



## 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  
----

Wagyu miso glazed  
with crisps and baby rocket  
----

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 roughy, 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