

### omakase degustation menu

**seven courses** \$110 pp

azuma style 'amuse-bouche'  
six selection of essence of azuma's 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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premium wagyu  
soy garlic sauce

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traditional inaniwa noodles  
prawn & vegetables tempura

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daily selection of dessert

### omakase degustation menu

**five courses** \$70 pp

three selection of seasonal sashimi

soy wasabi

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assorted seasonal tempura

tempura dipping sauce himalayan rock salt

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premium wagyu sirloin steak

soy garlic sauce

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assorted daily selection of sushi and miso soup

three nigiri sushi three sushi rolls

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daily selection of dessert



**banquet menu**

**nine dishes \$75pp**

**available from 11 to 26pp**

perfect for your special event or meeting.  
each dish is served on a large plate to share.

edamame  
green soybeans in the pot

azuma style salmon carpaccio  
soy vinaigrette

unique nigiri sushi  
seared salmon, kingfish, lemon juice, salt

prawn & vegetable tempura  
a set of tempura salt

salted koji chicken in 'karaage' style  
homemade chips, wasabi mayo

premium wagyu sirloin steak  
soy garlic sauce  
(mixed green salad optional \$5 p.p.)

grilled fresh duck breast  
soy orange sauce yuzu citrus pepper

sanuki udon noodles  
in hot broth

daily selection of dessert

**lunch function menu**

**three courses \$60 pp**

seared tuna salad  
grated daikon radish garlic chips ponzu dressing

inside-out sushi rolls  
tempura prawn california

Seasonal fish  
azuma's teriyaki sauce  
seasonal steamed vegetables  
or

wagyu beef steak  
soy garlic sauce seasonal steamed vegetables

coffee or tea  
petit fours

**please note that the main course will be served  
alternatively**

**extra**

*azuma salads are all served with  
original soy vinaigrette*

daikon radish salad \$17

wakame seaweed salad \$17

mixed green salad \$19

homemade japanese pickles \$15

edamame - green soy beans in the pod \$9

fresh tassie pacific oyster (half dzn) \$22  
salmon roe ponzu sauce

**miso soup**

miso soup with scampi \$11

miso soup with silky tofu \$7

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

\*please note that a 5% surcharge will apply to the  
group (+11 people)