzarella, fresh basil and balsamic vinaigrette

Caesar Salad 12

Shaved Parmesan, croutons, white anchovies Caesar Dressing add prawns \$9 /add chicken \$6

Field of Greens Salad 9

Julienne carrots, pickled orange segment, Easter radishes, cherry tomatoes, Lotus root chips, Yuzu dressing

Fried Chicken Wings 12

Creamy Point Reyes blue cheese dressing

Vegetable Egg Rolls 10

Spicy Thai peanut sauce

12" PIZZA 19

Margarita Pizza 15

Fresh mozzarella, roasted tomato, basil

Pepperoni Pizza 15

Pepperoni, Asiago cheese

Grilled Vegetable Pizza 18

Basil pesto, zucchini, eggplant, bell pepper, roasted tomato, balsamic glaze

SANDWICHES 15

Include choice of: mixed greens, potato chips or French fries

Organic Chicken Sandwich 15

Melted pepper jack cheese, baby arugula, grilled red onions, roasted red pepper aioli on a toasted brioche bun

Grilled Kobe Cheeseburger 18

Choice of: cheddar, pepper jack, Swiss – add bacon \$1.50

Ruben sandwich 15

Sauerkraut, pastrami, 1000 island dressing and gruyere cheese

MAIN

Steak & Frites 31

American Wagyu onglet, garlic pommes frites, blue cheese butter

Chive and seaweed crusted Salmon 24

Coconut forbidden rice, fried Jidori egg, seasonal veg, passion fruit beurre blanc

Half Roasted Free-Range Chicken 22

Crispy polenta, seasonal vegetables, natural jus

Fresh Rigatoni Pasta 18

Shiitake mushrooms, roasted tomatoes, asparagus, creamy tomato sauce – add prawns \$9 /add chicken \$6

DESSERTS

New York Style Cheese Cake 9

Fresh berries, mango sauce

Pot de Crème 9

Vanilla custard, fresh berries, macaroon cookie

Gelato (choice of one) 9

Vanilla, chocolate, strawberry, coffee, or green tea

***** EXTREMELY LATE NIGHT *****

2:30 am – 6:30 am

Deli Sandwich 12

Choice of: Roast Beef, Turkey or Ham, Cheddar or Swiss, lettuce, tomato, red onion, pickle, olives

Mixed Green Salad 8

Ranch, Italian, blue cheese or 1000 island dressing

Caesar Salad 12

Shaved parmesan, croutons, white anchovies, Caesar dressing

Cheese Plate 10

Brie, red grapes and assorted crackers

Chocolate Cake 9

Strawberries, crème anglaise

KIDS OF ALL AGES

BREAKFAST 6:30 am – 11:30 am

Frosted Flakes, Special K or Corn Flakes 8

Scrambled Egg 11

Served with bacon and breakfast potatoes

Silver Dollar Pancakes (3) 9

Served with syrup

French Toast Triangles 9

Served with syrup

LUNCH AND DINNER 11:30 am – 10:30 pm

Served with French fries

Peanut Butter and Jelly Sandwich 8

Beef Hotdog 10

Chicken Nuggets 10

Whole Milk, 2% Milk or Chocolate Milk 4

Mini Gelato Ice Cream 3.5oz 4

Ask operator for assorted flavors

Cookies and Milk 5

Should you prefer to order in advance, please place the doorknob menu outside your door before 1:00 am

PARTY SNACKS

2:00 pm – 10:30 pm

Artisan California Cheese Board 16 || Shrimp Cocktail 14 || Edamame with Maldon Sea Salt 8 || Popcorn 5

Served with dried fruit, grapes, sourdough bread

Please touch 55 for our In-Room Dining attendant. A 20% service fee and \$4 delivery charge applies to all orders. Prices are exclusive of applicable taxes.



hotel nikko san francisco

AMENITY LIST

THE NIKKO

seasonal whole fruit bowl
VOSS artesian water
\$25

FARMER'S MARKET

redwood hill crottin, point reyes blue cheese,
bellwether farm camody, fresh fruit, nuts & crackers
VOSS artesian sparkling water
\$40

With a half bottle of house white, red or sparkling wine \$65

KISSES

half dozen chocolate covered strawberries
\$25

With a half bottle of house white, red or sparkling wine \$50

WAKE UP CALL

bottle of sparkling wine, orange juice carafe, fruit plate
\$40

THE SPORTSMAN

mixed nuts, pretzels
two ANZU BRU beers
\$30

THE SWEET TOOTH

assorted half dozen macarons
VOSS artesian water
\$20

GOT MILK?

half dozen homemade cookies
served with milk
\$20

A \$4.00 delivery fee and a 19% service charge will be added to all amenity orders.

JAPANESE TEA SET

traditional Japanese tea set with tea cookies
\$25

SAKE GIFT SET

half bottle of sake with keepsake carafe
\$30

CELEBRATION AMENITY

6" personalized cake
choice of flavor: chocolate, vanilla or lemon
\$55

48 hour advance notice please

With a five balloon bouquet setup in room +\$25

DINNER FOR TWO IN ANZU

Gift certificate for a \$150 value in Anzu Restaurant
\$150

NIKKO MARTINI

belvedere vodka, blue cheese olives, shaker
\$25

BREAKFAST TO GO BAG

bottled coffee or juice, water bottle, bagel with peanut butter,
power bar, whole fruit
\$20