





AZUMI



The Atlas Restaurant Group enlisted renowned chefs to construct the authentic Japanese menu, which has a strong focus on sushi, as well as a hot kitchen. With seafood flown in fresh daily from Tokyo's Tsukiji Market, Azumi serves some of the freshest seafood in the region.



To complement Azumi's food menu, the beverage program includes a masterfully curated selection of sake, as well as the region's largest Japanese whisky list. Hand-crafted cocktails are mixed with yuzu citrus, yamomomo berry & Shochu to reflect their Japanese inspiration.






PRIVATE DINING ROOM

Located in the heart of the restaurant, our private dining space will allow small parties to enjoy the ambiance of our main dining room along with the privacy of an intimate dinner for any occasion.

 Standard Guest Capacity: 20 Seated

 Television Screen

 Computer Compatibility

FOOD & BEVERAGE MINIMUM

(Exclusive of tax and gratuity)

\$1,000.00++ (Mon–Friday lunch)

\$1,500.00++ (Sun–Thurs evenings)

\$2,000.00++ (Fri–Sat evenings)



OTOSHI PACKAGE

\$70⁺⁺ | PP

STATIONARY APPETIZERS

- EDAMAME (V)
- CRISPY RICE TUNA
- CRISPY RICE TRUFFLE AVOCADO (V)
- CHICKEN GYOZA
- HAMACHI ROLL
- SPICY TUNA ROLL
- SAKE ROLL
- SEASAME BROWNIE

Vegetarian and gluten free options can be added by request



LUNCH PACKAGE

Available before 4:00pm (Monday - Friday)

永野
NAGOYA
LUNCH PACKAGE
(served family style)

\$80⁺⁺ | PP

STARTERS スターター

EDAMAME
steamed, sea salt

COURSE ONE いち

TOFU MISO SOUP (INDIVIDUAL)
tofu, wakame seaweed, scallion

CRISPY RICE
spicy tuna

CHICKEN GYOZA
shitake, cabbage, sesame soyi

COURSE TWO に

CHEF'S SELECTION OF SUSHI

COURSE THREE さん

SPICY BEEF TENDERLOIN
sesame, scallion

FRIED RICE
vegetable, scallion, quail egg

SHISHITO PEPPERS (V)
yuzu soy, romesca, lime

COURSE FOUR 四

SORBET TRIO

OPTIONAL SAKE PAIRINGS

INTRO \$45⁺⁺ | PP

PREMIUM \$85⁺⁺ | PP



DINNER PACKAGES

Available after 4:00pm

永野 NAGANO

PACKAGE

(served family style)

\$100⁺⁺ | PP

STARTERS スターター

EDAMAME
steamed, sea salt

COURSE ONE いち

TOFU MISO SOUP (INDIVIDUAL)
tofu, wakame seaweed, scallion

CHICKEN GYOZA
shitake, cabbage, sesame soy

CALAMARI
ponzu aioli, togarashi

AZUMI HOUSE SALAD (V)
greens, heirloom cherry tomatoes, carrot-ginger dressing, crispy shallots

COURSE TWO に

CHEF'S SELECTION OF SUSHI

COURSE THREE さん

SPICY BEEF TENDERLOIN
sesame, scallion

FRIED RICE
vegetable, scallion, quail egg

CHARRED AVOCADO (V)
ponzu, crunchy chili garlic

BRUSSEL SPROUT LEAVES
balsamic, almonds, bonito flakes

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

OPTIONAL SAKE PAIRINGS

INTRO \$45⁺⁺ | PP

PREMIUM \$85⁺⁺ | PP

東京
TOKYO
PACKAGE
(served family style)

\$120⁺⁺ | PP

STARTERS スターター

EDAMAME
steamed, sea salt

COURSE ONE いち

TOFU MISO SOUP (INDIVIDUAL)
tofu, wakame seaweed, scallion

CEVICHE SAMPLER
bluefin tuna, nikkei leche de tigre, whitefish, rocoto leche de tigre

YELLOWTAIL SERRANO
shiso, kumquat, radish, ponzu

ROCK SHRIMP
chives, lime, spicy aioli

COURSE TWO に

CHEF'S SELECTION OF SUSHI

COURSE THREE さん

MISO BLACK COD
hajikami, teriyaki miso

SPICY BEEF TENDERLOIN
sesame, scallion

SHISHITO PEPPERS(V)
yuzu soy, romesco, lime

CHICKEN FRIED RICE
chicken, scallion, quail egg

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

OPTIONAL SAKE PAIRINGS

INTRO \$45⁺⁺ | PP

PREMIUM \$85⁺⁺ | PP

BEVERAGE SERVICE 飲料

At Azumi, we have an extensive wine, sake & beer list that has been crafted by our beverage director. Please inquire about viewing our beverage list and selecting something special for your party. Please allow 7 business days for any selection and note some wine & sake have limited availability.

All lunch and dinner packages include soft beverages. All dinner packages include coffee and hot tea. Alcohol is billed by consumption.

RESTAURANT POLICES: PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 8.25% Texas Sales Tax for Food and Alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
 - It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
 - Azumi is not responsible for any lost or stolen personal property.
 - The menus and pricing within this packet are subject to change based upon availability and seasonality.
-

CONTACT

To book your event or inquire for more information, please contact:

KRISTEN HLADKY

KristenH@AtlasRestaurantGroup.com

