

START WITH

SEAFOOD TOWER

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

OSSETRA CAVIAR*

brioche toast, calamansi crème fraîche,
chives, 1oz • 87

MISO SOUP

tofu, wakame seaweed, scallions 5

ADD: CLAMS +3

HOUSE SALAD ^(V)

greens, heirloom cherry tomatoes,
crispy shallots 10

TORO TARTARE*

uni, caviar, brioche toast 30

SCALLOP TIRADITO*

watermelon radish, leche de tigre,
puffed quinoa 18

KANPACHI TIRADITO*

aji amarillo, chulpe, choco 17

YELLOWTAIL & SERRANO*

shiso, kumquat, radish, ponzu 20

SHOYU NOODLE SOUP*

dashi, braised pork, scallion 17

OYSTER TRIO*

gherkin relish, rocoto, asahi michelada 9

CHICKEN GYOZA

shiitake, cabbage, ponzu nikkei ... 14

CRISPY RICE ^(V)

spicy tuna* 15
truffle avocado 14

TUNA CEVICHE*

pickled cucumber, daikon,
nikkei ponzu 20

SPICY BEEF TENDERLOIN*

8oz, sweet sesame soy 41

WAGYU ISHIYAKI STYLE*

spicy ponzu, wasabi (2oz min) . 25/oz

*AVAILABLE AT OUTDOOR PATIO ONLY

MAINS

CHIRASHI BOWL*

bite sized pieces of assorted fish over sushi rice 29

YAKIMONO CHICKEN

aji amarillo, herb sauce, umeboshi glaze 31

GIANT PRAWN

aji limo relish, choclo corn, lime 30

BRANZINO

fennel salad, herb sauce 45

MISO BLACK COD

hajikame, miso glaze 41

LAMB CHOPS*

cucumber kimchi, whipped tofu feta 32

SURF & TURF SALTADO

oishi shrimp, beef tenderloin, oyster sauce 49

GRILLED HAMACHI KAMA

baby mustard salad, pickles 20

AZUMI SHORT RIB ON BONE

gochujang glaze, peppercorn sauce, macadamia crunch 75

GRILLED SALMON

grilled shishito, lime, teriyaki 27

JAPANESE A5 MIYAZAKI STEAK*

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

FRIED RICE VEGETABLE • 17 | CHICKEN • 19 | WAGYU • 25

YAKISOBA VEGETABLE • 17 | CHICKEN • 19 | WAGYU • 25

TEMPURA

VEGETABLES ^(V) tentsuyu dashi • 14

CALAMARI ponzu aioli, togarashi • 16

ROCK SHRIMP chives, lime, spicy aioli • 18

TIGER PRAWN shiso, tentsuyu dashi • 18

VEGETABLES

EDAMAME ^(V)

steamed 7
spicy chili sauce 8

SHISHITO PEPPERS ^(V)

sweet soy, caramelized macadamia nuts, bonito flakes 10

CHARRED AVOCADO ^(V)

ponzu, crunchy chili garlic 14

PALM HEART CARPACCIO ^(V)

watermelon radish, orange, herb oil, sanbaizu 15

SEAWEED SALAD ^(V)

chuka wakame, sanbaizu, cucumber 10

SWEET CORN ^(V)

shiso butter, scallions 10

SAUTÉED MUSHROOMS ^(V)

scallions, ponzu butter 11

BRUSSELS SPROUTS

balsamic, almonds, bonito flakes 10

AZUMI TASTING MENU

9 COURSES • FULL TABLE PARTICIPATION REQUIRED

CHEF'S OMAKASE • \$140/PP

CHEF'S PREMIUM OMAKASE • \$185/PP

TOYOSU NIGIRI PLATTER (FOR ONE)
Chef's selection 9pc nigiri • 65

TOYOSU SASHIMI PLATTER (FOR TWO)
Chef's selection 16pc sashimi • 80

ROYAL PLATTER (FOR FOUR)
12pc nigiri and sashimi & 3 maki roll • 175

SIGNATURE MAKI ROLLS

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

SPIDER

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

FLAMING KING CRAB

shrimp tempura, avocado, eel sauce 34

SURF & TURF*

snow crab, Japanese A5, black garlic ponzu. 38

MAKI & HAND ROLLS

SAKE* avocado • 13/11

HAMACHI* pickled negi • 13/11

MAGURO* cucumber, avocado • 13/11

CRUNCHY TORO* yuzu kosho • 20/18

DYNAMITE toasted king crab • 17/15

UNAGI takuan • 14/11

NIGIRI | SASHIMI

WHITEFISH*

NIGIRI/SASHIMI

HIRAME fluke 7/14

MADAI japanese snapper 6/12

TUNA*

MAGURO big eye tuna 5/10

AKAMI lean tuna 7/14

CHU-TORO mild, fatty tuna. 10/20

O-TORO fatty tuna. 13/26

TUNA TASTING akami, chu toro, otoro 30/60

YELLOWTAIL*

KANPACHI amber jack. 6/12

HAMACHI yellowtail. 5/10

SHIMA AJI white trevally 7/14

CAVIAR*

IKURA salmon roe 6/12

SANTA BARBARA UNI sea urchin 14/28

HOKKAIDO UNI sea urchin 17/34

CAVIAR SPOON 5 GRAMS kaluga 35

SALMON*

SAKE lean salmon 5/10

SAKE TORO salmon belly. 6/12

SHELLFISH*

HOTATE hokkaido scallop. 7/14

AMAEBI sweet shrimp. 9/18

TARABAGANI king crab 10/20

BEEF*

A5 WAGYU miyazaki prefecture 15/30

HOT

FOIE GUNKAN seared duck liver 10/20

TAMAGO japanese omlette. 4/8

UNAGI fresh water eel 5/10

VEGAN

CUCUMBER + AVOCADO^(V) 3/NA

ADD ONS

CAVIAR* 1 GRAM kaluga 7

FOIE GRAS* seared duck liver 8

UZURA* quail egg. 2

BLACK TRUFFLE mkt

FRESH WASABI

table-side service • 12