

AZUMI

STARTERS

EDAMAME \$7
sea salt, lime

SWEET CORN \$12
shiso butter

SUSHI

SPICY TUNA ROLL \$10
spicy mayo, scallion

PREMIUM CALIFORNIA ROLL \$19
snow crab, tobiko, avocado,
cucumber, spicy mayo

YELLOWTAIL JALAPEÑO ROLL \$19
avocado, tempura flake, spicy aioli, topped with
yellowtail and jalapeño-onion salsa

SASHIMI DINNER \$42
chef's selection of (14) pieces of
fish cut sashimi style

KOKONATTSUKEKI \$12
coconut layer cake, sake strawberries,
yuzu gel, strawberry yogurt sorbet

RICE

WAGYU FRIED RICE \$21

LOBSTER FRIED RICE \$29

ENTREES

SPICY BEEF TENDERLOIN \$32
sesame, scallion, served with
white rice

JAPANESE A5 MIYAZAKI WAGYU MKT
japan's highest quality wagyu, truffle

DESSERT

SHOMEI FUJI \$15
74% elvesia chocolate molten cake, umeboshi
ice cream, hazelnut crumble, miso caramel

COCKTAILS

SUIKA HANA \$12

wheatley vodka, watermelon, elderflower, lemon

FUUSHI \$12

barr hill gin, jasmine-green tea, apricot, cucumber

MATSUSHIMA \$13

banks 5 island rum, midori, coconut, lime, mint

SHIBUI \$14

buffalo trace bourbon, curaçao, cherry, almond, lemon

SAKE LIST

KUROSAWA JUNMAI KIMOTO \$8

rich classic earthy style, notes of mushroom and fallen leaves

MIZUBASHO 'WATERFLOWER' GINJO \$10

bright aroma, flavors of melon and pear with hint of almond

SPARKLING WINE

DELLA SCALA PROSECCO BRUT \$11

VEUVE CLICQUOT YELLOW LABEL \$25

WHITE WINE

THE CROSSING SAUVIGNON BLANC \$12

VIRGINIA MARIE LAMBRIX GEWÜRZTRAMINER \$12

BOLLIG-LEHNERT RIESLING KABINETT \$13

NEWTON 'SKYSIDE' CHARDONNAY \$14

ROSÉ WINE

FATTORIA SARDI ROSATO \$12

RED WINE

MICHEL TORINO MALBEC \$12

ELOUAN PINOT NOIR \$14

AUSTIN HOPE CABERNET SAUVIGNON \$18

BEERS

KIRIN LIGHT

\$6

HITACHINO

\$12

UNION DUCKPIN PALE ALE

\$7

In compliance with Maryland state guidelines and for the safety of our guests, all paper menus are disposed after each use.

To view our wine and sake list, please visit AzumiRestaurant.com or scan the code provided

