

Omakase Degustation Menu

Seven courses 115 pp
 with sake and wine pairing for \$85 pp

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

Azuma style unique sashimi

Seared Tasmanian salmon sushi

Grilled scampi, grilled duck breast

Wagyu rocket salad with spicy miso

Udon noodles in broth with tempura

Seasonal variety of desserts

Five courses 75 pp

Azuma style unique sashimi

Assorted seasonal tempura

Premium wagyu sirloin steak

Assorted sushi and miso soup
 3pcs nigiri sushi 3pcs rolls

Seasonal variety of desserts

Tajima Full Blood Wagyu MB9 Sukiyaki or Shabu Shabu

Three courses 130 pp
 pre-order essential | minimum order for two

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 \$5 pp
 (Shabu Shabu only)

Seasonal variety of desserts

Set Menu

Azuma Bento 45
 Azuma's 'amuse-bouche' | tempura
 fresh sashimi | sushi rolls and nigiri
 wagyu steak | gomaee | tofu miso soup | rice

Sushi Sashimi Bento 45
 nigiri of tuna, salmon, kingfish, prawn, eel
 sushi rolls | assorted sashimi | tofu miso soup

Sashimi Tempura Bento 42
 tuna and salmon sashimi | tempura
 fish carpaccio | miso soup | rice

Teriyaki Salmon Bento 40
 sashimi grade salmon fillet with Azuma's teriyaki
 sauce | fish carpaccio | tempura
 miso soup | rice

Teriyaki Chicken Bento 39
 chicken thigh fillet with Azuma's teriyaki sauce
 fish carpaccio | tempura | miso soup | rice

Wagyu Salad Bento 40
 wagyu spicy miso with rocket + shallot crisps
 fish carpaccio | tempura | miso soup | rice

Steak Bento 40
 wagyu steak | steamed veggies | wafu sauce
 fish carpaccio | tempura | miso soup | rice

Salad

all served with Azuma's ponzu dressing

Seafood salad 27

Mixed green salad 20

Daikon radish salad 18

Wakame seaweed salad 18

Sashimi

Omakase Sashimi		market price	
selected by sushi chef			
Assorted Sashimi	entrée	10p	32
	main	15p	45
Salmon + Tuna Sashimi	entrée	10p	36
	main	15p	49

Appetizers

Blanched spinach with sesame dressing		16
Seasonal homemade pickles		16
Shucked Tassie Pacific oysters	half doz	24
chilli daikon ponzu lemon		
Battered king prawn namban	half doz	29
Azuma's tartare sauce		
Wagyu tataki		24
lightly seared beef slices, Azuma's citrus sauce		
Dengaku eggplant		23
seared Kyoto white miso and red miso		
Agedashi tofu + eggplant		23
infused chilli daikon dashi		
Grilled West Australian scampi	2p	39
seared mayonnaise		
Miso soup with scampi		14
Miso soup with silken tofu		5
Masshigura Japanese rice		4

Main

Seasonal veggies + mushroom tempura		35
tempura salts tempura dipping sauce		
Seasonal seafood tempura		35
tempura salts tempura dipping sauce		
Grilled miso cod fillet	2p	48
Kyoto saikyo miso		
Pan-fried Tassie salmon fillet		35
Azuma's teriyaki sauce		
Pan-fried chicken thigh fillet		33
Azuma's teriyaki sauce		
Rangers valley wagyu sirloin steak	250g	55
Steamed vegetables Azuma's wafu sauce		

Sushi

Sushi Special	10 pcs	49
seared salmon belly seared kingfish belly tuna salmon kingfish whitefish grilled eel prawn scampi scallop		
Sushi Regular	9 pcs + rolls	42
3 tuna 3 salmon 2 prawn 1kingfish + rolls		

Azuma Unique Nigiri

	per piece
served with salt + lemon juice	
Seared salmon belly	6
Seared kingfish belly	6
Shiitake mushroom tempura	6
Cuttlefish	6
served with mayonnaise + fish roe	
Seared scampi	14
served with caramelised soy sauce	
Fried eggplant	6
Scallop tempura	6
marinated	
Tuna in soy + sake	6
Mackerel + daikon	6

Classic Nigiri

			per piece
Tuna	5.5	Salmon	5
Kingfish	5	White fish	5
Grilled eel	5	Scallop	5
Boiled prawn	5	Scampi	14
Salmon roe	7.5		

Sushi Roll

	Inside-out roll Hand roll
Tuna + Avocado	14 10
Salmon + Avocado	14 10
Eel + Cucumber	14 10
California	14 10
Spicy tuna	14 10
Spicy salmon	14 10
Prawn tempura	16 10
Scallop tempura	NA 10
Dynamite - spicy tuna mayo	18 12
Spider - soft shell crab	18 12