

START WITH

- HOUSE SALAD** ^(V)
greens, heirloom cherry tomatoes,
crispy shallots12
- MISO SOUP**
tofu, wakame seaweed, scallions 6
- ADD: CLAMS +3**
- OYSTER TRIO***
gherkin relish, rocoto, hibiscus
granita15
- SCALLOP TIRADITO***
watermelon radish, leche de tigre,
puffed quinoa18
- PALM HEART CARPACCIO** ^(V)
watermelon radish, orange, herb oil,
sanbaizu 17
- FLOUNDER CRUDO***
pear foam, ume-truffle sauce, plums . 22
- CRISPY RICE** ^(V)
spicy tuna15
truffle avocado14
- YELLOWTAIL & SERRANO***
shiso, kumquat, radish, ponzu 22

OSSETRA CAVIAR

salmon skin chips, calamansi crème fraîche, chives, 1oz • 120

- CEVICHE SAMPLER***
bluefin tuna, nikkei leche de tigre,
whitefish, rocoto leche de tigre 24
- MADAI CRUDO***
asian pear, shiro zu, uni bottarga. . . . 24

- AKAMI SUNRISE***
baby heirloom tomatoes, carrot zu,
lemon zest 26

- CHICKEN GYOZA**
shiitake, cabbage, spicy ponzu 16

- CAVIAR & UNI***
botan ebi, ikura, uni, quail egg • 35

- CRISPY HAMACHI KAMA**
petite mustard salad, asian gremolata • 35

- SPICY BEEF TENDERLOIN***
7oz, sesame, scallions. 39

- WAGYU ISHIYAKI STYLE***
ponzu, wasabi (2oz min)25 per oz
*available at outdoor patio only

VEGETABLES

- EDAMAME** ^(V)
steamed7
spicy chili sauce 8
- SHISHITO PEPPERS** ^(V)
yuzu soy, romesco, lime 12
- SWEET CORN** ^(V)
shiso butter, scallions12
- SEAWEED SALAD** ^(V)
chuka wakame, sanbaizu, sesame. 12

- CHARRED AVOCADO** ^(V)
ponzu, crunchy chili garlic 14

- SAUTÉED MUSHROOMS** ^(V)
scallions, ponzu butter12

- BRUSSELS SPROUTS**
balsamic, almonds, bonito flakes . .12

- PICKLES "TSUKEMONO"** ^(V)
daikon, cucumber, jicama 8

SIGNATURE MAKI.....

- KINOKO ROLL** ^(V)
smoked japanese mushrooms, takuan,
yuzu kosho aioli. 16

- VEGAN ROLL** ^(V)
cucumber, yamagobo, avocado,
bell peppers17

- SPICY YELLOWTAIL ROLL***
avocado, achote crunch, spicy aioli,
onion serrano salsa. 21

- TUNA TATAKI ROLL***
shrimp tempura, cucumber,
crunchy chili garlic 23

- SAN ROLL***
yellowfin tuna, salmon, hamachi,
yuzu kosho aioli. 19

- PREMIUM CALIFORNIA ROLL***
king crab, tobiko, avocado,
cucumber, spicy mayo 21

AZUMI TASTING MENU

Chef's Omakase;
ten-course menu • \$170/PER

Chef's Premium Omakase;
ten-course menu • MKT

• full table participation required •

TEMPURA

VEGETABLES ^(V)
tentsuyu dashi • 15

CALAMARI
ponzu aioli, togarashi • 16

WHOLE LOBSTER
2lb lobster, spicy ponzu,
yuzu kosho aioli • 80

ROCK SHRIMP
chives, lime, spicy aioli • 18

TIGER PRAWN
shiso, tentsuyu dashi • 19

MAKI & HAND-ROLLS

HAMACHI*
pickled negi • 14/11

SAKE*
braised red onion • 13/10

MAGURO*
avocado • 14/11

SPICY TUNA*
pickled cucumber • 16/13

CRUNCHY TORO*
yuzu kosho • 20/17

UNAGI
takuan • 16/13

DYNAMITE
toasted king crab • 18/15

- SPIDER ROLL**
soft shell crab, cucumber, shiso,
kanpyo, tobiko aioli17

- FLAMING KING CRAB ROLL**
shrimp tempura, avocado,
eel sauce 35

- SURF 'N' TURF ROLL***
japanese A5 wagyu, king crab,
black garlic ponzu 36

Please alert your server of any food allergies. Customary gratuity of 20% will be added to all parties of 6 guests or more.

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

SASHIMI | NIGIRI

EACH SELECTION IS SERVED WITH TWO PIECES

WHITEFISH*

HIRAME <i>fluke</i>	14
MADAI <i>japanese snapper</i>	13
KINMEDAI <i>golden eye snapper</i>	18

TUNA*

MAGURO <i>big eye tuna</i>	11
BLUEFIN AKAMI <i>lean tuna</i>	15
BLUEFIN CHU-TORO <i>mild, fatty tuna</i>	23
BLUEFIN O-TORO <i>fatty tuna</i>	28
BLUEFIN TUNA TASTING.....	62
6 pcs, akami, chu toro, otoro nigiri or sashimi style	

YELLOWTAIL*

KANPACHI <i>amber jack</i>	14
HAMACHI <i>yellowtail</i>	12
SHIMA AJI <i>white trevally</i>	16

CAVIAR*

IKURA <i>salmon roe</i>	13
UNI <i>sea urchin</i>	mkt

SALMON*

SAKE <i>lean salmon</i>	10
SAKE TORO <i>salmon belly</i>	12

SHELLFISH*

TARABAGANI <i>king crab</i>	mkt
HOTATE <i>hokkaido scallop</i>	14
AMAEBI <i>sweet shrimp</i>	18

BEEF*

A5 WAGYU <i>miyazaki prefecture</i>	30
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HOT

TAMAGO <i>japanese omelette</i>	10
FOIE GUNKAN <i>seared duck liver</i>	24
UNAGI <i>fresh water eel</i>	12

VEGAN

CUCUMBER + AVOCADO ^(V)	10
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ADD ONS

CAVIAR* 2 GRAMS <i>kaluga</i>	16
FOIE GRAS* <i>seared duck liver</i>	16
UZURA* <i>quail egg</i>	4
FRESH WASABI 5 GRAMS.....	12
BLACK TRUFFLE.....	15

MAINS

CHIRASHI BOWL*

bite sized pieces of assorted fish over sushi rice..... 32

ALASKAN KING CRAB

grilled king crab, tobiko, gochujang aioli..... 59

GRILLED CHICKEN THIGH

aji amarillo, sweet soy glaze, marble potatoes..... 19

GIANT PRAWN

aji limo relish, choclo corn, lime..... 35

BRANZINO

seasonal mushrooms, spinach, ponzu butter..... 29

MISO BLACK COD

hajikame, miso glaze..... 41

LAMB CHOPS*

kimchi, whipped tofu feta..... 34

YAKISOBA NOODLES

short rib, mushrooms, seasonal veg, umami burdock threads 26

VEGETABLE OPTION • 21

JAPANESE A5 MIYAZAKI STEAK*

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

PLATTERS*

PLEASE ALLOW 30 MINUTES

TOYOSU NIGIRI FLIGHT

chef's selection: 9pc nigiri..... 70

AZUMI ROYAL SHARED PLATTER

chef's selection: 12pc nigiri and sashimi & 3 maki rolls..... 175

BONE-IN SHORT RIB SHARED PLATTER

*gochujang marinade, caramelized nuts
grapefruit, lettuce, herbs*..... 89

FRIED RICE*

CHICKEN • 20 ROCK SHRIMP • 24
WAGYU • 27 VEGETABLE • 18

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