

## START WITH

### MISO SOUP

tofu, wakame seaweed, scallions . . . . . 5

ADD: CLAMS +3

### OYSTER TRIO\*

gherkin relish, rocoto, hibiscus  
granita . . . . . 9

### SCALLOP TIRADITO\*

watermelon radish, leche de tigre,  
puffed quinoa . . . . . 16

### MADAI CRUDO\*

asian pear, shiro zu, tosaka seaweed . 22

### FLOUNDER CRUDO\*

pear foam, ume-truffle sauce,  
plums . . . . . 20

### YELLOWTAIL & SERRANO\*

shiso, kumquat, radish, ponzu . . . . . 20

### PALM HEART CARPACCIO (V)

watermelon radish, orange, herb oil,  
sanbaizu . . . . . 15

### SEAFOOD TOWER

for two; variety of shellfish,  
ceviche, sushi • 110

### AZUMI CEVICHE \*

white fish, shrimp, peruvian corn,  
sweet potato, malanga chips . . . . . 17

### TUNA CEVICHE\*

pickled cucumber, daikon,  
nikkei ponzu . . . . . 22

### CHILLED NOODLES\*

uni, ikura . . . . . 20

### CRISPY RICE (V)

spicy tuna\* . . . . . 15  
truffle avocado . . . . . 14

### CHICKEN GYOZA

shiitake, cabbage, ponzu nikkei . . . 14

### SPICY BEEF TENDERLOIN\*

8oz, sweet sesame soy . . . . . 37

### WAGYU ISHIYAKI STYLE\*

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

### OSSETRA CAVIAR\*

salmon skin chips, calamansi crème  
fraîche, chives, 1oz • 90

## VEGETABLES

### HOUSE SALAD (V)

greens, heirloom cherry tomatoes,  
crispy shallots . . . . . 10

### EDAMAME (V)

steamed . . . . . 7  
spicy chili sauce . . . . . 8

### SHISHITO PEPPERS (V)

sweet soy, caramelized macadamia  
nuts, bonito flakes . . . . . 10

### SWEET CORN (V)

shiso butter, scallions . . . . . 10

### SEAWEED SALAD (V)

chuka wakame, sanbaizu,  
cucumber . . . . . 11

### CHARRED AVOCADO (V)

ponzu, crunchy chili garlic . . . . . 14

### SAUTÉED MUSHROOMS (V)

scallions, ponzu butter . . . . . 11

### BRUSSELS SPROUTS

balsamic, almonds, bonito flakes . . 10

### CHILI SET

house made chilli oil, tobanjan . . . . 2

## SIGNATURE MAKI

### KINOKO ROLL (V)

smoked mushrooms, takuan,  
yuzu kosho aioli . . . . . 14

### VEGAN ROLL (V)

cucumber, yamagobo, avocado,  
bell peppers . . . . . 14

### SPICY YELLOWTAIL ROLL\*

avocado, achiote crunch, spicy aioli,  
serrano salsa . . . . . 20

### TUNA TATAKI ROLL\*

shrimp tempura,  
crunchy chili garlic . . . . . 23

### SAN ROLL\*

tuna, salmon, hamachi,  
yuzu kosho aioli . . . . . 19

### PREMIUM CALIFORNIA ROLL\*

king crab, tobiko, avocado,  
cucumber, spicy mayo . . . . . 20

## AZUMI TASTING MENU

10 COURSES

CHEF'S OMAKASE • \$160/PP

CHEF'S PREMIUM  
OMAKASE • \$200/PP

FULL TABLE PARTICIPATION REQUIRED

### TEMPURA

VEGETABLES (v)  
tentsuyu dashi • 14

CALAMARI  
ponzu aioli, togarashi • 16

ROCK SHRIMP  
chives, lime, spicy aioli • 18

TIGER PRAWN  
shiso, tentsuyu dashi • 18

SEAFOOD  
softshell crab, redfish,  
tiger prawn • 18

### MAKI & HAND-ROLLS

HAMACHI\*  
pickled negi • 13/11

SAKE\*  
braised red onion • 13/11

MAGURO\*  
avocado • 13/11

SPICY TUNA\*  
pickled cucumber • 14/12

CRUNCHY TORO\*  
yuzu kosho • 18/15

UNAGI  
takuan • 14/11

DYNAMITE  
toasted king crab • 17/14

### SPIDER ROLL

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

### FLAMING KING CRAB ROLL

shrimp tempura, avocado,  
eel sauce . . . . . 34

### SURF 'N' TURF ROLL\*

japanese A5 wagyu,  
king crab . . . . . 35

**WHITEFISH\***

## NIGIRI/SASHIMI

HIRAME <i>fluke</i> .....	7/14
MADAI <i>japanese snapper</i> .....	6/12
KINMEDAI <i>golden eye snapper</i> .....	12/24

**TUNA\***

MAGURO <i>big eye tuna</i> .....	5/10
AKAMI <i>lean tuna</i> .....	7/14
CHU-TORO <i>mild, fatty tuna</i> .....	10/20
O-TORO <i>fatty tuna</i> .....	13/26
TUNA TASTING <i>akami, chu toro, otoro</i> .....	30/60

**YELLOWTAIL\***

KANPACHI <i>amber jack</i> .....	6/12
HAMACHI <i>yellowtail</i> .....	5/10
SHIMA AJI <i>white trevally</i> .....	7/14

**CAVIAR\***

IKURA <i>salmon roe</i> .....	6/12
SANTA BARBARA UNI <i>sea urchin</i> .....	14/28
HOKKAIDO UNI <i>sea urchin</i> .....	17/34
MURASAKI UNI <i>sea urchin</i> .....	20/40
UNI FLIGHT <i>santa barbara, hokkaido, murasaki</i>	45/NA

**SPECIAL DAILY FISH SELECTION**

MKP

**SALMON\***

## NIGIRI/SASHIMI

SAKE <i>lean salmon</i> .....	5/10
SAKE TORO <i>salmon belly</i> .....	6/12

**SHELLFISH\***

HOTATE <i>hokkaido scallop</i> .....	7/14
AMAEBI <i>sweet shrimp</i> .....	9/18
TARABAGANI <i>king crab</i> .....	12/24

**BEEF\***

A5 WAGYU <i>miyazaki prefecture</i> .....	15/30
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**HOT**

FOIE GUNKAN <i>seared duck liver</i> .....	11/22
TAMAGO <i>japanese omlette</i> .....	4/8
UNAGI <i>fresh water eel</i> .....	5/10

**VEGAN**

CUCUMBER + AVOCADO <sup>(v)</sup> .....	3/NA
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**ADD ONS**

CAVIAR* 1 GRAMS <i>kaluga</i> .....	7
FOIE GRAS* <i>seared duck liver</i> .....	8
UZURA* <i>quail egg</i> .....	2
BLACK TRUFFLE.....	7
FRESH WASABI <i>table side service</i> .....	12

**MAINS****TOYOSU NIGIRI FLIGHT***chef's selection: 9pc nigiri*..... 66**CHIRASHI BOWL\****bite sized pieces of assorted fish over sushi rice*..... 30**GRILLED CHICKEN THIGH***aji amarillo, sweet soy glaze, marble potatoes*..... 18**GIANT PRAWN***aji limo relish, choclo corn, lime*..... 31**REDFISH***fennel salad, pickles, herb sauce*..... 25**MISO BLACK COD***hajikame, miso glaze*..... 41**LAMB CHOPS\****cucumber kimchi, whipped tofu feta*..... 32**SURF & TURF SALTADO***1/2lb lobster, beef tenderloin, oyster mushroom sauce*.... 39**GRILLED HAMACHI KAMA***baby mustard salad, pickles*..... 20**SHORTRIB***gochujang glaze, kabocha puree, macadamia nuts*..... 35**SALMON SKEWERS***grilled shishito, lime, teriyaki*..... 27**AZUMI ROYAL PLATTER SHARED PLATTER***chef's selection: 12pc nigiri and sashimi & 3 maki rolls*... 175**JAPANESE A5 MIYAZAKI STEAK\****fresh truffles, quail egg ponzu, wasabi*..... 35/oz (MIN 4 OZ.)**FRIED RICE & YAKISOBA**CRAWFISH • 26 CHICKEN • 19 WAGYU • 25  
VEGETABLE • 17 SHORTRIB • 24<sup>(v)</sup> Indicates a vegetarian item.

\* Indicates raw item. Consuming raw or under-cooked products such as chicken, pork, beef &amp; shellfish can be hazardous to your health. Please alert your server for any food allergies. Customary gratuity of 20% will be added to all parties of 6 guests or more.