

Azuma presents the art of Japanese dining, a harmony of style and substance, tradition and innovation. Here you will experience the pleasures of authentic Japanese cuisine presented in a fresh, original and exciting way. We offer you a superb selection of menus in a contemporary and convivial atmosphere.

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

Premium wagyu sirloin steak
Azuma's wafu sauce

Traditional udon noodle in broth
prawn & vegetable tempura

Seasonal variety of desserts

Please note that menus are subject to change
due to seasonality

Sukiyaki or Shabu-shabu Hot Pot

Tajima full blood wagyu MB9

three courses 130 pp
single course 110 pp

Rangers Valley wagyu MB5

three courses 100 pp
single course 80 pp

minimum order for two

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

Your choice of
Sukiyaki
or

Shabu Shabu hot pot

Include seasonal vegetables, mushrooms,
tofu, sanuki udon noodles
Masshigura Japanese rice

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

Seasonal variety of desserts

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

Personalised Omakase

250 pp | 200 pp | 150 pp

personal menu created for your special occasion by owner chef Kimitaka Azuma

minimum order for two

minimum of five trading days' notice essential

Sushi and sashimi are traditional Japanese art forms, which awake and enlighten the senses when prepared professionally. Our highly trained sushi chefs make every piece individually and specially for you, by only using the best quality and the finest seasonal ingredients.

Sashimi

Omakase Sashimi market price
Selected by sushi chef

Assorted Sashimi

entrée 10p 32
main 15p 45

Salmon and Tuna Sashimi

entrée 10p 36
main 15p 49

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 |

Popular

pre-order essential for below dishes

Live Lobster market price
your choice of
sashimi | blanched shimofuri | grilled with
sake + soy sauce | fried karaage | simmered

Live Abalone market price
your choice of
sashimi | steak | steamed in sake
shabu shabu hot pot – min. order for two

Sushi bar Tasting course 120 pp
five courses will be served exclusively at the
sushi bar

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 | 1 kingfish + 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 |

Appetizers

Cold Starter

| | | |
|---|----------|----|
| Shucked Tassie Pacific oyster chilli daikon ponzu lemon | half doz | 24 |
| Finely sliced daily white fish fresh chilli soy citrus sauce | | 24 |
| Battered king prawn namban Azuma's tartare sauce | half doz | 29 |
| Seared tuna salad onions micro herbs ponzu dressing | | 24 |
| Wagyu tataki lightly seared beef slices soy citrus sauce | | 24 |
| Azuma style 'amuse-bouche' six selection of seasonal delicacies – may include warm items | | 28 |
| Blanched spinach with sesame dressing | | 16 |
| Seasonal homemade pickles | | 16 |

Hot Starter

| | | |
|---|----|----|
| Edamame | | 9 |
| Miso soup with scampi | | 14 |
| Miso soup with silken tofu | | 7 |
| Deep-fried white bait grated karasumi mullet roe | | 18 |
| Grilled West Australian scampi seared mayonnaise | 2p | 39 |
| Seafood chawanmushi steamed savoury egg custard | | 15 |
| Hamaguri Pacific white clams steamed in sake and cultured butter | | 19 |
| Dengaku eggplant seared Kyoto white miso + red miso | | 23 |
| Agedashi tofu and eggplant infused chilli daikon dashi | | 23 |
| Masshigura Japanese rice | | 4 |

Salad

all served with Azuma's ponzu dressing

| | | |
|----------------------|--|----|
| Seafood salad | | 27 |
| Mixed green salad | | 20 |
| Daikon radish salad | | 18 |
| Wakame seaweed salad | | 18 |

Main

Vegetable

| | | |
|--|--|----|
| Seasonal veggies + mushroom tempura tempura salts tempura dipping sauce | | 35 |
|--|--|----|

Seafood and Fish

| | | |
|---|----|----|
| Seasonal seafood tempura tempura salts tempura dipping sauce | | 35 |
| Grilled miso cod fillets Kyoto saikyo miso | 2p | 48 |
| NZ flounder fillets and crispy bones with braised vegetables | | 58 |
| NZ flounder fillets and crispy bones ponzu dipping sauce | | 58 |

Poultry

| | | |
|--|--|----|
| Pan-fried chicken thigh fillet Azuma's teriyaki sauce | | 33 |
| Shiokoji crispy chicken karaage potato crisps wasabi mayo | | 29 |
| Grilled fresh duck breast soy reduction yuzu pepper | | 36 |

Meat

| | | |
|--|--|----|
| Braised pork belly kakuni blanched vegetable | | 29 |
| Rangers valley wagyu sirloin steak 250g steamed vegetables Azuma's wafu sauce | | 55 |
| Wagyu rocket salad eschalots crisps, spicy miso sauce | | 39 |

Noodles

| | | |
|--|--|----|
| Green soba 'tsuke-men' style warm matcha soba noodles with king prawn, wagyu and shredded omelette warm dipping sauce | | 26 |
| Tempura soba <i>hot or cold</i> buckwheat noodles | | 26 |
| Tempura Inaniwa udon <i>hot or cold</i> premium wheat noodles | | 26 |