



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

お任せ  
**OMAKASE**

**AZUMI TASTING MENU**  
 9-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  
 75

**SUSHI  
 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 NIGIRI SUSHI  
 AND SASHIMI  
 - 240 -

**APPETIZERS**

**EDAMAME\***  
 sea salt, lime • 9 (V)

**SEAWEED SALAD**  
 traditional hiyashi wakame,  
 cucumber, sesame • 14 (V)

**AZUMI HOUSE SALAD\***  
 baby lettuces, crispy onions,  
 heirloom cherry tomato, cucumber,  
 carrot-ginger soy dressing • 11(V)

**TOFU MISO SOUP**  
 wakame seaweed, scallion • 7

**TUNA TARTARE**  
 red radish, truffle  
 avocado, moo shu crisps • 28

**YELLOWTAIL JALAPEÑO**  
 onion jalapeno salsa,  
 yuzu garlic soy,  
 achiote oil, shiso • 18

**SHISHITO PEPPERS**  
 teriyaki miso, sesame • 12 (V)

**CRISPY RICE\***  
 4 pieces  
 choice of tuna or  
 truffle avocado (V),  
 eel sauce, scallion • 18

**CRISPY FRIED CALAMARI**  
 ponzu emulsion, togarashi • 16

**PORK GYOZA**  
 shiitake, cabbage, sesame soy • 17

**NIKKEI TACOS**

TWO TACOS PER ORDER  
 SERVED WITH AJI AMARILLO, AVOCADO,  
 RED ONION, LIME

CHOICE OF:  
 YELLOWFIN TUNA  
 SNOW CRAB  
 JAPANESE MUSHROOM (V)  
 - 18 -

**TEMPURA**

SPICY SNOW CRAB • 34  
 TIGER PRAWN • 19  
 SPICY ROCK SHRIMP • 19  
 SEAFOOD + VEGETABLES • 18  
 VEGETABLES • 16 (V)

**ROBATA GRILL**

CHICKEN THIGH\*  
 sweet scallion, tare sauce • 11  
 LAMB CHOP  
 kimchi, maldon sea salt • 16  
 SALMON SKEWERS\*  
 pickled cucumber, sesame • 22

**WAGYU**

AUSTRALIAN WAGYU\*  
 grade 10+ with fresh wasabi •  
 21 PER 1 OZ (4OZ MINIMUM)  
 A5 MIYAZAKI WAGYU\*  
 japan's highest quality wagyu,  
 truffle •  
 38 PER 1 OZ (4OZ MINIMUM)  
 A5 HOKKAIDO BEEF\*  
 snow aged wagyu,  
 truffle sauce •  
 85 PER 1 OZ (4OZ MINIMUM)

**ENTRÉES**

**GRILLED SPANISH BRANZINO\***  
 spinach, seasonal mushrooms,  
 chimichurri • 40

**MISO BLACK COD\***  
 teriyaki miso, hajikami • 38

**SPICY BEEF TENDERLOIN**  
 7oz, sesame, scallion • 42

**DRY AGED BLACK ANGUS RIBEYE**  
 10oz, sweet sesame glaze, truffle  
 potato puree, wasabi • 58

**SASHIMI DINNER\***  
 14 pieces of chefs selection served  
 sashimi style • 45

**NIGIRI DINNER\***  
 8 pieces of chefs selection served  
 nigiri style • 37

**CHIRASHI BOWL\***  
 12 bite sized pieces of chefs selection  
 served over sushi rice • 32

**SAUTÉED MUSHROOMS\***  
 seasonal japanese mushrooms,  
 ponzu butter, shiso • 13 (V)

**SWEET CORN\***  
 shiso butter, scallion • 13 (V)

**FRIED RICE**

Vegetable\* 18 | Chicken\* 22  
 Wagyu\* 26 | Shrimp\* 26 | Crab\* 33  
 Lobster\* 37 | A5\* 39

**SPECIALTY ROLLS**

**CHIRASHI ROLL\***  
 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  
 jalapeño-onion salsa • 20

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

**VEGETARIAN ROLL**  
 cucumber, yamagobo, avocado,  
 tamago, sweet soy • 17 (V)

**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,  
 puffed rice, fried shallot, cucumber,  
 scallion, yuzu kosho vinaigrette • 25

**VEGAN ROLL**  
 tempura asparagus, avocado,  
 red pepper, cucumber • 17 (V)

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

**SASHIMI | NIGIRI**

EACH SELECTION IS SERVED WITH TWO PIECES

**SPECIAL NIGIRI**

A5 MIYAZAKI BEEF foie gras, chives ... 42  
 SEARED OTORO truffle ..... 34

**TUNA**

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

**YELLOWTAIL**

HAMACHI yellowtail ..... 9  
 HAMACHI TORO yellowtail belly .... 13  
 KANPACHI amber jack ..... 12

TRUFFLE UNI garlic chip, shiso ..... 31  
 TORCHED SALMON BELLY ikura ..... 20

**SALMON**

SCOTTISH SALMON ..... 10  
 KING SALMON ..... 12

**WHITEFISH**

MADAI Japanese snapper ..... 12  
 HIRAME fluke ..... 12  
 UNAGI fresh water eel ..... 11

**CAVIAR**

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

HAMACHI TORO fermented citrus .... 20  
 HIRAME ume, shiso ..... 18

**SHELLFISH**

EBI shrimp ..... 10  
 BOTAN EBI jumbo sweet shrimp ... 16  
 HOTATE scallop ..... 12  
 TAKO octopus ..... 11  
 ZUWAI KANI snow crab ..... 13

**EGG**

UZURA quail egg ..... 8  
 TAMAGO YAKI japanese omelette. . 10

**RICE OUTSIDE**

TUNA AVOCADO\* • 16  
 SALMON AVOCADO\* • 14  
 UNAGI AVOCADO • 16  
 SHRIMP TEMPURA • 16  
 SPICY TUNA\* • 15

**SEAWEED OUTSIDE**

TEKKA\* tuna roll • 12  
 NEGI TORO\* tuna scallion • 21  
 NEGI HAMA\* yellowtail scallion • 13  
 UME SHISO salted plum • 6 (V)

**HAND ROLL TASTING**

SPICY TUNA  
 SHRIMP TEMPURA  
 SALMON AVOCADO  
 - 23 -

\* INDICATES GLUTEN FREE AVAILABLE  
 (V) VEGETARIAN ITEM

A customary gratuity of 20% will be added  
 to all parties of 8 guests or more. 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.