



AZUMI



Opened in 2014 to a 4.5 star review from The Baltimore Sun, Azumi has established itself as Baltimore's best Japanese fine-dining restaurant. Located on the picturesque Inner Harbor, Azumi features panoramic waterfront views of the city's downtown district.

The Atlas Restaurant Group enlisted renowned chefs to construct the authentic Japanese menu, which has a strong focus on sushi, as well as a hot kitchen. With seafood flown in fresh daily from Tokyo's Tsukiji Market, Azumi serves some of the freshest seafood in the region.



To complement Azumi's food menu, the beverage program includes a masterfully curated selection of sake, as well as the region's largest Japanese whisky list. Hand-crafted cocktails are mixed with yuzu citrus, yamomomo berry & Shochu to reflect their Japanese inspiration.






PRIVATE DINING ROOM

Located in the heart of the restaurant, our private dining space will allow small parties to enjoy the ambiance of our main dining room along with the privacy of an intimate dinner for any occasion.

 Standard Guest Capacity: 20 Seated

 Television Screen

 Computer Compatibility

FOOD & BEVERAGE MINIMUM

(Exclusive of tax and gratuity)

\$1,500.00++ (Sun-Thurs evenings)

\$3,000.00++ (Fri-Sat evenings)



AZUMI LOUNGE

Our water-front lounge in our bar area serves as a perfect space to host standing cocktail parties or happy hour events.



Standard Guest Capacity: 40 Standing

FOOD & BEVERAGE MINIMUM

(Exclusive of tax and gratuity)

\$1,500.00++ *(Sun-Thurs evenings)*

\$2,000.00++ *(Fri-Sat evenings)*



虎穴に入らずんば虎子を得ず

ラウンジ
LOUNGE
PACKAGE

\$60⁺⁺ | PP

STATIONARY APPETIZERS

CRISPY FRIED CALAMARI *ponzu emulsion, togarashi*

EDAMAME *sea salt, lime*

CRISPY RICE TUNA *eel sauce, scallion*

SEAWEED SALAD *traditional hiyashi wakame, cucumber*

ROCK SHRIMP TEMPURA *Ichimi aioli, baby lettuce*

VEGETABLE TEMPURA

Vegetarian and gluten free options can be added by request



DINNER PACKAGES

Available after 4:00pm

永野 NAGANO

PACKAGE

\$95⁺⁺ | PP

STARTERS スターター

EDAMAME

sea salt, lime

SHISHITO PEPPERS

teriyaki miso, sesame

COURSE ONE いち

CRISPY RICE TUNA

eel sauce, scallion

YELLOWTAIL JALAPEÑO

pacific yellowtail, yuzu garlic soy, achioté oil

AZUMI HOUSE SALAD

*baby lettuces, heirloom tomato, crispy onion,
carrot-ginger soy dressing*

ASSORTED TEMPURA

COURSE TWO に

CHEF'S SELECTION OF NIGIRI/SASHIMI AND MAKI SUSHI

COURSE THREE さん

SPICY BEEF TENDERLOIN

sesame, scallion

GRILLED SPANISH BRONZINO

spinach, seasonal mushrooms, chimichurri

WAGYU FRIED RICE

wagyu, scallion, mushroom, quail egg

SWEET CORN

shiso butter

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

東京 TOKYO PACKAGE

\$135⁺⁺ | PP

STARTERS スターター

EDAMAME

sea salt, lime

SHISHITO PEPPERS

teriyaki miso, sesame

COURSE ONE いち

TUNA TARTARE

akami bluefin tuna, avocado, black truffle purée, moo shu crisps

ROCK SHRIMP TEMPURA

ichimi aioli, baby lettuces

CRISPY FRIED CALAMARI

ponzu emulsion, togarashi

AZUMI HOUSE SALAD

*baby lettuces, heirloom tomato, crispy onion,
carrot-ginger soy dressing*

COURSE TWO に

CHEF'S SELECTION OF NIGIRI/SASHIMI AND MAKI SUSHI

COURSE THREE さん

AUSTRALIAN WAGYU

grade 10+ with fresh wasabi

MISO BLACK COD

hajikami

LOBSTER FRIED RICE

maine lobster, scallion, mushroom, quail egg

SWEET CORN

shiso butter

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

京都 KYOTO PACKAGE

\$165⁺⁺ | PP

STARTERS スターター

EDAMAME

sea salt, lime

SHISHITO PEPPERS

teriyaki miso, sesame

COURSE ONE いち

SEAWEED SALAD

traditional hiyashi wakame, cucumber

SPICY SNOW CRAB TEMPURA

cilantro, red onion, fresno chili, ponzu

TUNA TARTARE

akami bluefin tuna, avocado, black truffle puree, moo shu crisps

YELLOWTAIL JALAPEÑO

pacific yellowtail, yuzu garlic soy, achiote oil

COURSE TWO に

CHEF'S SELECTION OF NIGIRI/SASHIMI AND MAKI SUSHI

COURSE THREE さん

JAPANESE A5 MIYAZAKI WAGYU

japan's highest quality wagyu, truffle

SHRIMP FRIED RICE

shrimp, scallion, mushroom, quail egg

BRANZINO

spinach, seasonal mushrooms, chimichurri

SWEET CORN

shiso butter

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS




FLAME ROOM PACKAGES

**Menu items subject to change based on availability.*



FLAME ROOM

An interactive dining experience featuring the highest-quality products, prepared right before your eyes in an intimate and relaxed setting.

 Standard Guest Capacity: 32

FOOD & BEVERAGE MINIMUM

(Exclusive of tax and gratuity)

\$750++ *(Six Top Table)*

\$1,000++ *(Eight Top Table)*

\$5,000++ *(Entire Flame Room)*

炎の部屋 NAGASAKI PACKAGE

\$115⁺⁺ | PP

STARTERS スターター

EDAMAME

sea salt, lime

CRISPY RICE TUNA

eel sauce, scallion

WAGYU GYOZA

shiitake, cabbage, sesame soy

COURSE ONE いち

CHOICE OF ONE

LOBSTER MISO

lemon, ginger, scallion

TOFU MISO SOUP

wakame seaweed, scallion

COURSE TWO に

CHEFS SELECTION OF PREMIUM NIGIRI, SASHIMI, AND ROLLS

COURSE THREE さん

CHOICE OF ONE | *Served with Vegetables & choice of Fried Rice or Lo Mein*

SKULL ISLAND SHRIMP (6)

BELL & EVANS CHICKEN

BEEF FILET

CRISPY SKIN DUCK BREAST

COURSE FOUR 四

SEASONAL DESSERT PLATTER

炎の部屋 OSAKA PACKAGE

\$150⁺⁺ | PP

STARTERS スターター

YELLOWTAIL JALAPEÑO

*pacific yellowtail, yuzu garlic soy,
achiote oil*

CRISPY RICE TUNA

eel sauce, scallion

WAGYU GYOZA

shiitake, cabbage, sesame soy

COURSE ONE いち

CHOICE OF ONE

LOBSTER MISO

lemon, ginger, scallions

TOFU MISO SOUP

wakame seaweed, scallion

COURSE TWO に

CHEFS SELECTION OF PREMIUM NIGIRI, SASHIMI, AND ROLLS

COURSE THREE さん

CHOICE OF ONE | *Served with Vegetables & choice of Fried Rice or Lo Mein*

CHILEAN SEABASS

SKULL ISLAND SHRIMP (6)

SCALLOPS (4)

BELL & EVANS CHICKEN

BEEF FILET

CRISPY SKIN DUCK BREAST

USDA PRIME BLACK ANGUS RIBEYE

2.5 LBS LOBSTER +\$40PP

AMERICAN WAGYU +\$20PP

COURSE FOUR 四

SEASONAL DESSERT PLATTER

BEVERAGE SERVICE 飲料

At Azumi, we have an extensive wine, sake & beer list that has been crafted by our beverage director. Please inquire about viewing our beverage list and selecting something special for your party. Please allow 7 business days for any selection and note some wine & sake have limited availability.

All lunch and dinner packages include soft beverages. All dinner packages include coffee and hot tea. Alcohol is billed by consumption.

RESTAURANT POLICES: PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.
- Azumi is not responsible for any lost or stolen personal property.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

CONTACT

To book your event or inquire for more information, please contact:

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