

START WITH

MISO SOUP

tofu, wakame seaweed, scallions 5

ADD: CLAMS +3

HOUSE SALAD ^(v)

greens, heirloom cherry tomatoes,
crispy shallots 10

TORO TARTAR*

uni, caviar, brioche toast 30

SCALLOP TIRADITO*

watermelon radish, leche de tigre,
puffed quinoa 16

KANPACHI TIRADITO*

aji amarillo, chulpe, choclo 17

FLOUNDER CRUDO*

pear foam, ume-truffle sauce,
plums 19

YELLOWTAIL & SERRANO*

shiso, kumquat, radish, ponzu 20

CHILLED NOODLES*

uni, ikura 20

OYSTER TRIO*

gherkin relish, rocoto,
asahi michelada 9

TUNA CEVICHE*

pickled cucumber, daikon,
nikkei ponzu 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

SEAFOOD TOWER

for two; variety of shellfish,
ceviche, sushi • 95

OSSETRA CAVIAR*

salmon skin chips, calamansi crème
fraîche, chives, 1oz • 87

VEGETABLES

EDAMAME ^(v)

steamed 7
spicy chili sauce 8

SHISHITO PEPPERS ^(v)

sweet soy, caramelized macadamia
nuts, bonito flakes 10

PALM HEART CARPACCIO ^(v)

watermelon radish, orange, herb oil,
sanbaizu 15

SWEET CORN ^(v)

shiso butter, scallions 10

CHARRED AVOCADO ^(v)

ponzu, crunchy chili garlic 14

SAUTÉED MUSHROOMS ^(v)

scallions, ponzu butter 11

BRUSSELS SPROUTS

balsamic, almonds, bonito flakes .. 10

SEAWEED SALAD ^(v)

chuka wakame, sanbaizu,
cucumber 10

SIGNATURE MAKI

KINOKO ^(v)

smoked mushrooms, takuan,
yuzu kosho aioli 12

VEGAN ^(v)

cucumber, yamagobo, avocado,
bell peppers 12

SPICY YELLOWTAIL *

avocado, achiote crunch, spicy aioli,
serrano salsa 20

TUNA TATAKI *

shrimp tempura,
crunchy chili garlic 22

SAN *

tuna, salmon, hamachi,
yuzu kosho aioli 19

PREMIUM CALIFORNIA *

king crab, tobiko, avocado,
cucumber, spicy mayo 19

AZUMI TASTING MENU

9 COURSES

CHEF'S OMAKASE • \$140/PP

CHEF'S PREMIUM
OMAKASE • \$185/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

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

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

FLAMING KING CRAB

shrimp tempura, avocado,
eel sauce 34

GYU KATSU*

japanese A5 wagyu, ponzu slaw, fresh
truffles 34

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
GINJIRO UNI <i>sea urchin</i>	26/52
UNI FLIGHT <i>santa barbara, ginjiro, murasaki</i> ...	48/NA

SPECIAL DAILY FISH SELECTION

MKT

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>	10/20

BEEF*

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

FOIE GUNKAN <i>seared duck liver</i>	10/20
TAMAGO <i>japanese omlette</i>	4/8
UNAGI <i>fresh water eel</i>	5/10

VEGAN

CUCUMBER + AVOCADO ^(v)	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.....	6
FRESH WASABI <i>table side service</i>	12

MAINS**TOYOSU NIGIRI FLIGHT**

<i>chef's selection: 9pc nigiri</i>	65
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CHIRASHI BOWL*

<i>bite sized pieces of assorted fish over sushi rice</i>	29
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YAKIMONO CHICKEN

<i>aji amarillo, herb sauce, umeboshi glaze</i>	31
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GIANT PRAWN

<i>aji limo relish, choclo corn, lime</i>	30
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BRANZINO

<i>fennel salad, pickles, herb sauce</i>	39
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MISO BLACK COD

<i>hajikame, miso glaze</i>	41
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LAMB CHOPS*

<i>cucumber kimchi, whipped tofu feta</i>	32
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SURF & TURF SALTADO

<i>1/2lb lobster, beef tenderloin, oyster mushroom sauce</i>	39
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GRILLED HAMACHI KAMA

<i>baby mustard salad, pickles</i>	20
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AZUMI SHORT RIB ON BONE

<i>gochujang glaze, peppercorn sauce, macadamia crunch</i> ...	75
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GRILLED SALMON

<i>grilled shishito, lime, teriyaki</i>	27
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HOT STONE YAKIMESHI CRAWFISH OR SHORT RIB

<i>daikon kimchi, foie gras, xo sauce</i>	30
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AZUMI ROYAL PLATTER SHARED PLATTER

<i>chef's selection: 12pc nigiri and sashimi & 3 maki rolls</i> ...	175
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JAPANESE A5 MIYAZAKI STEAK*

<i>fresh truffles, quail egg ponzu, wasabi</i>	35/oz (MIN 4 OZ.)
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FRIED RICE & YAKISOBA

CHICKEN • 19 WAGYU • 25 VEGETABLE • 17

^(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. Customary gratuity of 20% will be added to all parties of six and more.