



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



STARTERS スターター

Edamame* 8
sea salt, lime

Tofu Miso Soup 6
wakame seaweed, scallion

Shishito Peppers 10
teriyaki miso, sesame

SALADS サラダ

Azumi House Salad* 10
baby lettuces, heirloom cherry tomato, carrot-ginger soy dressing, crispy onions

Seaweed Salad 13
traditional hiyashi wakame, cucumber

COLD APPETIZERS 冷やす

Yellowtail Jalapeño 18
pacific yellowtail, yuzu garlic soy, achiote oil

Crispy Rice Tuna* 18
eel sauce, scallion

Tuna Tartare 25
akami bluefin tuna, avocado, black truffle purée, moo shu crisps

HOT APPETIZERS 熱

Crispy Fried Calamari 16
ponzu emulsion, togarashi

Pork Gyoza 17
shiitake, cabbage, sesame soy

Rock Shrimp Tempura 18
ichimi aioli, baby lettuces

TEMPURA 天ぷら

Tiger Prawn 17

Assorted Vegetables 14

Assorted Seafood & Vegetables 16

Spicy Snow Crab 34
cilantro, red onion, fresno chili, ponzu

RICE ご飯

Vegetable Fried Rice* 16

Wagyu Fried Rice* 21

Lobster Fried Rice* 29

SIDES 添物

Sautéed Mushrooms* 11
seasonal japanese mushrooms, ponzu butter, shiso

Sweet Corn* 12
shiso butter

*Indicates Gluten Free Available

A customary gratuity of 20% will be added to all parties over 8 guests. Please alert your server of any food allergies. Consuming raw or under-cooked products such as chicken, pork, beef & shellfish can be hazardous to your health.

ROBATA

"FIRESIDE COOKING"

One skewer cooked barbecue style over a 1800° binchōtan (white oak) charcoal grill.
*Served immediately for best quality & flavor.

FROM THE SEA シーフード

Miso Black Cod* hajikami 36

Grilled Spanish Bronzino* spinach, seasonal mushrooms, chimichurri 40

FROM THE LAND お肉

Spicy Beef Tenderloin sesame, scallion 34

Australian Wagyu* grade 10+ with fresh wasabi Mkt

Japanese A5 Miyazaki Wagyu* japan's highest quality wagyu, truffle Mkt

PLATTERS 大皿

Please allow 30-40 minutes for preparation

Azumi Royal Platter* serves 3-4 175

chef's selection of (12) pieces of sushi, (14) pieces of sashimi, choice of (2) specialty rolls, (1) spicy tuna roll
flaming king crab roll | +\$10

Emperor's Sushi Feast* 240

40 pieces of Azumi's highest end sushi and sashimi flown in from Japan

SUSHI PLATES 寿司プレート

Sashimi Dinner* 42

chef's selection of (14) pieces of fish cut sashimi style

Nigiri Dinner* 32

chef's selection of (8) classic sushi cuts: yellowfin tuna, yellowtail, whitefish, salmon, blue skin, and shrimp

Chirashi* 29

(12) pieces of bite-sized sushi over rice

SPECIALTY ROLLS 特産

Crispy Spicy Yellowtail tempura flake, jalapeño 18

Yellowtail Jalapeño Roll* avocado, tempura flake, spicy aioli, topped with yellowtail and jalapeño-onion salsa 20

Maryland Roll* snow crab, avocado topped with spicy scallop, shrimp, aioli, crispy shallot 22

Vegetarian Roll cucumber, yamagobo, avocado, tamago, sweet soy 16

Premium California Roll* snow crab, tobiko, avocado, cucumber, spicy mayo 20

Crunchy Tuna Toro marinated toro, cucumber, mixed greens, tempura rice, fried shallot, scallion, yuzu kosho vinaigrette 22

Niji Maki Roll (Rainbow roll)* tuna, salmon, whitefish, shrimp, eel, snow crab, and avocado 26

Flaming King Crab Roll* spicy king crab chunk, achiote oil, eel sauce, over a tuna avocado roll 32

MAKI • TEMAKI マキ テマキ

RICE OUTSIDE

Tuna Avocado* 11

Salmon Avocado* 10

Alaskan Snow Crab Avocado* 14

Unagi Avocado eel sauce, sesame 12

Shrimp Tempura spicy mayo 12

Spicy Tuna* spicy mayo, scallion 10

Avocado Roll* 9

SEAWEED OUTSIDE

Tekka* tuna roll 8

Negi Toro* tuna scallion 18

Negi Hama* yellowtail scallion 8

Ume Shiso salted plum sauce & shiso 6

HANDROLL TASTING

spicy tuna
shrimp tempura
salmon avocado

22

刺身 にぎり

Each selection is served with two pieces. All sashimi and nigiri is gluten free*

TUNA

Maguro 9
yellowfin tuna

Bluefin Akami 12
lean tuna

Bluefin Chu Toro 21
medium fatty tuna

Bluefin Toro 26
fatty tuna

BLUEFIN TUNA TASTING

otoro
chu toro
akami

52 | 6pc

YELLOWTAIL

Hamachi 9
yellowtail

Hamachi Toro 12
yellowtail belly

Kanpachi 10
amber jack

SHELLFISH

Ebi 7
shrimp

Botan Ebi 12
jumbo sweet shrimp

Hotate 9
scallop

Tako 9
octopus

Zuwai Kani 11
snow crab

Unagi 11
fresh water eel

WHITEFISH

Madai 10
japanese snapper

SALMON
Scottish Salmon 8
King Salmon 11

CAVIAR

Tobiko 9
flying fish roe

Ikura 11
salmon roe

Uni Mkt
santa barbara sea urchin

EGG

Uzura 5
quail egg

Tamago Yaki 8
japanese omelet

SAKE 酒

BY THE GLASS

- Kurosawa Junmai Kimoto** 8
Nagano
Rich classic earthy style, notes of mushroom and fallen leaves
- Mizubasho "Water Flower" Ginjo** 10
Gunma
Bright aroma, flavors of melon and pear with hint of almond
- Narutotai "Drunken Snapper" Ginjo Nama Genshu** 16
Tokushima
Round and bright with punchy aromatics and fruity flavor
- Dassai "Cloud 50" Junmai Daiginjo Nigori** 16
Yamaguchi
Lighter than other nigori styles with a bit of zing on the finish
- Eiko Fuji "10,000 Ways" Honjozo** 9
Yamagata
Light and crisp with hints of orange and clove

FLIGHTS 試飲

SAKE

- Intro** 20
Eiko Fuji "10,000 Ways" Honjozo
Mizubasho "Water Flower" Ginjo
Kurosawa Junmai Kimoto
- Expert** 32
Suigei Shuzo "Drunken Whale" Tokubetsu Junmai
Narutotai "Drunken Snapper" Ginjo Nama Genshu
Dassai "Cloud 50" Junmai Daiginjo Nigori

JAPANESE WHISKY | ONE OUNCE POURS

- Essentials** 25
Suntory Toki
Hibiki Harmony
Nikka Coffey Grain
- Master** 125
Nikka Taketsuru Pure Malt 17yr
Ichiro Chichibu 2019
Yamazaki 18yr

BEER ビール

DRAFT

- Sapporo, japan** 5
- Kirin Ichiban, japan** 6
- Union Divine IPA, baltimore, md** 8

JAPANESE BOTTLED BEER

- Kirin Light** 6
- Orion Premium** 6
- Echigo Red Ale** 12
- Ginga Kogen** 14
- Iwatekura Bakushu Oyster Stout** 14
- Hitachino** 12

THE USUAL SUSPECTS

- Stella Artois, belgium** 6
- Union Craft Duck Pin Ale, baltimore, md** 7

COCKTAILS カクテル

- SPUMONI SPRITZ スプリッツ** 13
sparkling sake, cherry blossom, grapefruit, tonic
- NATSUKO 夏子** 13
mizu lemongrass shochu, passion fruit, lemon, makrut lime leaf
- SUIKA HANA スイカ花** 12
wheatley vodka, watermelon, elderflower, lime
- HARAJUKU 原宿** 12
reyka vodka, matcha, strawberry, calpico, lime
- MATSUSHIMA 松島** 13
banks 5 island rum, midori, coconut, lime, mint
- FUUSHI ふうし** 12
baltimore spirits company shot tower gin, jasmine-green tea, apricot, cucumber
- KYUSHU MARGARITA マルガリータ** ... 12
olmeca altos plata tequila, raspberry, lychee, lime, agave
- SHIBUI 渋い** 14
buffalo trace bourbon, curaçao, cherry, almond, lemon
- HASHA ハジャ** 14
suntory toki japanese whisky, lemon, ginger, honey, togarashi
- GHIDORAH ギドラ** 16
nikka from the barrel japanese whisky, black walnut, celery, soda

WINE BY THE GLASS ワイン

SPARKLING

- Della Scala Prosecco Brut** 11
Italy
- Gerard Bertrand "Thomas Jefferson" Sparkling** 12
Limoux, France
- Segura Viudas Aria Sparkling Pinot Noir** 12
Penedes, Spain
- Veuve Clicquot Yellow Label** 25
Champagne, France

WHITE

- The Crossing Sauvignon Blanc** 12
Malborough, New Zealand
- Akemi Viura** 13
Rioja, Spain
- Newton "Skyside" Chardonnay** 14
North Coast, CA
- Borgo M Pinot Grigio** 10
Venezie IGT, Italy

ROSÉ

- Miraval** 16
Côtes de Provence, France
- Fleurs de Prairie** 14
Côtes de Provence, France

RED

- Elouan Pinot Noir** 14
Willamette Valley, OR
- Chaptouier Belleruche Grenache, Syrah** 12
Côte-de-Rhone, France
- Michel Torino Malbec** 12
Colchagua, Argentina
- Austin Hope Cabernet Sauvignon** 18
Paso Robles, CA