



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](http://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 薬膳

**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"

**Chicken Thigh\* 10** sweet scallion, tare sauce

**Lamb Chop 14** kimchi, maldon sea salt

**Scottish Salmon\* 11** pickled cucumber, sesame

*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\* 36** hajikami

**Grilled Spanish Bronzino\* 40** spinach, seasonal mushrooms, chimichurri

### FROM THE LAND お肉

**Spicy Beef Tenderloin 34** sesame, scallion

**Australian Wagyu\* Mkt** grade 10+ with fresh wasabi

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

### 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 18** tempura flake, jalapeño

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

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

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

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

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

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

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

### MAKI • TEMAKI マキ テマキ

#### RICE OUTSIDE

**Tuna Avocado\* 11**

**Salmon Avocado\* 10**

**Alaskan Snow Crab Avocado\* 14**

**Unagi Avocado 12** eel sauce, sesame

**Shrimp Tempura 12** spicy mayo

**Spicy Tuna\* 10** spicy mayo, scallion

**Avocado Roll\* 9**

#### SEAWEED OUTSIDE

**Tekka\* 8** tuna roll

**Negi Toro\* 18** tuna scallion

**Negi Hama\* 8** yellowtail scallion

**Ume Shiso 6** salted plum sauce & shiso

#### HANDROLL TASTING

spicy tuna  
shrimp tempura  
salmon avocado

22

### 刺身 にぎり

## SASHIMI • NIGIRI

*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

**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

**Suigei Shuzo "Drunken Whale" Tokubetsu Junmai**.... 14  
*Kouchi*  
Stong presence of fennel and hops with hints of strawberry

**Gekkeikan Junmai** **SERVED HOT OR COLD** GLASS 9 CARAFE 32  
*Kyoto*  
Full bodied with hints of cantaloupe and honeydew

# FLIGHTS 試飲

## SAKE

**Intro**..... 22

*Eiko Fuji "10,000 Ways" Honjozo*  
*Gekkeikan Junmai*  
*Kurosawa Junmai Kimoto*

**Expert**..... 34

*Suigei Shuzo "Drunken Whale" Tokubetsu Junmai*  
*Narutotai "Drunken Snapper" Ginjo Nama Genshu*  
*Dassai "Cloud 50" Junmai Daiginjo Nigori*

## JAPANESE WHISKY | ONE OUNCE POURS

**Essentials**..... 35

*Iwai 45*  
*Hibiki Harmony*  
*Akashi*

**Master**..... 125

*Nikka Taketsuru Pure Malt 17yr*  
*Ichiro Chichibu 2019*  
*Yamazaki 18yr*

# COCKTAILS カクテル

**SUIKA HANA スイカ花**..... 12  
wheatley vodka, watermelon, elderflower, lime

**KYUSHU MARGARITA マルガリータ**.... 14  
olmeca altos plata tequila, raspberry, lychee, lime, agave

**OOLONG-HAI ウーロン茶**..... 13  
mugi shochu, plum brandy, cinnamon, oolong

**RYUKO 龍子**..... 12  
baltimore spirits company shot tower gin, coconut, green apple, ginger, shiso

**MATSUSHIMA 松島**..... 13  
banks 5 island rum, midori, coconut, lime, mint

**KUROFUNE 黒船**..... 14  
sagamore spirit rye whiskey, pear, almond, cardamom, black walnut

**SHIBUI 渋い**..... 14  
buffalo trace bourbon, curaçao, cherry, almond, lemon

**HASHA ハシャ**..... 14  
suntory toki japanese whisky, lemon, ginger, honey, togarashi, egg white

# WINE BY THE GLASS ワイン

## SPARKLING

**Santa'Anna Prosecco**..... 12  
*Italy*

**Segura Viudas Aria Sparkling Pinot Noir**..... 12  
*Penedes, Spain*

**Taittinger**..... 25  
*Champagne, France*

## WHITE

**Emmolo Sauvignon Blanc**..... 13  
*Fairfield, California*

**Newton "Skyside" Chardonnay**..... 14  
*North Coast, CA*

**Borgo M Pinot Grigio**..... 10  
*Venezie IGT, Italy*

## ROSÉ

**Miraval**..... 16  
*Côtes de Provence, France*

## RED

**Elouan Pinot Noir**..... 14  
*Willamette Valley, OR*

**Mauricio Lorca "Angels Selection" Malbec**..... 12  
*Uco Valley, Argentina*

**Austin Hope Cabernet Sauvignon**..... 18  
*Paso Robles, CA*

# BEER ビール

## DRAFT

**Sapporo, Japan**..... 7

**Stillwater Extra Dry, Brooklyn, NY**..... 8

**Diamondback Green Machine, Baltimore, MD** 8

## BOTTLES + CANS

**Burley Oak Sorry Chicky, Berlin, MD**..... 7

**Brewers Art Bird House, Baltimore MD**..... 7

**Stella Artois, Belgium**..... 7

**Coors Light, Golden, CO**..... 6

## JAPANESE BOTTLED BEER

**Kirin Light**..... 7

**Kirin Ichiban**..... 7

**Echigo Red Ale**..... 12

**Ginga Kogen**..... 14

**Iwatekura Bakushu Oyster Stout**..... 14

**Hitachino**..... 12