



OMAKASE お任せ

Azumi Tasting Menu 12-course creation including chef's best sushi & kitchen items **125 | PP**
FULL TABLE PARTICIPATION REQUIRED

Toyosu Nigiri Platter* (12) assorted pieces of chef's top quality sushi, seasonal embellishments **MKT**



Wine & Sake List

STARTERS スターター

Edamame* 8
sea salt, lime

Tofu Miso Soup 6
wakame seaweed, scallion

Shishito Peppers 10
teriyaki miso, sesame

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

ROBATA 炉端
Cooked barbecue style over a 1800° binchōtan (white oak) charcoal grill

Chicken Thigh* 10
sweet scallion, tare sauce

Lamb Chop 14
kimchi, maldon sea salt

Scottish Salmon* 11
pickled cucumber, sesame

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

Chicken Fried Rice* 21

Wagyu Fried Rice* 25

Shrimp Fried Rice* 25

Lobster Fried Rice* 29

SIDES 肴

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

Sweet Corn* 12
shiso butter

PLATTERS 大皿 PLEASE ALLOW 30-40 MINUTES FOR PREPARATION

Azumi Royal Platter* 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

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, and shrimp

Chirashi* 29
(12) pieces of bite-sized sushi over rice

SPECIALTY ROLLS 特産

Dynamite Hand Roll* 19
baked crab, creamy lemon aioli

Chirashi Maki* 19
yellowfin tuna, salmon, white fish, yuzu kosho mayo

Spider Roll 18
soft shell crab, cucumber, shiso, kanpyō, tobiko mayo

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

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

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

FROM THE SEA シーフード

Grilled Spanish Bronzino* 40
spinach, seasonal mushrooms, chimichurri

Miso Black Cod* 36
hajikami



22oz BONE-IN JAPANESE A5 MIYAZAKI WAGYU

truffled potato purée, tempura onion ring, micro greens salad

525

RICE OUTSIDE

Tuna Avocado* 15
Salmon Avocado* 14
Alaskan Snow Crab Avocado* 16
Unagi Avocado *eel sauce, sesame* 14

SEAWEED OUTSIDE

Tekka* *tuna roll* 8
Negi Toro* *tuna scallion* 21

HAND ROLL TASTING

spicy tuna, shrimp tempura, salmon avocado 22

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

Spicy Tuna Tataki Roll 26
shrimp tempura, avocado, mango salsa

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

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

Vegan Roll 14
tempura asparagus, avocado, red pepper, cucumber

Shrimp Tempura *spicy mayo* 14
Spicy Tuna* *spicy mayo, scallion* 12
Avocado Roll* 9

Negi Hama* *yellowtail scallion* 13
Ume Shiso *salted plum sauce & shiso* 6

SASHIMI • NIGIRI 刺身にぎり

GLUTEN FREE | EACH SELECTION IS SERVED WITH TWO PIECES

TUNA

Maguro *yellowfin tuna* 9
Bluefin Akami *lean tuna* 15
Bluefin Chu Toro *medium fatty tuna* 21
Bluefin Toro *fatty tuna* 26

Bluefin Tuna Tasting 52
6 piece tasting of otoro, chu toro, and akami

YELLOWTAIL

Hamachi *yellowtail* 9
Hamachi Toro *yellowtail belly* 13
Kanpachi *amber jack* 12

SALMON

Scottish Salmon 10
King Salmon 12

WHITEFISH

Madai *japanese snapper* 12
Hirame *flake* 9

SHELLFISH

Ebi *shrimp* 10
Botan Ebi *jumbo sweet shrimp* 15
Hotate *scallop* 12
Tako *octopus* 9
Zuwai Kani *snow crab* 13
Unagi *fresh water eel* 11

CAVIAR

Tobiko *flying fish roe* 9
Ikura *salmon roe* 13
Uni *santa barbara sea urchin* Mkt

EGG

Uzura *quail egg* 8
Tamago Yaki *japanese omelet* 8

SPECIAL NIGIRI

A5 Miyazaki Beef *foie gras, chives* 39
Seared Otoro *fresh truffle, maldon sea salt* 34
Truffle Uni *garlic chip, house blended soy* 31
Torched Salmon Belly *ikura* 18
Hamachi toro *fermented citrus zest* 19
Hirame *ume, shiso* 15

*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 undercooked products such as chicken, pork, beef & shellfish can be hazardous to your health.

COCKTAILS

SUIKA HANA スイカ花 13
wheatley vodka, watermelon, elderflower, lime
KYUSHU MARGARITA マルガリータ 15
olmeca altos plata tequila, raspberry, lychee, lime, agave
FUUSHI ウーロン茶 13
bsc shot tower gin, jasmine green tea, apricot, cucumber
BUSHIDŌ 武士道 13
el tesoro blanco tequila, aloe, grapefruit, ginger, serrano, cilantro
MATSUSHIMA 松島 14
banks 5 island rum, midori, coconut, lime, mint
SHIBUI 渋い 15
buffalo trace bourbon, curaçao, cherry, almond, lemon
HASHA ハシャ 15
suntory toki japanese whisky, lemon, ginger, honey, togarashi, egg white
MIITSUKETA 見つけた 15
sagamore spirit rye, japanese vermouth, banana, cinnamon, black walnut

BEER

DRAFT

Sapporo, Lager 7
RAR Groove City, Hefeweizen 8
Diamondback "Green Machine," IPA 8

BOTTLES + CANS

Burley Oak Sorry Chicky, Berliner Weisse 7
Brewer's Art Birdhouse, Pale Ale 7
Stella Artois 7
Coors Light 6

JAPANESE BOTTLED BEER

Kirin Light, Light Pilsner 7
Kirin Ichiban, 100% Malt - First Press 7
Echigo, Red Ale 12
Ginga Kogen, Hefeweizen 14
Iwatekura Bakushu, Oyster Stout 14
Hitachino (Seasonal) 12

SAKE

BY THE GLASS

Kurosawa Junmai Kimoto 10
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 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 34
Kyoto Full bodied with hints of cantaloupe and honeydew

WINE BY THE GLASS

SPARKLING

Santa'Anna Prosecco, Italy 12
Segura Viudas Aria Sparkling Pinot Noir, Penedes, Spain 12
Taittinger Brut La Française, Champagne, France 25

WHITE

Emmolo Sauvignon Blanc, Fairfield, California 13
Newton "Skyside" Chardonnay, North Coast, CA 14
Borgo M Pinot Grigio, Venezie IGT, Italy 12

ROSÉ

Miraval, Côtes de Provence, France 16

RED

Sketchbook Pinot Noir, Mendocino, CA 14
Mauricio Lorca "Angels Selection" Malbec, Uco Valley, Argentina 12
Austin Hope Cabernet Sauvignon, Paso Robles, CA 18

FLIGHTS

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 45
Iwai 45
Nikka from the Barrel
Akashi
Master 125
Nikka Taketsuru Pure Malt 17yr
Komagatake Single Malt Limited Edition 2019
Ichiro's Malt & Grain