

## CHEF'S TASTING MENUS

### 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 CARPACCIO

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 5pcs • 19

SPICY ROCK SHRIMP • 19

SEAFOOD + VEGETABLES • 18

VEGETABLES • 16 (V)

## ROBATA GRILL

### CHICKEN THIGH\*

sweet scallion, tare sauce • 12

### LAMB CHOP

kimchi, maldon sea salt • 17

### SALMON SKEWERS\*

pickled cucumber, sesame • 23

## ENTRÉES

### GRILLED SPANISH BRANZINO\*

spinach, 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, 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 sashimi style fish of chefs selection served over sushi rice • 32

## SIDES

### SAUTÉED MUSHROOMS\*

seasonal japanese mushrooms, ponzu butter, shiso • 13 (V)

### SWEET CORN\*

shiso butter, scallion • 13 (V)

## FRIED RICE

Vegetable\* 18 | Chicken\* 22 Wagyu\* 27 |

Shrimp\* 27 | Crab\* 33

Lobster\* 37 | A5\* 39

## SPECIALTY ROLLS

### SAN 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 • 21

### 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 • 36

## SASHIMI | NIGIRI

EACH SELECTION IS SERVED WITH TWO PIECES

### SPECIAL NIGIRI

A5 MIYAZAKI BEEF foie gras, chives . . . . . 42

SEARED OTORO truffle . . . . . 34

TRUFFLE UNI garlic chip, shiso . . . . . 31

TORCHED SALMON BELLY ikura . . . . . 20

HAMACHI TORO fermented citrus . . . . . 20

HIRAME ume, shiso . . . . . 18

### 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

### 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

### 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

\* 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.

## WAGYU

### AUSTRALIAN WAGYU\*

grade 10+ with fresh wasabi • truffle 21 PER 1OZ (4OZ MINIMUM)

### A5 MIYAZAKI WAGYU\*

japan's highest quality wagyu, truffle • 38 PER 1OZ (4OZ MINIMUM)

### A5 HOKKAIDO BEEF\*

snow aged wagyu, truffle sauce •

85 PER 1OZ (4OZ MINIMUM)

## RICE OUTSIDE

TUNA AVOCADO\* • 16

SALMON AVOCADO\* • 14

UNAGI AVOCADO • 16

SHRIMP TEMPURA • 16

SPICY TUNA\* • 15

AVOCADO\* • 16

## SEAWEED OUTSIDE

TEKKA\* tuna roll • 12

NEGI TORO\* tuna scallion • 21

NEGI HAMA\* yellowtail scallion • 13

UME SHISO salted plum • 6 (V)

CUCUMBER\* • 11 (V)

## HAND ROLL TASTING

SPICY TUNA

SHRIMP TEMPURA

SALMON AVOCADO

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