

START WITH

EDAMAME (v)

steamed • 7
spicy chili sauce • 8

AZUMI HOUSE SALAD (v)

greens, cherry heirloom tomato, carrot-
ginger dressing, crispy onions • 12

MISO SOUP

tofu, wakame seaweed, scallions • 6

ADD: CLAMS +3

OYSTER TRIO*

gherkin relish, rocoto, hibiscus
granita • 15

BURRATA

ikura, cherry tomatoes, thai basil,
black garlic molasses • 19

PALM HEART CARPACCIO (v)

watermelon radish, orange, herb oil,
sanbaizu • 19

CRISPY RICE

spicy tuna • 15 | truffle avocado • 14 (v)

OSETRA CAVIAR*

salmon skin chips, calamansi crème
fraîche, chives • 120

VEGETABLES

PICKLES “TSUKEMONO” (v)

daikon, cucumber, jicama • 8

SHISHITO PEPPERS (v)

yuzu soy, romesco, lime • 11

SWEET CORN (v)

shiso butter, scallions • 12

BABY CARROTS (v)

shaved carrots, vermouth butter • 12

SCALLOP TIRADITO*

watermelon radish, leche de tigre,
puffed quinoa • 18

YELLOWTAIL & SERRANO*

shiso, kumquat, radish, ponzu • 22

FLOUNDER CRUDO *

pear foam, ume-truffle sauce, plums • 20

CHUTORO TATAKI *

pickled cucumber, tosazu, herb oil • 28

CHICKEN GYOZA

shiitake, cabbage, spicy ponzu • 15

SPICY BEEF

TENDERLOIN *

7oz, sesame, scallion • 42

CEVICHE SAMPLER *

bluefin tuna, nikkei leche de tigre,
whitefish, rocoto leche de tigre • 23

CAVIAR & UNI*

botan ebi, ikura, confit egg yolk,
uni rice • 35

CHARRED AVOCADO (v)

ponzu, crunchy chili garlic • 14

SAUTÉED MUSHROOMS (v)

scallions, nikiri butter • 14

BRUSSELS SPROUTS

balsamic, almonds, bonito flakes • 12

CHILI SET

homemade chili crunch, tobanjan • 2

TEMPURA

VEGETABLES

tensuyu dashi • 15

CALAMARI

ponzu aioli, togarashi • 16

ROCK SHRIMP

chives, lime, spicy aioli • 18

TIGER PRAWN

shiso, tensuyu dashi • 18

WHOLE LOBSTER

2lb lobster, spicy ponzu,
yuzu kosho aioli • 85

MAKI & HAND-ROLLS

KAPPA (v)

negi dare • 7

AVOCADO (v)

yuzukosho • 8

HAMACHI*

pickled negi • 14

SAKE*

braised red onion • 12

MAGURO*

avocado • 12

SPICY TUNA*

urizuke • 16

TORO*

pickled negi • 26

UNAGI

takuwan • 16

SHRIMP TEMPURA

avocado • 16

DYNAMITE

toasted king crab • 20

SIGNATURE MAKI

KINOKO ROLL (v)

smoked japanese mushrooms, takuan,
yuzu kosho aioli • 18

VEGAN ROLL (v)

cucumber, yamagobo, avocado,
aji verde • 17

SPICY YELLOWTAIL ROLL*

avocado, tempura flake, spicy aioli,
onion serrano salsa • 19

TUNA TATAKI ROLL*

shrimp tempura, cucumber,
crunchy chili garlic • 23

AZUMI ROLL*

yellowfin tuna, salmon, white fish,
yuzu kosho aioli • 19

PREMIUM CALIFORNIA ROLL*

king crab, tobiko, avocado,
cucumber, spicy mayo • 21

SPIDER ROLL*

soft shell crab, cucumber, shiso,
kanpyo, tobiko aioli • 17

FLAMING KING CRAB ROLL*

shrimp tempura, avocado,
eel sauce • 30

SURF 'N' TURF ROLL*

japanese A5 wagyu, king crab,
black garlic ponzu • 48

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

Customary gratuity of 20% will be added to all parties of 8 guests or more. Please alert your server of any food allergies.

SASHIMI | NIGIRI

EACH SELECTION IS SERVED WITH TWO PIECES

WHITEFISH*

- HIRAME *fluke* 12
- MADAI *japanese snapper* 12
- KINMEDAI 14

TUNA*

- AKAMI15
- CHUTORO23
- O-TORO.....28

YELLOWTAIL*

- KANPACHI *amber jack* 12
- HAMACHI *yellowtail* 11
- SHIMA AJI *white trevally* 14

CAVIAR*

- IKURA *salmon roe* 12
- UNI *sea urchin* mkt

SALMON*

- SAKE 10
- SAKE TORO 11

SHELLFISH*

- KING CRAB mkt
- HOTATE *scallop* 12
- AMAEBI 18

BEEF*

- A5 MIYAZAKI BEEF 30

HOT

- CARROT (v) 10
- TAMAGO *japanese omelette* . 10
- UNAGI *fresh water eel* 11

VEGAN

- CUCUMBER + AVOCADO (v) 10
- TAKUAN (v) 8

ADD ONS

- CAVIAR* 16
- FOIE GRAS* 16
- UZURA* 4
- FRESH WASABI 5 GRAM 12

MAINS

CHIRASHI BOWL*

bite sized pieces of assorted fish over sushi rice 32

ALASKAN KING CRAB

grilled king crab, lemon, kombu butter 65

CHICKEN KUSHIYAKI

anticuchera marinade, shaved bonito, aji amarillo 16

GIANT PRAWN

japanese sweet potato mash, pickled carrots, daikon, nuoc cham 39

GRILLED WHOLE BRANZINO

panka romesco, yuzu kosho, pickled mushrooms & shallots 39

MISO BLACK COD

hajikame, teriyaki miso 41

LAMB CHOPS*

kimchi, whipped tofu feta 29

YAKISOBA NOODLES

short rib, mushrooms, carrots, umami burdock threads . . . 24

VEGETABLE OPTION • 20

BONE-IN SHORT RIB

gochujang marinade, caramelized nuts, pomelo, lettuce, herbs 99

JAPANESE A5 MIYAZAKI STEAK*

quail egg, ponzu, fresh wasabi 38/oz (MIN 4 OZ.)

PLATTERS*

PLEASE ALLOW 30-40 MINUTES

BLUEFIN TUNA TASTING 62

6 pcs, akami, chu toro, otoro nigiri or sashimi style

TOYOSU NIGIRI PLATTER 63

chef's selection: 9pc nigiri

AZUMI ROYAL SHARED PLATTER 175

chef's selection: 12pc nigiri and sashimi & 3 maki rolls

FRIED RICE*

CHICKEN • 20

ROCK SHRIMP • 24

WAGYU • 26

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