

**omakase degustation menu**
**five courses \$70 pp**

three selection of sashimi  
 assorted tempura  
 premium wagyu sirloin steak  
 assorted sushi miso soup  
 3p nigiri sushi 3p rolls  
 daily selection of dessert

**seven courses \$110 pp**

azuma style 'amuse-bouche'  
 a selection of unique sashimi  
 grilled scampi grilled duck breast  
 unique seared salmon nigiri sushi  
 grilled teriyaki wagyu rocket salad  
 chilled inaniwa noodles tempura  
 daily selection of dessert

**set menu**
**azuma bento \$40**

azuma's 'amuse-bouche' sashimi  
 sushi rolls deep-fried fish chicken ball  
 wagyu beef rice miso soup

**sushi & sashimi \$43**

tuna salmon kingfish prawn eel  
 sushi rolls assorted sashimi miso soup

**sashimi & tempura bento \$39**

sashimi assorted tempura  
 grilled seasonal fish fillet rice  
 miso soup

**grilled salmon bento \$39**

grilled salmon fillet with teriyaki sauce  
 assorted tempura rice miso soup

**teriyaki chicken bento \$37**

fillet of skinless chicken teriyaki sauce  
 assorted tempura rice miso soup

**steak bento \$39**

premium wagyu beef steak  
 assorted tempura rice miso soup

**teriyaki beef bento \$39**

grilled premium wagyu beef rocket  
 assorted tempura rice miso soup

**salad**

azuma salads are all served with original soy  
 vinaigrette

daikon radish salad \$17

wakame seaweed salad \$17

mixed green salad \$19

seasonal japanese pickles \$15

**a la carte**
**vegetable**

vegetable & mushroom tempura \$35  
 a set of tempura salt dipping sauce

**seafood**

assorted tempura \$35  
 seafood fish vegetables  
 a set of tempura salt dipping sauce

grilled scampi \$32  
 homemade mayonnaise

prawn namban \$35  
 marinated prawn in 'namban' soy vinegar  
 sauce, served with azuma's tartare sauce

**fish**

grilled salmon fillet \$31  
 azuma's teriyaki sauce

grilled silver cod fillet \$39  
 marinated in saikyo miso

**chicken**

skinless chicken fillet \$29  
 azuma's teriyaki sauce

**beef**

wagyu sirloin steak \$39  
 azuma's soy garlic sauce

**and more....**

fresh tassie pacific oysters (half dzn) \$22  
 served with salmon roe and ponzu dressing

wagyu beef 'tataki' style \$22  
 ponzu dressing

dengaku eggplant & sweet miso \$20

agedashi tofu \$15

miso soup with scampi \$11

miso soup with silky tofu \$5

premium japanese rice \$4

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

### 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	n/a	\$9

dynamite - spicy tuna mayo	\$17	\$11
spider - soft shell crab	\$17	\$11

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

### assorted sushi

*sliced raw fish on vinegar rice*

sushi special (10 pcs) \$45

*tuna salmon kingfish whitefish prawn scampi  
scallop seared salmon belly seared kingfish belly  
eel*

sushi regular (9 pcs & rolls) \$40

*3 tuna 3 salmon 2 prawn 1 kingfish sushi rolls*

### 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
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