STARTERS スターター

Edamame* 11
sea salt, lime

Tofu Miso Soup 8
wakame seaweed, scallion

Shishito Peppers 14
teriyaki miso, sesame

Azumi House Salad* 16
baby lettuces, heirloom cherry tomato, carrot-ginger soy dressing, crispy onions

Seaweed Salad 16
traditional hiyashi wakame, cucumber

COLD APPETIZERS 前菜

Yellowtail Jalapeño 20
yuzu garlic soy, achiote oil

Crispy Rice Tuna* 20
eel sauce, scallion

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

ROBATA 炉端

COOKED BARBECUE STYLE OVER A 1800° BINCHŌTAN (WHITE OAK) CHARCOAL GRILL

Chicken Thigh* 13
sweet scallion, tare sauce

Lamb Chop 16
kimchi, maldon sea salt

Scottish Salmon* 12
pickled cucumber, sesame

HOT APPETIZERS 前菜

Crispy Fried Calamari 18
ponzu emulsion, togarashi

Pork Gyoza 19
shiitake, cabbage, sesame soy

Rock Shrimp Tempura 21
ichimi aioli, baby lettuces

TEMPURA 天ぷら

Tiger Prawn 22

Assorted Vegetables 20

Assorted Seafood & Vegetables 21

Spicy Snow Crab 38
cilantro, red onion, fresno chili, ponzu

RICE ご飯

Vegetable Fried Rice* 22

Chicken Fried Rice* 25

Wagyu Fried Rice* 28

Shrimp Fried Rice* 28

Lobster Fried Rice* 34

SIDES 薬味

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

Sweet Corn* 13
shiso butter

OMAKASE お任せ

Azumi Tasting Menu *12-course creation including chef's best sushi & kitchen items* • FULL TABLE PARTICIPATION REQUIRED • 210 PP | 310 PP

Toyosu Nigiri Platter* *12 assorted pieces of chef's top quality sushi, seasonal embellishments* • 95

PLATTERS 大皿

PLEASE ALLOW 30-40 MINUTES FOR PREPARATION

Azumi Royal Platter* 210
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* 275
40 pieces of Azumi's highest end sushi and sashimi

SUSHI PLATES 寿司プレート

Sashimi Dinner* 46
chef's selection of (14) pieces of fish cut sashimi style

Nigiri Dinner* 38
chef's selection of (8) classic sushi cuts: yellowfin tuna, yellowtail, whitefish, salmon, and shrimp

Chirashi* 36
(12) pieces of bite-sized sushi over rice

FROM THE LAND お肉

Spicy Beef Tenderloin 45
sesame, scallion

Australian Wagyu* Mkt
grade 10+ with fresh wasabi

Black Angus Ribeye 63
21 day dry-aged, truffle potato purée, sweet sesame glaze

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

宮崎和牛

22OZ BONE-IN JAPANESE A5

MIYAZAKI WAGYU

truffled potato purée, tempura onion ring, micro greens salad

525

FROM THE SEA シーフード

Grilled Spanish Bronzino* 44
spinach, seasonal mushrooms, chimichurri

Miso Black Cod* 40
hajikami

SPECIALTY ROLLS 特産

Dynamite Roll* 22
baked crab, creamy lemon aioli

Chirashi Maki* 22
yellowfin tuna, salmon, white fish, yuzu kosho mayo

Spider Roll 23
soft shell crab, cucumber, shiso, kanpyō, tobiko mayo

Yellowtail Jalapeño Roll* 22
avocado, tempura flake, spicy aioli, topped with yellowtail and jalapeño-onion salsa

Vegetarian Roll 19
cucumber, yamagobo, avocado, tamago, sweet soy

Premium California Roll* 23
snow crab, tobiko, avocado, cucumber, spicy mayo

Spicy Tuna Tataki Roll 29
shrimp tempura, avocado, mango salsa

Crunchy Tuna Toro 27
marinated toro, cucumber, mixed greens, tempura rice, fried shallot, scallion, yuzu kosho vinaigrette

Flaming King Crab Roll* 35
spicy king crab, achiote oil, eel sauce, over a tuna avocado roll

Vegan Roll 19
tempura asparagus, avocado, red pepper, cucumber

RICE OUTSIDE

Tuna Avocado* 18
Salmon Avocado* 16
Unagi Avocado *eel sauce, sesame* 18
Shrimp Tempura *spicy mayo* 17
Spicy Tuna* *spicy mayo, scallion* 17

HAND ROLL TASTING *Spicy Tuna, Shrimp Tempura, Salmon Avocado* 26

大晦日
V-DAY ROLL
snow crab, maguro, avocado, rock shrimp, soy paper, spicy mayo, eel sauce
39

SASHIMI | NIGIRI 刺身にぎり

GLUTEN FREE | EACH SELECTION IS SERVED WITH TWO PIECES

TUNA

Maguro *yellowfin tuna* 13
Bluefin Akami *lean tuna* 17
BluefinChuToro *mild fatty tuna* 25
Bluefin Toro *fatty tuna* 30

Bluefin Tuna Tasting 59
6 piece tasting of otoro, chu toro, and akami

YELLOWTAIL

Hamachi *yellowtail* 11
Hamachi Toro *yellowtail belly* 14
Kanpachi *amber jack* 14

SALMON

Scottish Salmon 10
King Salmon 12

WHITEFISH

Madai *japanese snappe* 14
Hirame *fluke* 12

SHELLFISH

Ebi *shrimp* 12
Botan Ebi *jumbo sweet shrimp* 18
Hotate *scallop* 14
Tako *octopus* 13
Zuwai Kani *snow crab* 15
Unagi *fresh water eel* 13

CAVIAR

Tobiko *flying fish roe* 11
Ikura *salmon roe* 15
Uni *santa barbara sea urchin* . . . . . Mkt

EGG

Tamago Yaki *japanese omelet* 10

SPECIAL NIGIRI

A5 Miyazaki Beef *foie gras, chives* 42
Seared Otoro *fresh truffle, maldon salt* . . 34
Truffle Uni *garlic chip, house blended soy* . . 31
AHamachi 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.