

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 • 21

SEASONAL VEGETABLES • 16 (v)

GRILL

CHICKEN THIGH*

scallions, tare sauce • 12

LAMB CHOP

kimchi, maldon sea salt • 17

SALMON SKEWERS*

pickled cucumber, sesame • 23

WAGYU

WASABI & BLACK TRUFFLE

AUSTRALIAN WAGYU*

grade 10+ 24 per oz (4oz minimum)

A5 MIYAZAKI WAGYU*

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

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 46

DRY-AGED BLACK ANGUS RIBEYE 10oz

sweet sesame glaze, potato puree, wasabi 58

UMAMI GRILLED CHICKEN

umeboshi ginger glaze 37

FRIED RICE

• OR •

YAKISOBA +\$6

umami dust

VEGETABLE(v) 19

CHICKEN 23

WAGYU 28

SHRIMP 28

CRAB 35

A5 WAGYU FRIED RICE. 40

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, sesame 15

BRUSSELS SPROUTS balsamic, almonds, umami dust 14

CHILI SET homemade crunchy chili oil, tobanjan, togarashi 3

* 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.

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

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 -

SUSHI PLATTERS

NIGIRI DINNER*

8 pieces of chef selection served nigiri style 39

SASHIMI DINNER*

14 pieces of chef selection cut sashimi style 45

TOYOSU NIGIRI PLATTER*

12 pieces of chefs premium nigiri 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 • 28

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

SASHIMI | NIGIRI

EACH SELECTION IS SERVED WITH TWO PIECES

SPECIAL NIGIRI

A5 MIYAZAKI BEEF foie gras, chives • 42

SEARED OTORO fresh truffle 34

TRUFFLE UNI garlic chip, shiso 31

TORCHED SALMON BELLY ikura • 20

HAMACHI TORO fermented citrus • 20

HOTATE shiso butter 18

TUNA

MAGURO yellowfin tuna 12

BLUEFIN AKAMI lean tuna 18

BLUEFIN CHU TORO mild fatty tuna 24

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 16

WHITEFISH

HIRAME fluke 12

MADAI japanese snapper 14

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

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