

## START WITH .....

### EDAMAME\* (V)

sea salt, lime • 10  
SPICY +1

### TOFU MISO SOUP

wakame seaweed, scallions • 8  
ADD CLAMS +3

### SEAWEED SALAD (V)

chuka wakame, cucumber, sesame • 14

### AZUMI HOUSE SALAD\* (V)

cherry tomatoes, crispy shallots, house dressing • 13

### TUNA TARTARE

truffle-avocado, moo shu crisps • 28

### YELLOWTAIL CARPACCIO

onion jalapeno salsa, yuzu garlic soy, achiote oil, shiso • 19

### CRISPY RICE\* 4PCS

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

### 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\*

scallions, tare sauce • 12

LAMB CHOP

kimchi, maldon sea salt • 17

SALMON SKEWERS\*

pickled cucumber, sesame • 23

## 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, scallions..... 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, scallions..... 13

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

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

9-COURSE

## AZUMI TASTING MENU

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

INTRO • 125PP

PREMIUM • 210PP

\*FULL TABLE  
PARTICIPATION REQUIRED\*

## WAGYU

COMES WITH WASABI & BLACK TRUFFLE

AUSTRALIAN WAGYU\*

grade 10+ 21 per oz (4oz minimum)

A5 MIYAZAKI WAGYU\*

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

## FRIED RICE OR YAKISOBA +\$6

VEGETABLE..... 19

CHICKEN..... 23

WAGYU..... 28

SHRIMP..... 28

CRAB..... 35

A5 WAGYU FRIED RICE..... 42

ADD MISO 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.

## MAKI & HAND-ROLLS

### RICE OUTSIDE

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

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### 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)

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### 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, 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, TRUFFLE +20, FOIE GRAS +16, UZURA +4, FRESH WASABI 5 GRAMS +12**

Consuming raw or under-cooked products such as chicken, pork, beef & shellfish can be hazardous to your health.