

## CHEF'S TASTING MENUS

### AZUMI TASTING MENU

9-course creation including chef's best sushi & kitchen items

125PP | 210PP | 310PP

• FULL TABLE PARTICIPATION REQUIRED •

### TOYOSU NIGIRI PLATTER\*

12 assorted pieces of chef's top quality sushi, seasonal embellishments

75

## SUSHI PLATTERS

PLEASE ALLOW 30-40 MINUTES

### AZUMI ROYAL PLATTER\*

CHEF'S SELECTION OF:  
12 PIECES OF SUSHI,  
14 PIECES OF SASHIMI,  
CHOICE OF 2 SPECIALTY ROLLS,  
1 SPICY TUNA ROLL  
- 175 -

FLAMING KING CRAB ROLL | +\$10

### EMPEROR'S SUSHI FEAST\*

CHEF'S SELECTION OF:  
40 PIECES OF AZUMI'S  
HIGHEST END NIGIRI SUSHI  
AND SASHIMI  
- 240 -

## WAGYU

AUSTRALIAN WAGYU\*  
grade 10+ with fresh wasabi • truffle  
21 PER 1 OZ (4 OZ MINIMUM)

A5 MIYAZAKI WAGYU\*  
japan's highest quality wagyu, truffle •  
38 PER 1 OZ (4 OZ MINIMUM)

A5 HOKKAIDO BEEF\*  
snow aged wagyu,  
truffle sauce •  
85 PER 1 OZ (4 OZ MINIMUM)

## APPETIZERS

### EDAMAME\*

sea salt, lime • 9 (V)

### SEAWEED SALAD

traditional hiyashi wakame,  
cucumber, sesame • 14 (V)

### AZUMI HOUSE SALAD\*

baby lettuces, crispy onions,  
heirloom cherry tomato, cucumber,  
carrot-ginger soy dressing • 11(V)

### TOFU MISO SOUP

wakame seaweed, scallion • 7

### TUNA TARTARE

red radish, truffle  
avocado, moo shu crisps • 28

### YELLOWTAIL CARPACCIO

onion jalapeno salsa,  
yuzu garlic soy,  
achiote oil, shiso • 18

### SHISHITO PEPPERS

teriyaki miso, sesame • 12 (V)

### CRISPY RICE\*

4 pieces  
choice of tuna or  
truffle avocado (V),  
eel sauce, scallion • 18

### CRISPY FRIED CALAMARI

ponzu emulsion, togarashi • 16

### CHICKEN GYOZA

shiitake, cabbage, sesame soy • 17

## NIKKEI TACOS

TWO TACOS PER ORDER

SERVED WITH AJI AMARILLO, AVOCADO,  
RED ONION, LIME

CHOICE OF:

YELLOWFIN TUNA

SNOW CRAB

JAPANESE MUSHROOM (V)

- 18 -

## TEMPURA

SPICY SNOW CRAB • 34

TIGER PRAWN 5pcs • 19

SPICY ROCK SHRIMP • 19

SEAFOOD + VEGETABLES • 18

VEGETABLES • 16 (V)

## ROBATA GRILL

### CHICKEN THIGH\*

sweet scallion, tare sauce • 12

### LAMB CHOP

kimchi, maldon sea salt • 17

### SALMON SKEWERS\*

pickled cucumber, sesame • 23

## ENTRÉES

### GRILLED SPANISH BRANZINO\*

spinach, mushrooms, chimichurri • 40

### MISO BLACK COD\*

teriyaki miso, hajikami • 38

### SPICY BEEF TENDERLOIN

7oz, sesame, scallion • 42

### DRY AGED BLACK ANGUS RIBEYE

10oz, sweet sesame glaze,  
potato puree, wasabi • 58

### SASHIMI DINNER\*

14 pieces of chefs selection served sashimi style  
• 45

### NIGIRI DINNER\*

8 pieces of chefs selection served nigiri style  
• 37

### CHIRASHI BOWL\*

12 sashimi style fish of chefs selection served  
over sushi rice • 32

## SIDES

### SAUTÉED MUSHROOMS\*

seasonal japanese mushrooms,  
ponzu butter, shiso • 13 (V)

### SWEET CORN\*

shiso butter, scallion • 13 (V)

## FRIED RICE

Vegetable\* 18 | Chicken\* 22 Wagyu\* 27 |  
Shrimp\* 27 | Crab\* 33  
Lobster\* 37 | A5\* 39

## SPECIALTY ROLLS

### SAN ROLL\*

yellowfin tuna, salmon, white fish,  
yuzu kosho mayo • 19

### SPIDER ROLL

soft shell crab, cucumber, shiso, kanpyo,  
tobiko mayo • 21

### YELLOWTAIL JALAPEÑO ROLL\*

avocado, tempura flake, spicy aioli,  
topped with  
jalapeño-onion salsa • 21

### SPICY TUNA TATAKI ROLL

shrimp tempura, avocado, mango salsa • 26

### VEGETARIAN ROLL

cucumber, yamagobo, avocado,  
tamago, sweet soy • 17 (V)

### PREMIUM CALIFORNIA ROLL\*

snow crab, tobiko, avocado,  
cucumber, spicy mayo • 20

### DYNAMITE HAND ROLL\*

baked crab, creamy lemon aioli • 19

### CRUNCHY TUNA TORO

marinated toro, mixed greens,  
puffed rice, fried shallot, cucumber, scallion,  
yuzu kosho vinaigrette • 25

### VEGAN ROLL

tempura asparagus, avocado,  
red pepper, cucumber • 17 (V)

### FLAMING KING CRAB ROLL\*

spicy king crab, achiote oil,  
eel sauce,  
over a tuna avocado roll • 36

## RICE OUTSIDE

TUNA AVOCADO\* • 16  
SALMON AVOCADO\* • 14  
UNAGI AVOCADO • 16  
SHRIMP TEMPURA • 16  
SPICY TUNA\* • 15  
AVOCADO\* • 16

## SEAWEED OUTSIDE

TEKKA\* tuna roll • 12  
NEGI TORO\* tuna scallion • 21  
NEGI HAMA\* yellowtail scallion • 13  
UME SHISO salted plum • 6 (V)  
CUCUMBER\* • 11 (V)

## HAND ROLL TASTING

SPICY TUNA  
SHRIMP TEMPURA  
SALMON AVOCADO  
- 23 -

## SASHIMI | NIGIRI

EACH SELECTION IS SERVED WITH TWO PIECES

### SPECIAL NIGIRI

A5 MIYAZAKI BEEF foie gras, chives . . . . . 42  
SEARED OTORO truffle . . . . . 34

TRUFFLE UNI garlic chip, shiso . . . . . 31  
TORCHED SALMON BELLY ikura . . . . . 20

HAMACHI TORO fermented citrus . . . . . 20  
HIRAME ume, shiso . . . . . 18

### TUNA

MAGURO yellowfin tuna . . . . . 11  
BLUEFIN AKAMI lean tuna . . . . . 15  
BLUEFIN CHU TORO mild fatty tuna . . . . . 23  
BLUEFIN OTORO fatty tuna . . . . . 28  
BLUEFIN TUNA TASTING . . . . . 56  
6pc, otoro, chu toro, akami

### YELLOWTAIL

HAMACHI yellowtail . . . . . 9  
HAMACHI TORO yellowtail belly . . . . . 13  
KANPACHI amber jack . . . . . 12

### SALMON

SCOTTISH SALMON . . . . . 10  
KING SALMON . . . . . 12

### WHITEFISH

MADAI Japanese snapper . . . . . 12  
HIRAME fluke . . . . . 12  
UNAGI fresh water eel . . . . . 11

### CAVIAR

TOBIKO flying fish roe . . . . . 9  
IKURA salmon roe . . . . . 13  
UNI sea urchin . . . . . MKT

### SHELLFISH

EBI shrimp . . . . . 10  
BOTAN EBI jumbo sweet shrimp . . . . . 16  
HOTATE scallop . . . . . 12  
TAKO octopus . . . . . 11  
ZUWAI KANI snow crab . . . . . 13

### EGG

UZURA quail egg . . . . . 8  
TAMAGO YAKI japanese omelette . . . . . 10

\* INDICATES GLUTEN FREE AVAILABLE  
(V) VEGETARIAN ITEM

A customary gratuity of 20% will be added to all parties of 6 guests or more. Please alert your server of any food allergies. Consuming raw or under-cooked products such as chicken, pork, beef & shellfish can be hazardous to your health.