



### STARTERS スターター

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

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

**Shishito Peppers** 12  
teriyaki miso, sesame

### SALADS サラダ

**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

### 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

### RICE ご飯

**Vegetable Fried Rice\*** 16

**Chicken Fried Rice\*** 22

**Wagyu Fried Rice\*** 26

**Shrimp Fried Rice\*** 26

**Lobster Fried Rice\*** 29

#### \*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.

### ENTREES デイナー

**Miso Black Cod\*** hajikami, white rice 38

**Spicy Beef Tenderloin** sesame, scallion, white rice 39

**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 (12) pieces of sushi, (14) pieces of sashimi, choice of (2) specialty rolls, (1) spicy tuna roll 175  
Flaming King Crab Roll | +\$10

**Emperor's Sushi Feast\*** 40 pieces of Azumi's highest end sushi and sashimi flown in from Japan 240

### SUSHI PLATES 寿司プレート

**Nigiri Assortment\*** six pieces of fresh nigiri, spicy tuna hand roll 27

**Chirashi\*** (12) pieces of bite-sized sushi over rice 32

**Sashimi Assortment\*** ten cuts of chef's freshest choice fish, spicy tuna hand roll 29

## 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

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

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

**Crunchy Tuna Toro** 25  
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** 17  
tempura asparagus, avocado, red pepper, cucumber

### RICE OUTSIDE

**Tuna Avocado\*** ..... 16

**Salmon Avocado\*** ..... 14

**Unagi Avocado** eel sauce, sesame ..... 16

**Shrimp Tempura** spicy mayo..... 15

**Spicy Tuna\*** spicy mayo, scallion..... 15

**Avocado Roll\*** ..... 9

### SEAWEED OUTSIDE

**Tekka\*** tuna roll ..... 12

**Negi Toro\*** tuna scallion..... 21

**Negi Hama\*** yellowtail scallion..... 13

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

### HAND ROLL TASTING

spicy tuna, shrimp tempura, salmon avocado..... 23

## SASHIMI • NIGIRI 刺身にぎり

GLUTEN FREE | EACH SELECTION IS SERVED WITH TWO PIECES

### TUNA

**Maguro** yellowfin tuna.....11

**Bluefin Akami** lean tuna..... 15

**Bluefin Chu Toro** medium fatty tuna 23

**Bluefin Toro** fatty tuna..... 28

**Bluefin Tuna Tasting 56**  
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** fluke.....9

### SHELLFISH

**Ebi** shrimp .....10

**Botan Ebi** jumbo sweet shrimp ..... 16

**Hotate** scallop..... 12

**Tako** octopus.....11

**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.....42

**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

## COCKTAILS

### SUIKA HANA スイカ花

wheatley vodka, watermelon, elderflower, lime

13

### KYUSHU MARGARITA マルガリータ

olmea 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

## BEER

### DRAFT

Sapporo, Lager .....7

Evolution Delmarva Pure Pils, Pilsner.....8

Diamondback "Green Machine," IPA .....9

### BOTTLES + CANS

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

### 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

Borgo M Pinot Grigio, Venezie IGT, Italy .....12

Neyers 304 Chardonnay, Sonoma County, CA .....17

### ROSÉ

Charles Smith "ViNO" Rosé, Washington, USA .....10

Miraval, Côtes de Provence, 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