





# 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<sup>++</sup> | 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 3:00pm (Monday - Friday)*

永野  
NAGOYA  
LUNCH PACKAGE  
*(served family style)*

\$80<sup>++</sup> | 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, ponzu sauce*

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)  
*sweet soy, caramelized macadamia nuts, bonito flakes*

COURSE FOUR 四

CHEF'S SEASONAL SELECTION

OPTIONAL SAKE PAIRINGS

INTRO \$45<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | PP



# DINNER PACKAGES

*Available after 4:00pm*

# 永野 NAGANO

## PACKAGE

(served family style)

\$100<sup>++</sup> | 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, ponzu sauce*

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<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | PP

# 東京 TOKYO

## PACKAGE

*(served family style)*

**\$120<sup>++</sup> | 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

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)  
*sweet soy, caramelized macadamia nuts, bonito flakes*

CHICKEN FRIED RICE  
*chicken, scallion, quail egg*

## COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

## OPTIONAL SAKE PAIRINGS

INTRO \$45<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | PP

京都  
KYOTO  
PACKAGE  
(served family style)

\$180<sup>++</sup> | PP

STARTERS スターター

EDAMAME  
*sea salt, lime*

COURSE ONE いち

CLAM MISO SOUP (INDIVIDUAL)  
*tofu, wakame seaweed, scallion*

PALM HEART CARPACCIO  
*watermelon radish, orange, herb oil, sanbaizu*

SCALLOP TIRADITO  
*watermelon radish, leche de tigre, puffed quino*

AKAMI SUNRISE  
*baby heirloom tomatoes, carrot zu*

GRILLED CHICKEN THIGH  
*aji amarillo, sweet soy glaze, marble potatoes*

GIANT PRAWN  
*aji limo relish, choclo corn, lime*

COURSE TWO に

CHEF'S SELECTION OF SUSHI

COURSE THREE さん

MISO BLACK COD  
*hajikami, teriyaki miso*

LAMB CHOPS  
*kimchi, whipped tofu feta*

WAGYU FRIED RICE  
*scallion, quail egg*

SPICY BEEF TENDERLOIN  
*sesame, scallion*

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

OPTIONAL SAKE PAIRINGS

INTRO \$45<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | 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. Alcohol is billed by consumption.

## RESTAURANT POLICES: PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge/gratuity, a 2% Administrative Fee, and 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. Cancellation due to inclement weather requires 48 hours notice.
- 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.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.

---

## CONTACT

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

KRISTEN HLADKY

[Kristen.Hladky@AtlasRestaurantGroup.com](mailto:Kristen.Hladky@AtlasRestaurantGroup.com)

