



GROUP DINNER MENU

AZUMA TASTING MENU

Seven Courses \$115 pp
with sake and wine pairing extra \$85 pp

Mukozuke Sashimi
sashimi soy and fresh wasabi

Zensai
selection of seasonal delicacies

Seared Tasmanian salmon belly sushi
with caramelised soy and salted kombu

Grilled West Australia scampi
with seared Azuma's mayonnaise

Rangers Valley wagyu striploin steak MBS5+
with Azuma's wafu sauce
seasonal steamed vegetables

Traditional udon noodle in broth
with prawn and vegetable tempura

Variety of seasonal desserts

PERSONALISED OMAKASE

\$250 pp | \$200 pp | \$150 pp

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

Minimum order of two people
At least five trading days' notice essential

BANQUET MENU

Nine Dishes \$80 pp
available for 11 to 28 people

Perfect for your special event or meeting.
Each dish is served on a big plate to share.

Edamame

Azuma style salmon carpaccio

Seared Tasmanian salmon belly sushi

Seared Uwajima buri belly sushi

King prawn and vegetable tempura
a trio of tempura salt

Shiokoji crispy chicken karaage
with potato crisps

Premium Wagyu steak
with Azuma's wafu sauce
seasonal steamed vegetables

Deep-fried orange roughly, vegetables and
mushrooms with Gin-an rich umami broth

Sanuki udon noodles in broth

Variety of seasonal desserts

Abalone and Lobster dishes can be arranged on your request at an extra charge.

Vegetarian, Gluten Free and other dietary options available on request.

Above menus are subject to change due to availability.

Please note that a 6% Service Charge will apply to the group of 11 or more.

This condition will apply from 1 September 2019