

START WITH

EDAMAME* (v)
sea salt, lime • 10
SPICY +1

MISO SOUP
wakame seaweed, scallions • 8
ADD TOFU +8 OR SNOW CRAB +11

SEAWEED SALAD (v)
chuka wakame, cucumber, sesame • 14

AZUMI HOUSE SALAD* (v)
cherry tomatoes, crispy shallots, carrot ginger dressing • 13

MARROW & BEEF TARTARE
miso glaze, quail egg, moo shu crisps, • 42

YELLOWTAIL CARPACCIO
onion jalapeno salsa, yuzu garlic soy, shiso • 20

TUNA TARTARE
truffle-avocado, moo shu crisps • 29

CRISPY RICE* 4PCS
eel sauce, scallions, spicy mayo • 20
choice of tuna, truffle-avocado (v),
or crab & yuzu mayo

VEGAN TOFU SALAD (v)
truffle avocado, yuzu garlic soy • 16

CRISPY FRIED CALAMARI
fresno, cilantro, ponzu emulsion • 18

CHICKEN GYOZA
shiitake, cabbage, sesame soy • 18

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

SHISHITO PEPPERS (v)
teriyaki miso, sesame • 14

TEMPURA

SEASONAL VEGETABLES • 16 (v)

TIGER PRAWN 5PCS • 19

SPICY ROCK SHRIMP • 22

YAKIMONO

CHICKEN THIGH*
scallions, tare sauce • 16

LAMB CHOP
kimchi, maldon sea salt • 23

SALMON SKEWERS*
pickled cucumber, sesame • 23

WAGYU

served with wasabi and black truffle
4oz minimum

AUSTRALIAN WAGYU* 26 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
TRUFFLE UNI *garlic chip, shiso* 36
SEARED OTORO *fresh truffle* 34
TORCHED SALMON BELLY *ikura* 20
HAMACHI TORO *fermented citrus* 20
HOTATE *shiso butter* 18

TUNA

MAGURO *yellowfin tuna* 14
BLUEFIN AKAMI *lean tuna* 18
BLUEFIN CHU TORO *mild fatty tuna* 24
BLUEFIN OTORO *fatty tuna* 28
BLUEFIN TUNA TASTING 62

6pcs, served nigiri or sashimi style

YELLOWTAIL

HAMACHI *yellowtail* 12
HAMACHI TORO *yellowtail belly* 14
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* 18
HOTATE *scallop* 14
TAKO *octopus* 11
ZUWAI KANI *snow crab* 14

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

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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 -

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 • 20

SPIDER ROLL

soft shell crab, shiso, kanpyo, tobiko mayo • 20

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 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

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

CHIRASHI BOWL*

10 pieces of chef selection sashimi style fish & tamago, over sushi rice. 38

NIGIRI DINNER*

8 pieces of chef selection served nigiri style 44

SASHIMI DINNER*

12 pieces of chef selection cut sashimi style & tamago 52

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

GRILLED SPANISH BRANZINO*

spinach, mushrooms, chimichurri 45

MISO BLACK COD*

teriyaki miso, hijikami. 42

SPICY BEEF TENDERLOIN 7OZ

sesame, scallions 48

WAGYU SHORT RIB

gochujang glaze, japanese pickles. 59

UMAMI GRILLED CHICKEN

umeboshi ginger glaze 37

PORTERHOUSE STEAK

bone marrow ponzu butter, umami citrus salt. 135

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

VEGETABLE(V, NO EGG) 21

CHICKEN 24

WAGYU 29

SHRIMP 29

A5 WAGYU 40

SNOW CRAB 35

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.