

## STARTERS スターター

**Edamame\* 9**  
sea salt, lime

**Tofu Miso Soup 6**  
wakame seaweed, scallion

**Shishito Peppers 12**  
teriyaki miso, sesame

**Azumi House Salad\* 11**  
baby lettuces, heirloom cherry tomato, carrot-ginger soy dressing, crispy onions

**Seaweed Salad 14**  
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 28**  
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\* 11**  
sweet scallion, tare sauce

**Lamb Chop 16**  
kimchi, maldon sea salt

**Scottish Salmon\* 12**  
pickled cucumber, sesame

## HOT APPETIZERS 熱

**Crispy Fried Calamari 16**  
ponzu emulsion, togarashi

**Pork Gyoza 17**  
shiitake, cabbage, sesame soy

**Rock Shrimp Tempura 19**  
ichimi aioli, baby lettuces

## TEMPURA 天ぷら

**Tiger Prawn 19**

**Assorted Vegetables 16**

**Assorted Seafood & Vegetables 18**

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

## RICE ご飯

**Vegetable Fried Rice\* 18**

**Chicken Fried Rice\* 22**

**Wagyu Fried Rice\* 26**

**Shrimp Fried Rice\* 26**

**Lobster Fried Rice\* 31**

## SIDES 箸置

**Sautéed Mushrooms\* 13**  
seasonal japanese mushrooms, ponzu butter, shiso

**Sweet Corn\* 13**  
shiso butter

## OMAKASE お任せ

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

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

## 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\* 34**  
chef's selection of (8) classic sushi cuts: yellowfin tuna, yellowtail, whitefish, salmon, and shrimp

**Chirashi\* 32**  
(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 21**  
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 17**  
cucumber, yamagobo, avocado, tamago, sweet soy

## FROM THE LAND お肉

**Spicy Beef Tenderloin 42**  
sesame, scallion

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

**Black Angus Ribeye 58**  
21 day dry-aged, truffle potato purée, sweet sesame glaze

**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\* 38**  
hajikami



**22oz BONE-IN JAPANESE A5 MIYAZAKI WAGYU**

*truffled potato purée, tempura onion ring, micro greens salad*

525

## RICE OUTSIDE

<b>Tuna Avocado*</b> .....	16
<b>Salmon Avocado*</b> .....	14
<b>Unagi Avocado <i>eel sauce, sesame</i></b> .....	16
<b>Shrimp Tempura <i>spicy mayo</i></b> .....	15
<b>Spicy Tuna* <i>spicy mayo, scallion</i></b> .....	15
<b>Avocado Roll*</b> .....	9

## SEAWEED OUTSIDE

<b>Tekka* <i>tuna roll</i></b> .....	12
<b>Negi Toro* <i>tuna scallion</i></b> .....	21
<b>Negi Hama* <i>yellowtail scallion</i></b> .....	13
<b>Ume Shiso <i>salted plum sauce &amp; shiso</i></b> .....	6

## HAND ROLL TASTING

<i>spicy tuna, shrimp tempura, salmon avocado</i> .....	23
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## SASHIMI • NIGIRI 刺身にぎり

GLUTEN FREE | EACH SELECTION IS SERVED WITH TWO PIECES

### TUNA

<b>Maguro <i>yellowfin tuna</i></b> .....	11
<b>Bluefin Akami <i>lean tuna</i></b> .....	15
<b>Bluefin Chu Toro <i>medium fatty tuna</i></b> .....	23
<b>Bluefin Toro <i>fatty tuna</i></b> .....	28

**Bluefin Tuna Tasting 56**  
*6 piece tasting of otoro, chu toro, and akami*

### YELLOWTAIL

<b>Hamachi <i>yellowtail</i></b> .....	9
<b>Hamachi Toro <i>yellowtail belly</i></b> .....	13
<b>Kanpachi <i>amber jack</i></b> .....	12

### SALMON

<b>Scottish Salmon</b> .....	10
<b>King Salmon</b> .....	12

### WHITEFISH

<b>Madai <i>japanese snapper</i></b> .....	12
<b>Hirame <i>fluke</i></b> .....	9

### SHELLFISH

<b>Ebi <i>shrimp</i></b> .....	10
<b>Botan Ebi <i>jumbo sweet shrimp</i></b> .....	16
<b>Hotate <i>scallop</i></b> .....	12
<b>Tako <i>octopus</i></b> .....	11
<b>Zuwai Kani <i>snow crab</i></b> .....	13
<b>Unagi <i>fresh water eel</i></b> .....	11

### CAVIAR

<b>Tobiko <i>flying fish roe</i></b> .....	9
<b>Ikura <i>salmon roe</i></b> .....	13
<b>Uni <i>santa barbara sea urchin</i></b> .....	Mkt

### EGG

<b>Uzura <i>quail egg</i></b> .....	8
<b>Tamago Yaki <i>japanese omelet</i></b> .....	8

### SPECIAL NIGIRI

<b>A5 Miyazaki Beef <i>foie gras, chives</i></b> .....	42
<b>Seared Otoro <i>fresh truffle, maldon sea salt</i></b> .....	34
<b>Truffle Uni <i>garlic chip, house blended soy</i></b> .....	31
<b>Torched Salmon Belly <i>ikura</i></b> .....	18
<b>Hamachi toro <i>fermented citrus zest</i></b> .....	19
<b>Hirame ume, shiso</b> .....	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  
wheatley vodka, watermelon, elderflower, lime  
13

**KYUSHU MARGARITA** マルガリータ  
olmecca altos plata tequila, raspberry,  
lychee, lime, agave  
15

**FUUSHI** ウーロン茶  
bsc shot tower gin, jasmine green tea,  
apricot, cucumber  
13

**BUSHIDŌ** 武士道  
el tesoro blanco tequila, aloe, grapefruit,  
ginger, serrano, cilantro  
13

**MATSUSHIMA** 松島  
banks 5 island rum, midori, coconut, lime, mint  
14

**SHIBUI** 渋い  
buffalo trace bourbon, curaçao, cherry,  
almond, lemon  
15

**HASHA** ハシャ  
suntory toki japanese whisky, lemon, ginger,  
honey, togarashi, egg white  
15

**MIITSUKETA** 見つけた  
sagamore spirit rye, japanese vermouthe, banana,  
cinnamon, black walnut  
15

### DRAFT BEER

Sapporo, Lager ..... 7  
Evolution Delmarva Pure Pils, Pilsner..... 8  
Diamondback "Green Machine," IPA ..... 9

### BOTTLES + CANS

Brewer's Art Birdhouse, Pale Ale ..... 7  
Burley Oak Sorry Chicky, Berliner Weisse .... 10  
Evolution Primal, Pale Ale..... 8  
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..... 18  
Iwatekura Bakushu, Oyster Stout..... 22  
Hitachino (Seasonal) ..... 18

## SAKE 酒

### BY THE GLASS

**Kurosawa Junmai Kimoto**..... 11  
*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 Ban Ryu "10,000 Ways" Honjozo** ..... 10  
*Yamagata*  
Light and crisp with hints of orange and clove

**Suigei Shuzo "Drunken Whale" Tokubetsu Junmai**..... 15  
*Kouchi*  
Stong presence of fennel and hops with hints of strawberry

**Gekkeikan Junmai** **SERVED HOT OR COLD** ..... GLASS 10 CARAFE 36  
*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

**Hogue Riesling, Washington, USA** ..... 12  
**Emmolo Sauvignon Blanc, Fairfield, California** ..... 13  
**Franz Haas Pinot Grigio, Alto Adige, Italy** ..... 12  
**Neyers 304 Chardonnay, Sonoma County, CA** ..... 17

### ROSÉ

**Charles Smith "ViNO" Rosé, Washington, USA** ..... 10  
**Miraval, Côtes de Provence, France** ..... 16  
**Bertaud Belieu La Fete du Rosé, Saint Tropez, France** ..... 16

### RED

**Sketchbook Pinot Noir, Mendocino, CA** ..... 14  
**Mauricio Lorca "Angels Selection" Malbec, Uco Valley, Argentina** ..... 12  
**Captûre "Innovant" Cabernet Sauvignon, Alexander Valley, CA** ..... 19  
**Sonoroso Rosso Dulce, Trento-Alto Adige, Italy** ..... 11

## FLIGHTS 試飲

### SAKE

**Intro**..... 24  
*Eiko Fuji "10,000 Ways" Honjozo*  
*Gekkeikan Junmai*  
*Kurosawa Junmai Kimoto*

**Expert**..... 38  
*Suigei Shuzo "Drunken Whale" Tokubetsu Junmai*  
*Narutotai "Drunken Snapper" Ginjo Nama Genshu*  
*Dassai "Cloud 50" Junmai Daiginjo Nigori*

### JAPANESE WHISKY | ONE OUNCE POURS

**Essentials**..... 48  
*Iwai 45*  
*Nikka from the Barrel*  
*Akashi*

**Master**..... 130  
*Hakushu 12yr*  
*Komagatake Single Malt Limited Edition 2019*  
*Ichiro's Malt & Grain*