

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
- YELLOWTAIL CARPACCIO
onion jalapeno salsa, yuzu garlic soy, shiso • 19

- TUNA TARTARE
truffle-avocado, moo shu crisps • 28
- VEGAN TOFU SALAD
truffle avocado, yuzu garlic soy • 16
- 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 TASTING 10Z
rice cracker, yuzu sour cream, chives • 98

- TEMPURA
- LOBSTER • MKT
- TIGER PRAWN 5PCS • 19
- SPICY ROCK SHRIMP • 19
- SEASONAL 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
- UMAMI GRILLED CHICKEN
umeboshi ginger glaze.....37

VEGETABLES.....

- SAUTÉED MUSHROOMS*(v) seasonal japanese mushrooms, ponzu butter, shiso13
- SWEET CORN*(v) shiso butter, scallions.....13
- CHARRED AVOCADO (v) ponzu, crunchy chili garlic, sesame.....15
- BRUSSELS SPROUTS balsamic, almonds, umami dust 14
- CHILI SET homemade crunchy chili oil, tobanjan, togarashi 3

9-COURSE

AZUMI
TASTING
MENU

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

INTRO • 125PP

PREMIUM • 210PP

BEVERAGE PAIRING • 110PP

*FULL TABLE
PARTICIPATION REQUIRED*

WAGYU

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
umami dust

VEGETABLE(v) 19

CHICKEN..... 23

WAGYU 28

SHRIMP 28

CRAB 35

A5 WAGYU FRIED RICE..... 40

* INDICATES GLUTEN FREE AVAILABLE
(V) INDICATES VEGETARIAN ITEM

A 3% facility fee will be added to the total of each check. This fee is not a tip or service charge.

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* (V) • 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)

KAPPA*
cucumber • 11 (v)

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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	TRUFFLE UNI garlic chip, shiso 31	HAMACHI TORO fermented citrus . 20
SEARED OTORO fresh truffle. 34	TORCHED SALMON BELLY ikura . 20	HOTATE shiso butter18

- TUNA
- MAGURO yellowfin tuna11
- BLUEFIN AKAMI lean tuna 15
- BLUEFIN CHU TORO mild fatty tuna23
- BLUEFIN OTORO fatty tuna28
- 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 urchinMKT
- 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 omelette10
- UNAGI fresh water eel11

ADD ON: OSSETRA CAVIAR +16, FRESH TRUFFLE +16, FOIE GRAS +16, UZURA +4, FRESH WASABI 5 GRAMS +12

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 premium fish selection 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, daikon, chimichurri • 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

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