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LUNCH MENU IS AVAILABLE DAILY UNTIL 3PM

BENTO BOX

*served with miso soup, wakame salad,
fried rice; nigiri (2 pcs) and maki roll (4 pcs):
choice of sake, hamachi or maguro
vegetarian options available*

-25-

OYSTERS ON THE HALF SHELF *

leche de tigre, gherkin relish (minimum order of 3) 2/pc

COLD MAIN DISHES

ALL COLD ENTREES SERVED WITH MISO SOUP

CHIRASHI* 22

bite sized pieces of assorted fish over sushi rice

NIGIRI & ROLL COMBO* 32

5pcs of daily nigiri and (1) chef's choice roll

SASHIMI & ROLL COMBO* 34

5pcs of daily sashimi and (1) chef's choice roll

SPICY ROLL COMBO* 22

4pcs of each roll: spicy salmon, spicy tuna, spicy yellowtail

VEGETARIAN ROLL COMBO ^(V) 22

4pcs of each roll - cucumber, avocado, kinoko

HOT MAIN DISHES

SALMON SKEWERS 18

2 sashimi grade salmon skewers, teriyaki, steam rice

SPICY SKIRT STEAK 22

5oz skirt steak, sautéed spinach, spicy teriyaki, steam rice

VEGETABLE YAKISOBA ^(V) 18

mushrooms, seasonal vegetables, burdock threads

YAKI CHICKEN DON ^(V) 18

beninshoga, avocado, scallions

^(V) Indicates a vegetarian item.

* Indicates raw item. Consuming raw or under-cooked products such as chicken, pork, beef & shellfish can be hazardous to your health
Please alert your server for any food allergies.

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
granita12

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, ponzu. 20

CEVICHE SAMPLER*

maguro, nikkei leche de tigre, whitefish,
rocoto leche de tigre 23

MADAI CRUDO*

asian pear, shiro zu, uni bottarga. . . . 20

AKAMI SUNRISE*

bluefin tuna, baby heirloom tomatoes,
carrot zu, 21

CHICKEN GYOZA

shiitake, cabbage, spicy ponzu 16

CAVIAR & UNI*

botan ebi, ikura, uni, quail egg 34

CRISPY HAMACHI KAMA

petite mustard salad, asian gremolata • 28

SPICY BEEF TENDERLOIN*

7oz, sesame, scallions. 37

WAGYU ISHIYAKI STYLE*

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

OSSETRA CAVIAR

salmon skin chips, calamansi crème fraîche, chives, 1oz • 95

VEGETABLES

EDAMAME ^(V)

steamed7
spicy chili sauce 8

SHISHITO PEPPERS

sweet soy, caramelized macadamia
nuts, bonito flakes 11

SWEET CORN ^(V)

shiso butter, scallions 11

SEAWEED SALAD ^(V)

chuka wakame, sanbaizu, sesame. 11

CHARRED AVOCADO ^(V)

ponzu, crunchy chili garlic 14

SAUTÉED MUSHROOMS ^(V)

scallions, ponzu butter12

BRUSSELS SPROUTS

balsamic, almonds, bonito flakes . . 11

PICKLES "TSUKEMONO" ^(V)

daikon, cucumber, jicama 6

AZUMI TASTING MENU

• full table participation required •

10 COURSES

CHEF'S OMAKASE •

• \$170/PP •

CHEF'S PREMIUM OMAKASE*

• \$220/PP •

TEMPURA

VEGETABLES ^(V)

tentsuyu dashi • 15

CALAMARI

ponzu aioli, togarashi • 16

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

SIGNATURE MAKI

KINOKO ROLL ^(V)

smoked japanese mushrooms, takuan,
yuzu kosho aioli. 15

VEGAN ROLL ^(V)

cucumber, yamagobo, avocado,
bell peppers 16

SPICY YELLOWTAIL ROLL*

avocado, achiole 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

SPIDER ROLL

soft shell crab, cucumber, shiso,
kampyo, tobiko aioli17

FLAMING KING CRAB ROLL

shrimp tempura, avocado,
eel sauce 35

SURF 'N' TURF ROLL*

japanese A5 wagyu, king crab,
black garlic ponzu. 35

NIGIRI 1 PIECE | SASHIMI 2 PIECES

WHITEFISH* nigiri/sashimi

HIRAME fluke.....	7/14
MADAI japanese snapper.....	6/12

TUNA*

MAGURO big eye tuna.....	6/12
AKAMI lean tuna.....	8/16
CHU-TORO mild, fatty tuna.....	11/22
O-TORO fatty tuna.....	14/28
TUNA TASTING.....	32/64
1 pcs of each` akami, chu toro, otoro nigiri or sashimi style	

YELLOWTAIL*

KANPACHI amber jack.....	7/14
HAMACHI yellowtail.....	6/12
SHIMA AJI white trevally.....	8/16

CAVIAR*

IKURA salmon roe.....	6/12
UNI sea urchin.....	15/30

SALMON*

SAKE lean salmon.....	5/10
SAKE TORO salmon belly.....	6/12

SHELLFISH* nigiri/sashimi

HOTATE hokkaido scallop.....	7/14
AMAEBI sweet shrimp.....	9/18
TARABAGANI king crab.....	14/28

BEEF*

A5 WAGYU miyazaki prefecture.....	16/32
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HOT

TAMAGO japanese omelette.....	5/10
FOIE GUNKAN seared duck liver.....	12/24
UNAGI fresh water eel.....	6/12

VEGAN

CUCUMBER + AVOCADO ^(v)	4/NA
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ADD ONS

CAVIAR* 1 GRAM kaluga.....	8
FOIE GRAS* seared duck liver.....	8
UZURA* quail egg.....	3
FRESH WASABI 3 GRAMS.....	6
BLACK TRUFFLE.....	8
YUZU PEEL.....	4

MAINS

CHIRASHI BOWL*

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

TOYOSU NIGIRI FLIGHT*

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

GRILLED KING CRAB

aji amarillo holandaise, tobiko..... 1/2lb 59/ 1lb 110

MISO BLACK COD

hajikame, miso glaze..... 39

BRANZINO

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

GRILLED CHICKEN THIGH

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

GIANT PRAWN

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

SURF & TURF SALTADO

1/2lb lobster, beef tenderloin, oyster mushroom, soy sauce... 41

LAMB CHOPS*

tofu feta sauce, cucumber kimchi..... 34

JAPANESE A5 MIYAZAKI STEAK*

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

AZUMI ROYAL PLATTER* ALLOW 30 MINS

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

SHORT RIB

gochujang glaze, kabocha puree, macadamia nuts..... 38

FRIED RICE & YAKISOBA

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

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