

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, carrot ginger
house dressing • 13

OSSETRA CAVIAR TASTING
10Z rice cracker, yuzu sour cream • 98

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, spicy mayo • 20
choice of tuna, truffle-avocado (V),
or crab & yuzu mayo

CRISPY FRIED CALAMARI
red fresno, cilantro, ponzu emulsion • 18

CHICKEN GYOZA
shiitake, cabbage, sesame soy • 18

WAGYU GYOZA
truffle, shiitake, cabbage, sesame soy • 28

TEMPURA

SEASONAL VEGETABLES • 16 (V)

TIGER PRAWN 5PCS • 19

SPICY ROCK SHRIMP • 22

YAKIMONO

CHICKEN THIGH*
scallions, tare sauce • 12

LAMB CHOP
kimchi, maldon sea salt • 21

SALMON SKEWERS*
pickled cucumber, sesame • 23

WAGYU

served with wasabi and black truffle
4oz minimum

AUSTRALIAN WAGYU* 24 per oz

A5 MIYAZAKI WAGYU* 41 per oz

SASHIMI | NIGIRI

EACH SELECTION IS SERVED WITH TWO PIECES

SPECIAL NIGIRI

A5 MIYAZAKI BEEF *foie gras, chives* 42
TORCHED SALMON BELLY *ikura* 20
TRUFFLE UNI *garlic chip, shiso* 36
HAMACHI TORO *fermented citrus* 20
SEARED OTORO *fresh truffle* 34
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

CAVIAR

TOBIKO *flying fish roe* 9
IKURA *salmon roe* 13
UNI *sea urchin* MKT

SHELLFISH

EBI *shrimp* 10
BOTAN EBI *jumbo sweet shrimp* 16
HOTATE *scallop* 12
TAKO *octopus* 11
ZUWAI KANI *snow crab* 13

SALMON

SCOTTISH SALMON 10
KING SALMON 12

WHITEFISH

HIRAME *fluke* 12
MADAI *japanese snapper* 14

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 +12

RICE OUTSIDE

TUNA AVOCADO* • 16
SALMON AVOCADO* • 14
UNAGI AVOCADO • 16
SHRIMP TEMPURA • 16
SPICY TUNA* • 15
AVOCADO* (V) • 16

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)

HAND-ROLL TASTING

SPICY TUNA
SHRIMP TEMPURA
SALMON AVOCADO

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

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, chili garlic • 27

POPCORN SHRIMP ROLL

avocado, asparagus, kanpyo, eel sauce • 28

SURF—N—TURF ROLL

wagyu, shrimp tempura, daikon, chimichurri • 42

FLAMING KING CRAB ROLL*

shrimp tempura, avocado, eel sauce • 39

DYNAMITE HAND ROLL*

baked crab, creamy lemon aioli • 19

CRUNCHY TUNA TORO ROLL

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

VEGAN ROLL (V)

tempura asparagus, avocado, bell pepper, cucumber • 17

PREMIUM CALIFORNIA ROLL*

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

9-COURSE
**AZUMI
TASTING
MENU**

A CURATED TASTING EXPERIENCE
SHOWCASING SEASONAL JAPANESE
DISHERS

INTRO • 125PP
PREMIUM • 210PP

*FULL TABLE
PARTICIPATION REQUIRED*

SUSHI PLATTERS

NIGIRI DINNER*

8 pieces of chef selection served nigiri style 39

SASHIMI DINNER*

12 pieces of chef selection cut sashimi style & tamago 45

TOYOSU NIGIRI PLATTER*

12 pieces of chef's 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

MAINS

CHIRASHI BOWL *CHEF'S SELECTION

10 pieces sashimi style fish & tamago, served over sushi rice 38

GRILLED SPANISH BRANZINO*

spinach, mushrooms, chimichurri 42

MISO BLACK COD*

teriyaki miso, hajikami 40

SPICY BEEF TENDERLOIN 7oz

sesame, scallions 48

WAGYU SHORT RIB

gochujang glaze, japanese pickles 59

UMAMI GRILLED CHICKEN

umeboshi ginger glaze 37

VEGETABLES

SAUTÉED MUSHROOMS*(V)

japanese mushrooms, ponzu butter, shiso 14

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

crunchy chili oil, tobanjan, togarashi 3

FRIED RICE

served with a quail egg, tobanjan, scallions

CHICKEN	24
WAGYU	29
SHRIMP	29
SNOW CRAB	35
A5 WAGYU	40
VEGETABLE(V, NO EGG)	21

YAKISOBA

umami dust, pickled ginger, bell peppers

VEGETABLE(V)	25
CHICKEN	29
WAGYU	34
SHRIMP	34
SHORT RIB	36
SNOW CRAB	41

* 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.