

azuma presents the art of japanese dining, a harmony of style & substance, tradition & innovation. here you will experience the pleasures of traditional japanese cuisine presented in a fresh, original & exciting way. we offer you a superb selection of menus in a contemporary & convivial atmosphere.

### omakase

\$110 pp

seven-course degustation menu designed to allow you to experience the essence of azuma's cuisine.

azuma style 'amuse-bouche'  
six selection of seasonal delicacies

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a selection of unique sashimi

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grilled scampi  
homemade tartare sauce  
grilled duck breast  
yuzu citrus pepper

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seared salmon nigiri sushi  
caramelised soy sauce micro herbs

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grilled teriyaki wagyu  
rocket eschallot crisps

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chilled inaniwa noodles  
prawn & vegetables tempura

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daily selection of dessert

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\* please note that menus are subject to change due to seasonality.

### personalised omakase

from \$120 pp to \$300 pp

personal menu created for your special occasion by owner chef kimitaka azuma.

**minimum order for two, minimum of 2 days notice essential**

### master kobe wagyu

*marble score 9+ striploin from qld  
the sydney royal and the royal Melbourne fine food awards gold medal 2015*

### sukiyaki course / shabu shabu course

\$115 pp

azuma style 'amuse-bouche'  
six selection of seasonal delicacies

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wagyu sirloin sukiyaki

or

shabu shabu hot pot

include seasonal vegetables japanese mushroom tofu  
udon noodles rice or japanese style zosui risotto

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daily selection of dessert

### sukiyaki / shabu shabu hot pot

\$95 pp

this is available as a single course – separate from the above three-course menu  
your choice of wagyu sukiyaki or shabu shabu hot pot with accompaniments

\* extra ponzu sauce or sesame sauce \$2.50 each  
(minimum order for two)

**soup**

miso soup with scampi	\$11
miso soup with silky tofu	\$7

**traditional japanese kobachi**

(side dishes)

edamame - green soybeans in the pod	\$9
homemade japanese pickles	\$15
blanched spinach sesame dressing	\$15
agedashi tofu chilli daikon tempura sauce	\$15
dengaku eggplant & sweet miso	\$20
chawan mushi steamed savoury egg custard with prawn scallop & shiitake mushrooms	\$15
deep-fried white bait karasumi - grated dried mullet roe	\$17
hamaguri white clams pacific ocean steamed in sake & butter	\$18
braised pork belly kakuni	\$15

**noodle**

green soba 'tsuke-men' style warm green tea soba noodles prawn wagyu shredded omelette warm dipping sauce	\$25
tempura soba buckwheat noodle hot or cold	\$25
tempura inaniwa udon premium wheat noodle hot or cold	\$25

**salad**

all served with original soy vinaigrette

japanese daikon radish salad	\$17
wakame seaweed salad	\$17
mixed green salad	\$19
seafood salad salmon scallop prawn mixed greens	\$25
seared tuna / seared salmon salad garlic chips ponzu dressing	\$23

**a la carte**
**seafood**

fresh tassie pacific oyster (half dzn) salmon roe ponzu dressing	\$22
tempura of seafood & veggies	\$27
tempura of mushroom & veggies	\$27
prawns in namban dressing homemade tartare sauce	\$27
azuma style 'amuse-bouche' - may include meat items	\$28
grilled scampi homemade mayonnaise	\$32

**fish**

finely sliced daily white fish chilli ponzu dressing	\$22
grilled silver-cod fillets marinated in saikyo miso	\$39
deep-fried nz flounder fillets braised vegetables	\$48
deep-fried nz flounder fillets ponzu dipping sauce	\$48

**chicken**

pan-fried skinless chicken fillet azuma's original teriyaki sauce	\$29
salted koji chicken in 'karaage' style homemade chips wasabi mayo	\$29

**duck**

grilled fresh duck breast soy orange sauce yuzu citrus pepper	\$35
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**beef**

wagyu beef 'tataki' style ponzu dressing	\$22
wagyu beef sirloin steak soy garlic sauce	\$39
grilled teriyaki wagyu rocket eschallot crisps	\$39

**rice**

tamanishiki super premium rice	\$4
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sushi & sashimi are traditional Japanese art forms, which awake & enlighten the senses when prepared professionally. our highly trained sushi chefs make every piece individually & specially for you, by only using the freshest seafood & the finest seasonal ingredients.

### sashimi

*sliced raw fish served with soy sauce & wasabi*

#### assorted sashimi

entrée	(10 slices)	\$30
main	(15 slices)	\$40

#### salmon & tuna sashimi

entrée	(10 slices)	\$36
main	(15 slices)	\$49

### assorted sushi

*sliced raw fish on vinegar rice*

sushi special	(10 pcs)	\$45
<i>tuna salmon kingfish whitefish prawn scampi scallop eel seared salmon belly seared kingfish belly</i>		

sushi regular	(9 pcs & rolls)	\$40
<i>3 tuna 3 salmon 2 prawn 1 kingfish sushi rolls</i>		

### inside-out roll or hand roll



	i/o roll	h.roll
tuna & avocado	\$13	\$9
salmon & avocado	\$13	\$9
eel & cucumber	\$13	\$9
california	\$13	\$9
spicy tuna	\$13	\$9
spicy salmon	\$13	\$9
prawn tempura	\$15	\$9
scallop tempura	na	\$9
dynamite - spicy tuna mayo	\$17	\$11
spider - soft shell crab	\$17	\$11

i/o roll = inside-out roll    h.roll = hand roll

### azuma unique nigiri

so as not to spoil the unique combination & taste of these nigiri we recommend that soy sauce not be used.

per piece

#### ▪ served with salt & lemon or lime juice

seared salmon belly	\$5.50
seared kingfish belly	\$5.50
shiitake mushroom tempura	\$5.50

#### ▪ served with caramelised soy sauce

fried eggplant	\$5.50
scallop tempura	\$5.50

#### ▪ marinated

tuna in soy & mirin	\$5.50
mackerel & daikon	\$5.50

### traditional nigiri

per piece

tuna	\$5.00
atlantic salmon	\$4.50
kingfish	\$4.50
white fish	\$4.50
grilled eel	\$4.50
scallop	\$4.50
boiled prawn	\$4.50
scampi	\$9.00
salmon roe	\$7.00

#### ► pre order essential for below dishes

#### live lobster

market price

*your choice of; sashimi / grilled with tartare or soy sauce / deep-fried / tempura*

#### live abalone

market price

*your choice of; sashimi / steamed / steak or shabu shabu hot pot – min. order for two*