

ROBATA

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

CHICKEN THIGH*
sweet scallion, tare sauce • 11

LAMB CHOP
kimchi, maldon sea salt • 16

SCOTTISH SALMON*
pickled cucumber, sesame • 12

TACOS

ONE TACO PER ORDER

YELLOWFIN TUNA
avocado, sesame seed, spicy miso, chive • 8

OTORO
shiso, scallion, micro wasabi,
yuzu-garlic soy vinaigrette • 17

SNOW CRAB
tobiko, scallion, lemon, ponzu mayo • 9

SCOTTISH SALMON
cucumber, ikura, shiso, yuzu kosho mayo • 7

JAPANESE EGGPLANT
teriyaki miso, sesame seed • 6

TEMPURA

TIGER PRAWN • 19
ASSORTED VEGETABLES • 16
ASSORTED SEAFOOD + VEGETABLES • 18
SPICY SNOW CRAB • 34

お任せ OMAKASE

AZUMI TASTING MENU
12-course creation including chef's best sushi
& kitchen items 125PP | 210PP | 310PP
• FULL TABLE PARTICIPATION REQUIRED •

TOYOSU NIGIRI PLATTER*
12 assorted pieces of chef's top quality
sushi, seasonal embellishments
MKT



22oz BONE-IN JAPANESE A5
MIYAZAKI WAGYU
truffled potato purée,
tempura onion ring,
micro greens salad | 525

APPETIZERS

EDAMAME*
sea salt, lime • 9

TOFU MISO SOUP
wakame seaweed, scallion • 7

SEAWEED SALAD
traditional hiyashi wakame,
cucumber • 14

SHISHITO PEPPERS
teriyaki miso, sesame • 12

YELLOWTAIL JALAPEÑO
pacific yellowtail, yuzu garlic soy,
achiote oil • 18

AZUMI HOUSE SALAD*
baby lettuces, crispy onions,
heirloom cherry tomato,
carrot-ginger soy dressing • 11

CRISPY RICE TUNA*
eel sauce, scallion • 18

TUNA TARTARE
akami bluefin tuna, black truffle purée,
avocado, moo shu crisps • 28

PORK GYOZA
shiitake, cabbage, sesame soy • 17

CRISPY FRIED CALAMARI
ponzu emulsion, togarashi • 16

ROCK SHRIMP TEMPURA
ichimi aioli, baby lettuces • 19

ENTRÉES

GRILLED SPANISH BRONZINO*
spinach, seasonal mushrooms,
chimichurri • 40

MISO BLACK COD*
hajikami • 38

HOKKAIDO A5 SNOW BEEF*
chateau uenae lake farm,
truffle sauce • MKT

SPICY BEEF TENDERLOIN
sesame, scallion • 42

AUSTRALIAN WAGYU*
grade 10+ with fresh wasabi • MKT

JAPANESE A5 MIYAZAKI WAGYU*
japan's highest quality wagyu, truffle • MKT

BLACK ANGUS RIBEYE
sweet sesame glaze • 58

SASHIMI DINNER*
14 pieces of fish cut sashimi style • 45

NIGIRI DINNER*
8 sushi cuts of yellowfin tuna, yellowtail,
whitefish, salmon, shrimp • 37

CHIRASHI*
12 pieces of bite-sized sushi over rice • 32

SPECIALTY ROLLS

CHIRASHI MAKI*
yellowfin tuna, salmon, white fish,
yuzu kosho mayo • 19

SPIDER ROLL
soft shell crab, cucumber, shiso, kanpyo,
tobiko mayo • 21

YELLOWTAIL JALAPEÑO ROLL*
avocado, tempura flake, spicy aioli,
topped with yellowtail and
jalapeño-onion salsa • 20

SPICY TUNA TATAKI ROLL
shrimp tempura, avocado, mango salsa • 26

VEGETARIAN ROLL
cucumber, yamagobo, avocado,
tamago, sweet soy • 17

PREMIUM CALIFORNIA ROLL*
snow crab, tobiko, avocado,
cucumber, spicy mayo • 20

DYNAMITE HAND ROLL*
baked crab, creamy lemon aioli • 19

CRUNCHY TUNA TORO
marinated toro, mixed greens,
tempura rice, fried shallot, cucumber,
scallion, yuzu kosho vinaigrette • 25

VEGAN roll
tempura asparagus, avocado,
red pepper, cucumber • 17

FLAMING KING CRAB roll*
spicy king crab, achiote oil, eel sauce,
over a tuna avocado roll • 35

PLATTERS

PLEASE ALLOW 30-40 MINUTES

AZUMI ROYAL PLATTER*

CHEF'S SELECTION OF:
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*

CHEF'S SELECTION OF
40 PIECES OF AZUMI'S
HIGHEST END SUSHI
AND SASHIMI
- 240 -

RICE OUTSIDE

TUNA AVOCADO* • 16
SALMON AVOCADO* • 14
UNAGI AVOCADO eel sauce, sesame • 16
SHRIMP TEMPURA spicy mayo • 16
SPICY TUNA* spicy mayo, scallion • 15

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 -

SIDES

SAUTÉED MUSHROOMS*
seasonal japanese mushrooms,
ponzu butter, shiso • 13

SWEET CORN*
shiso butter • 13

FRIED RICE
Vegetable* 18 | Chicken* 22
Wagyu* 26 | Shrimp* 26 | Lobster* 31

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

SASHIMI | NIGIRI

EACH SELECTION IS SERVED WITH TWO PIECES

SPECIAL NIGIRI

A5 MIYAZAKI BEEF foie gras, chives. . . 42
SEARED OTORO truffle, sea salt. . . 34
TRUFFLE UNI garlic chip, house soy. . . 31
TORCHED SALMON BELLY ikura . . . 18
HAMACHI TORO fermented citrus zest 19
HIRAME ume, shiso. 15

TUNA

MAGURO yellowfin tuna 11
BLUEFIN AKAMI lean tuna. 15
BLUEFIN CHU TORO mild fatty tuna 23
BLUEFIN TORO fatty tuna 28
BLUEFIN TUNA TASTING 56
6pc, otoro, chu toro, akam

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

CAVIAR

TOBIKO flying fish roe 9
IKURA salmon roe. 13
UNI santa barbara sea urchin MKT

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

EGG

UZURA quail egg. 8
TAMAGO YAKI japanese omelet. . . . 8