

Omakase Degustation Menu

Seven courses 115 pp

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

Azuma style unique sashimi
sashimi soy fresh wasabi

Grilled West Australian scampi
with seared Azuma's mayonnaise
Grilled duck breast
caramelised yuzu reduction

Seared Tasmania salmon belly nigiri sushi
caramelised soy sauce micro herbs

Rangers valley wagyu sirloin steak
steamed vegetables Azuma's wafu sauce

Traditional udon noodle in broth
prawn & vegetable tempura

Seasonal variety of desserts

Tajima Full Blood Wagyu MB9 Sukiyaki or Shabu Shabu

Three courses 130 pp

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

Your choice of
Sukiyaki
or

Shabu Shabu hot pot

Including seasonal vegetables, mushrooms,
tofu, sanuki udon noodles
Masshigura Japanese rice
extra organic egg, ponzu sauce or sesame sauce \$3 each

Japanese style zosui risotto
optional \$5pp (Shabu-shabu only)

Seasonal variety of desserts

extra organic egg, ponzu sauce or sesame sauce \$3 each

Omakase Degustation Menu

Six courses 95 pp

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

Azuma style unique sashimi
sashimi soy fresh wasabi

Seared Tasmania salmon belly nigiri sushi
caramelised soy sauce micro herbs

Rangers valley wagyu sirloin steak
steamed vegetables Azuma's wafu sauce

Traditional udon noodle in broth
prawn & vegetable tempura

Seasonal variety of desserts

Banquet Menu

Nine dishes 80 pp

available from 11 to 28 people

It's perfect for your special event or meeting.
Each dish is served on a big plate to share.

Edamame

Azuma style salmon carpaccio

Unique nigiri sushi
seared salmon belly
seared kingfish belly

King prawn and vegetable tempura
a trio of tempura salt

Shiokoji crispy chicken karaage
potato crisps wasabi mayo

Rangers valley wagyu sirloin steak
steamed vegetables Azuma's wafu sauce

Grilled fresh duck breast
soy reduction yuzu pepper

Sanuki udon noodles in warm broth

Seasonal variety of desserts

Abalone and Lobster dishes can be arranged on your request with extra charge

Please note that menus are subject to change due to seasonality

Please note that a 5% surcharge will apply to the group of 11 or more.