



LUNCH MENU

AZUMA TASTING MENU

Five Courses \$88 pp
with sake and wine pairing extra \$65 pp

Mukozuke Sashimi
sashimi soy fresh wasabi

Zensai
selection of seasonal delicacies

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

Five daily selection of nigiri sushi
Miso soup with tofu

Variety of seasonal desserts

AZUMA TASTING MENU

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

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

LUNCH BENTO

Azuma Bento 48

Azuma's 'amuse-bouche' | tempura
fresh sashimi | sushi rolls and nigiri sushi
wagyu steak | gomaee | tofu miso soup | rice

Sushi Sashimi Bento 48

nigiri of tuna, salmon, Uwajima Buri, 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 42

sashimi grade salmon fillet with Azuma's teriyaki
sauce | fish carpaccio | tempura
miso soup | rice

Teriyaki Chicken Bento 40

chicken thigh fillet with Azuma's teriyaki sauce fish
carpaccio | tempura | miso soup | rice

Wagyu Miso Bento 43

wagyu miso glazed with baby rocket and crisps
fish carpaccio | tempura | miso soup | rice

Steak Bento 43

wagyu steak | steamed veggies | wafu sauce
fish carpaccio | tempura | miso soup | rice

SALAD

all served with Azuma's soy vinaigrette

Mixed green salad 20

Daikon radish salad 18

Wakame seaweed salad 18



LUNCH MENU

SMALL

Blanched spinach with sesame dressing	16
Seasonal homemade pickles	16
Edamame	9
Miso soup with scampi	14
Miso soup with silken tofu	5
Aomori Masshigura rice	5

ENTREE

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

MAIN

Seasonal vegetable and mushroom tempura	35
Seafood and vegetable tempura	35
Pan-fried Tasmanian fresh salmon fillet with Azuma's teriyaki sauce	35
Pan-fried chicken thigh fillet with Azuma's teriyaki sauce	33
Rangers Valley wagyu striploin steak MBS5+ 270g Azuma's wafu sauce and seasonal vegetable	57

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	

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 White fish	6
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Sustainable

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

Sushi Roll

Inside-out | Hand-roll

Tuna + Avocado Salmon + Avocado	14 10
California	14 10
Eel + Cucumber	14 10
Spicy Tuna 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

Vegetarian, Gluten Free and other dietary options available on request.
Please note that a 6% Service Charge will apply to groups of 11 or more.
Above menus are subject to change due to availability.