



DINNER MENU

AZUMA TASTING MENU

Mukozuke Sashimi
sashimi soy fresh wasabi

Zensai
selection of seasonal delicacies

Seared Tasmanian salmon belly sushi
caramelised soy salted kombu

Grilled West Australia scampi
with seared Azuma's mayonnaise

Wagyu miso glazed
with crisps and baby rocket

Traditional udon noodle in broth
prawn and vegetable tempura

Variety of seasonal desserts

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

SUKIYAKI OR SHABU SHABU HOT POT

Mukozuke Sashimi
sashimi soy fresh wasabi

Zensai
selection of seasonal delicacies

Your choice of

SUKIYAKI
or
SHABU SHABU HOT POT

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

Japanese style zosui risotto
optional \$5pp (Shabu Shabu hot pot)

Variety of seasonal desserts

Choose between 2GR Full Blood or Rangers Valley.
Both regarded as two of the best local wagyu products
in NSW. Minimum order for two

2GR Full Blood Wagyu
four courses \$160 pp | single \$115 pp

Rangers Valley Wagyu MBS5+
four courses \$120 pp | single \$75 pp

*extra organic egg, ponzu 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



DINNER MENU

SUSHI BAR

Sashimi

Omakase Sashimi selected by sushi chef	MP
Toro – tuna belly	5p 55
Assorted Sashimi	10p 32 15p 45
Salmon and Tuna	10p 36 15p 49

Sushi

Sushi Special	10 pcs	55
seared salmon belly seared Uwajima Buri belly Uwajima Buri tuna salmon whitefish eel scampi prawn scallop		
Sushi Regular	9 pcs + rolls	46
3 tuna 3 salmon 2 prawn 1 Uwajima Buri + rolls		

SUSHI CHEF OMAKASE

available for dinner only at the Sushi Bar

ZENSAI
selection of seasonal delicacies

SASHIMI
selection of seasonal fish and seafood sashimi soy and fresh wasabi

SUSHI
ten pieces selected by sushi chef

SHIRU MONO
West Australia scampi miso soup

KANMI
selection of seasonal desserts

Five Courses \$120 pp

SUSHI A LA CARTE

Azuma's Nigiri

per piece

Scampi with seared mayo + fish roe	14
Seared Toro marinated in soy + sake	12
Seared Uwajima Buri belly with salt + lemon	7
Seared salmon belly with salt + lemon	6
Cuttlefish with salt + lemon	6
Tuna marinated in soy + sake	6
Mackerel marinated with daikon	6

Classic Nigiri

per piece

Wild-caught

Tuna	6
White fish	6

Sustainable

TAS Salmon	5
Grilled Eel	5
Blanched Prawn	5
Hokkaido Scallop	5
Uwajima Buri	6
Salmon roe	8
Toro - tuna belly	11
Scampi	14

Sushi Roll

Inside-out | Hand-roll

Tuna + Avocado	14 10
Salmon + Avocado	14 10
California	14 10
Eel + Cucumber	14 10
Spicy Tuna	14 10
Spicy Salmon	14 10
Prawn Tempura	16 10
Dynamite - spicy tuna mayo	18 12
Spider - soft shell crab	18 12
Negitoro – combination of Toro and spring onion	

thin roll 23 | 23



DINNER MENU

ENTREE

Cold dish

Fresh Tasmanian Pacific oysters with chilli-daikon and ponzu	half dozen	25
Wagyu tataki – lightly seared beef slices with Azuma's citrus soy sauce		25
Usuzukuri daily white fish sashimi with fresh chilli and soy citrus sauce		25
Seared tuna salad with Azuma's soy vinaigrette		24

Warm dish

Agedashi tofu and eggplant with infused chilli daikon and dashi		23
Dengaku eggplant with glazed Kyoto miso		23
Hamaguri Pacific white clams steamed in sake and cultured butter		22
Battered king prawn in Namban vinaigrette with Azuma's tartare sauce	half dozen	29
Grilled West Australia scampi with seared Azuma's mayonnaise	2p	39
Grilled Toothfish Glacier 51 with Saikyo miso		52

SMALL

Blanched spinach with sesame dressing		16
Seasonal homemade pickles		16
Edamame		9
Crispy white bait with grated Karasumi mullet roe		18
Seafood Chawanmushi steamed savoury egg custard		15
Miso soup with scampi		14
Miso soup with silken tofu		5
Aomori Masshigura rice		5

MAIN

Vegetable

Seasonal vegetable and mushroom tempura	35
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Seafood and Fish

Seasonal Seafood and vegetable tempura	35
Grilled Uwajima Buri Collar Himalayan salt <i>- limited availability. Please ask our friendly staff</i>	33
Deep fried NZ flounder and crispy bones served with braised vegetable and mushrooms	60

Poultry

Crispy Shiokoji chicken karaage with crisps	29
Grilled fresh duck breast with soy reduction and yuzu pepper	37

Meat

Braised pork belly Kakuni with blanched vege	29
Rangers Valley wagyu striploin steak MBS5+ 270g Azuma's Wafu sauce and seasonal vegetable	57
Wagyu miso glazed with crisps and baby rocket	39

Noodles

Green soba 'Tsuke-men' style	26
warm matcha soba noodles with king prawn, wagyu and shredded omelette warm dipping sauce	

Rangers Valley Wagyu udon noodle in broth	35
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Traditional soba with prawn and vegetable tempura <i>hot or cold</i>	26
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SALAD

all served with Azuma's soy vinaigrette

Mixed green salad	20
Daikon radish salad	18
Wakame seaweed salad	18