

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* 14
baby lettuces, heirloom cherry tomato,
carrot-ginger soy dressing, crispy onions

Seaweed Salad 16
traditional hiyashi wakame, cucumber

APPETIZERS 前菜

Pacific Yellowtail Jalapeño 18
yuzu garlic soy, achiote oil

Crispy Rice Tuna* 18
eel sauce, scallion

Tuna Tartare 28
akami bluefin tuna, black truffle purée,
avocado, moo shu crisps

Pork Gyoza 17
shiitake, cabbage, sesame soy

Crispy Fried Calamari 16
ponzu emulsion, togarashi

Rock Shrimp Tempura 19
ichimi aioli, baby lettuces

Miyazaki Gyoza 24
truffle soy sauce

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

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

A5 Fried Rice* 43

SIDES 茶碗

Sautéed Mushrooms* 15
seasonal japanese mushrooms,
ponzu butter, shiso

Sweet Corn* 13
shiso butter

Sautéed Vegetables 16
teriyaki butter

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

Azumi Premium Tasting Menu
15-courses exclusively sourced imported
products from around the globe • 395 pp
FULL TABLE PARTICIPATION REQUIRED

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 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

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
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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

*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.



22OZ BONE-IN
JAPANESE A5

MIYAZAKI WAGYU

truffled potato purée,
tempura onion ring,
micro greens salad
525