

Omakase Degustation Menu

Seven courses 115 pp

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

Azuma style unique sashimi

Grilled scampi, grilled duck breast

Seared Tasmanian salmon sushi

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 42

Azuma's 'amuse-bouche' | fresh sashimi
sushi rolls | prawn namban with tartare
wagyu rocket salad | 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 chilli daikon ponzu lemon	half doz 24
Battered king prawn namban Azuma's tartare sauce	half doz 29
Wagyu tataki lightly seared beef slices, Azuma's citrus sauce	24
Dengaku eggplant seared Kyoto white miso and red miso	23
Agedashi tofu + eggplant infused chilli daikon dashi	23
Grilled West Australian scampi seared mayonnaise	2p 39
Miso soup with scampi	14
Miso soup with silken tofu	5
Masshigura Japanese rice	4

Main

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

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		

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