



AZUMI



Opened in 2014 to a 4.5 star review from The Baltimore Sun, Azumi has established itself as Baltimore's best Japanese fine-dining restaurant. Located on the picturesque Inner Harbor, Azumi features panoramic waterfront views of the city's downtown district.

The Atlas Restaurant Group enlisted renowned chefs to construct the authentic Japanese menu, which has a strong focus on sushi, as well as a hot kitchen. With seafood flown in fresh daily from Tokyo's Tsukiji Market, Azumi serves some of the freshest seafood in the region.



To complement Azumi's food menu, the beverage program includes a masterfully curated selection of sake, as well as the region's largest Japanese whisky list. Hand-crafted cocktails are mixed with yuzu citrus, yamomomo berry & Shochu to reflect their Japanese inspiration.





PRIVATE DINING ROOM

Located in the heart of the restaurant, our private dining space will allow small parties to enjoy the ambiance of our main dining room along with the privacy of an intimate dinner for any occasion.

 Standard Guest Capacity: 20 Seated

 Television Screen

 Computer Compatibility

FOOD & BEVERAGE MINIMUM

(Exclusive of tax and gratuity)

\$1,000.00++ (Mon–Friday lunch)

\$1,500.00++ (Sun–Thurs evenings)

\$3,000.00++ (Fri–Sat evenings)



AZUMI LOUNGE

Our water-front lounge in our bar area serves as a perfect space to host standing cocktail parties or happy hour events.



Standard Guest Capacity: 40 Standing

FOOD & BEVERAGE MINIMUM

(Exclusive of tax and gratuity)

\$1,500.00++ *(Sun-Thurs evenings)*

\$2,000.00++ *(Fri-Sat evenings)*

虎穴に入らずんば虎子を得ず



ラウンジ
LOUNGE
PACKAGE

\$65⁺⁺ | pp

STATIONARY APPETIZERS

EDAMAME
CRISPY RICE TUNA
CRISPY RICE TRUFFLE AVOCADO
SHISHITO PEPPERS
ROCK SHRIMP TEMPURA
SALMON AVOCADO ROLL
TUNA AVOCADO ROLL
VEGAN ROLL

Vegetarian and gluten free options can be added by request



LUNCH PACKAGE

Available before 4:00pm (Monday - Friday)

永野
NAGOYA
LUNCH PACKAGE
(served family style)

\$75⁺⁺ | PP

STARTERS スターター

EDAMAME
sea salt, lime

COURSE ONE いち

TOFU MISO SOUP (INDIVIDUAL)
wakame seaweed, scallion

AZUMI HOUSE SALAD
*baby lettuces, heirloom tomato, crispy onion,
carrot-ginger soy dressing*

CRISPY RICE TUNA
eel sauce, scallion

COURSE TWO に

CHEF'S SELECTION OF MAKI/NIGIRI SUSHI

COURSE THREE さん

SPICY BEEF TENDERLOIN
sesame, scallion

SHRIMP FRIED RICE
scallion, quail egg

SWEET CORN
shiso butter

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

OPTIONAL SAKE PAIRINGS

INTRO \$45⁺⁺ | PP

PREMIUM \$85⁺⁺ | PP



DINNER PACKAGES

Available after 4:00pm

永野 NAGANO

PACKAGE

(served family style)

\$95⁺⁺ | PP

STARTERS スターター

EDAMAME

sea salt, lime

SHISHITO PEPPERS

teriyaki miso, sesame

COURSE ONE いち

TOFU MISO SOUP (INDIVIDUAL)

wakame seaweed, scallion

AZUMI HOUSE SALAD

*baby lettuces, heirloom tomato, crispy onion,
carrot-ginger soy dressing*

YELLOWTAIL CARPACCIO

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

CHICKEN GYOZA

shiitake, cabbage, sesame soy

COURSE TWO に

CHEF'S SELECTION OF MAKI/NIGIRI SUSHI

COURSE THREE さん

UMAMI GRILLED CHICKEN

umeboshi ginger glaze

SPICY BEEF TENDERLOIN

sesame, scallion

WAGYU FRIED RICE

wagyu, scallion, quail egg

SWEET CORN

shiso butter

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

OPTIONAL SAKE PAIRINGS

INTRO \$45⁺⁺ | PP

PREMIUM \$85⁺⁺ | PP

Vegetarian and gluten free options can be added by request

東京 TOKYO

PACKAGE

(served family style)

\$135⁺⁺ | PP

STARTERS スターター

EDAMAME

sea salt, lime

SHISHITO PEPPERS

teriyaki miso, sesame

COURSE ONE いち

TOFU MISO SOUP (INDIVIDUAL)

wakame seaweed, scallion

SEAWEED SALAD

traditional hiyashi wakame, cucumber, sesame

ROCK SHRIMP TEMPURA

ichimi aioli, baby lettuces

CRISPY RICE TUNA

eel sauce, scallion

COURSE TWO に

CHEF'S SELECTION OF NIGIRI/SASHIMI AND MAKI SUSHI

COURSE THREE さん

UMAMI GRILLED CHICKEN

umeboshi ginger glaze

AUSTRALIAN WAGYU

grade 10+ with fresh wasabi

SHRIMP FRIED RICE

scallion, quail egg

SWEET CORN

shiso butter

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

OPTIONAL SAKE PAIRINGS

INTRO \$45⁺⁺ | PP

PREMIUM \$85⁺⁺ | PP

Vegetarian and gluten free options can be added by request

京都 KYOTO

PACKAGE

(served family style)

\$165⁺⁺ | PP

STARTERS スターター

EDAMAME

sea salt, lime

SHISHITO PEPPERS

teriyaki miso, sesame

COURSE ONE いち

TOFU MISO SOUP (INDIVIDUAL)

wakame seaweed, scallion

ROCK SHRIMP TEMPURA

ichimi aioli, baby lettuces

YELLOWTAIL CARPACCIO

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

CHICKEN GYOZA

shiitake, cabbage, sesame soy

COURSE TWO に

CHEF'S SELECTION OF NIGIRI/SASHIMI AND MAKI SUSHI

COURSE THREE さん

UMAMI GRILLED CHICKEN

umeboshi ginger glaze

JAPANESE A5 MIYAZAKI WAGYU

japan's highest quality wagyu, truffle

SHRIMP FRIED RICE

shrimp, scallion, quail egg

SAUTÉED MUSHROOMS

seasonal japanese mushrooms, ponzu butter, shiso

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

OPTIONAL SAKE PAIRINGS

INTRO \$45⁺⁺ | PP

PREMIUM \$85⁺⁺ | PP



FLAME ROOM PACKAGES

*Menu items subject to change based on availability.



FLAME ROOM

An interactive dining experience featuring the highest-quality products, prepared right before your eyes in an intimate and relaxed setting.

 Standard Guest Capacity: 32

FOOD & BEVERAGE MINIMUM

(Exclusive of tax and gratuity)

\$750++ *(Six Top Table)*

\$1,000++ *(Eight Top Table)*

\$5,000++ *(Entire Flame Room)*

炎の部屋 NAGASAKI PACKAGE

\$115⁺⁺ | PP

STARTERS スターター

EDAMAME

sea salt, lime

CRISPY RICE TUNA

eel sauce, scallion

CHICKEN GYOZA

shiitake, cabbage, sesame soy

COURSE ONE いち

CHOICE OF ONE

AZUMI HOUSE SALAD

*baby lettuces, heirloom tomato, crispy onion,
carrot-ginger soy dressing*

TOFU MISO SOUP

wakame seaweed, scallion

COURSE TWO に

CHEFS SELECTION OF PREMIUM NIGIRI, SASHIMI, AND ROLLS

COURSE THREE さん

CHOICE OF ONE | *Served with Vegetables & choice of Fried Rice or Lo Mein*

SALMON

BELL & EVANS CHICKEN BREAST

BLACK ANGUS BEEF TENDERLOIN

LAMB CHOP

COURSE FOUR 四

SEASONAL DESSERT PLATTER

OPTIONAL SAKE PAIRINGS

INTRO \$45⁺⁺ | PP

PREMIUM \$85⁺⁺ | PP

炎の部屋 OSAKA PACKAGE

\$150⁺⁺ | PP

STARTERS スターター

YELLOWTAIL CARPACCIO

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

CRISPY RICE TUNA

eel sauce, scallion

CHICKEN GYOZA

shiitake, cabbage, sesame soy

COURSE ONE いち

CHOICE OF ONE

AZUMI HOUSE SALAD

*baby lettuces, heirloom tomato, crispy onion,
carrot-ginger soy dressing*

TOFU MISO SOUP

wakame seaweed, scallion

COURSE TWO に

CHEFS SELECTION OF PREMIUM NIGIRI, SASHIMI, AND ROLLS

COURSE THREE さん

CHOICE OF ONE | *Served with Vegetables & choice of Fried Rice or Lo Mein*

SALMON

LARGE TIGER SHRIMP

SEA SCALLOPS

BELL & EVANS CHICKEN BREAST

BLACK ANGUS BEEF TENDERLOIN

USDA PRIME BLACK ANGUS RIBEYE

LOBSTER TAIL+\$20PP

COURSE FOUR 四

SEASONAL DESSERT PLATTER

OPTIONAL SAKE PAIRINGS

INTRO \$45⁺⁺ | PP

PREMIUM \$85⁺⁺ | PP

TUNA CARVING

PACKAGE

(15 guests minimum/35 max)

(cocktail style event - dinner only)

\$210⁺⁺ | PP

INCLUDES

LIVE TUNA BREAK DOWN

interact with our skilled chefs as they demonstrate the art of sushi preparation

PASSED HORS D'OEUVRES

chefs selection of items from our kitchen

MAKI ROLLS

sashimi and nigiri

STATIONED DESSERT

a blend of seasonal flavors created by our pastry chef

SUSHI ROLLING CLASS

\$100⁺⁺ | PP

OPTIONAL SAKE PAIRINGS

INTRO \$45⁺⁺ | PP

PREMIUM \$85⁺⁺ | PP

OPTIONAL JAPANESE SPIRITS PAIRINGS

INTRO \$45⁺⁺ | PP

PREMIUM \$85⁺⁺ | PP

Vegetarian and gluten free options can be added by request



BEVERAGE SERVICE 飲料

At Azumi, we have an extensive wine, sake & beer list that has been crafted by our beverage director. Please inquire about viewing our beverage list and selecting something special for your party. Please allow 7 business days for any selection and note some wine & sake have limited availability.

All lunch and dinner packages include soft beverages. All dinner packages include coffee and hot tea. Alcohol is billed by consumption.

RESTAURANT POLICES: PRIVATE FUNCTIONS

All events hosted on property incur a 20% Service/Gratuuity charge, a 2% Administrative Fee, 6% Maryland Sales Tax for Food and Gratuuity/Service/Admin charges, and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event. Cancellations due to inclement weather, requires 48 hours notice.
- Azumi is not responsible for any lost or stolen personal property.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.

CONTACT

To book your event or inquire for more information, please contact:

APRIL LICHTENBERG
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