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START WITH

EDAMAME* (V)

sea salt, lime • 10
SPICY +1

TOFU MISO SOUP

wakame seaweed, scallion • 8
ADD CLAMS +3

SEAWEED SALAD (V)

chuka wakame, cucumber, sesame • 14

AZUMI HOUSE SALAD* (V)

heirloom cherry tomatoes, crispy shallots,
carrot-ginger soy dressing • 13

TUNA TARTARE

radish, truffle-avocado, moo shu
crisps • 28

CRISPY RICE* 4PCS

choice of tuna, crab, or truffle-avocado (V),
eel sauce, scallion • 20

SHISHITO PEPPERS (V)

teriyaki miso, sesame • 14

CRISPY FRIED CALAMARI

red fresno, cilantro, ponzu emulsion • 18

CHICKEN GYOZA

shiitake, cabbage, sesame soy • 18

OSSETRA CAVIAR 1OZ.

salmon skin chips, calamansi sour cream,
rice puff • 120

TEMPURA

LOBSTER • MKT

TIGER PRAWN 5PCS • 19

SPICY ROCK SHRIMP • 19

VEGETABLES • 16 (V)

GRILL

CHICKEN THIGH*

sweet scallion, tare sauce • 12

LAMB CHOP

kimchi, maldon sea salt • 17

SALMON SKEWERS*

pickled cucumber, sesame • 23

9-COURSE

AZUMI TASTING MENU

chef's selection of
Azumi's best sushi
& kitchen items

INTRO • 125PP
PREMIUM • 210PP

*FULL TABLE
PARTICIPATION REQUIRED*

WAGYU

AUSTRALIAN WAGYU*

grade 10+ with fresh wasabi, truffle
21 per oz (4oz minimum)

A5 MIYAZAKI WAGYU*

japan's highest quality wagyu, truffle
38 per oz (4oz minimum)

FRIED RICE & YAKISOBA

VEGETABLE..... 19

CHICKEN..... 23

WAGYU..... 28

SHRIMP..... 28

CRAB..... 35

A5 WAGYU FRIED RICE... 42

ADD QUAIL +20

* INDICATES GLUTEN FREE AVAILABLE
(V) INDICATES 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.

MAINS

CHIRASHI BOWL* CHEF'S SELECTION

12 pcs sashimi style fish, served over sushi rice..... 32

GRILLED SPANISH BRANZINO*

spinach, mushrooms, chimichurri..... 42

MISO BLACK COD*

teriyaki miso, hajikami..... 40

SPICY BEEF TENDERLOIN 7OZ

sesame, scallion..... 44

DRY-AGED BLACK ANGUS RIBEYE 10OZ

sweet sesame glaze, potato puree, wasabi..... 58

VEGETABLES

SAUTÉED MUSHROOMS*(V) seasonal japanese mushrooms, ponzu butter, shiso ... 13

SWEET CORN*(V) shiso butter, scallion..... 13

CHARRED AVOCADO (V) ponzu, crunchy chili garlic..... 15

BRUSSELS SPROUTS balsamic, almonds, bonito flakes..... 14

MAKI & HAND-ROLLS

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 -

SUSHI PLATTERS

NIGIRI DINNER*

8 pieces of chef selection served nigiri style 39

SASHIMI DINNER*

14 pieces of chef selection served sashimi style 45

TOYOSU NIGIRI PLATTER*

12 pieces of chefs selection served nigiri style 75

AZUMI ROYAL PLATTER*

12 pieces of nigiri, 14 pieces of sashimi, choice of 2 specialty rolls..... 175

EMPEROR'S SUSHI FEAST*

40 pcs of Azumi's highest end nigiri & sashimi..... 240

SPECIALTY ROLLS

SAN ROLL*

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

SPIDER ROLL

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

YELLOWTAIL JALAPEÑO ROLL*

avocado, spicy aioli, onion-jalapeño salsa • 22

SPICY TUNA TATAKI ROLL

shrimp tempura, avocado, crunchy chili garlic • 27

POPCORN SHRIMP ROLL

avocado, kanpyo, eel sauce • 25

SURF-N-TURF

wagyu, shrimp tempura, black garlic ponzu • 42

PREMIUM CALIFORNIA ROLL*

snow crab, tobiko, avocado, cucumber,
spicy mayo • 22

DYNAMITE HAND ROLL*

baked crab, creamy lemon aioli • 19

CRUNCHY TUNA TORO

pickled scallions, fried shallot, cucumber,
yuzu kosho vinaigrette • 27

VEGAN ROLL (V)

tempura asparagus, avocado, bell
pepper, cucumber • 17

FLAMING KING CRAB ROLL*

shrimp tempura, avocado, eel sauce • 39

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 58

6pcs, akami, chu toro, otoro served nigiri or sashimi style

YELLOWTAIL

HAMACHI yellowtail..... 12

HAMACHI TORO yellowtail belly 13

KANPACHI amber jack..... 14

WHITEFISH

HIRAME fluke..... 12

MADAI japanese snapper..... 12

CAVIAR

TOBIKO flying fish roe..... 9

IKURA salmon roe 13

UNI sea urchin MKT

SALMON

SCOTTISH SALMON 10

KING SALMON..... 12

SHELLFISH

EBI shrimp 10

BOTAN EBI jumbo sweet shrimp .. 16

HOTATE scallop 12

TAKO octopus 11

ZUWAI KANI snow crab 13

HOT

TAMAGO YAKI japanese omelette..10

UNAGI fresh water eel 11

ADD ON: OSSETRA CAVIAR +16 • FOIE GRAS +16 • UZURA +4 • FRESH WASABI (5 GRAMS) +12

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