



## DINNER MENU

### AZUMA TASTING MENU

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Mukozuke Sashimi  
sashimi soy fresh wasabi

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Zensai  
selection of seasonal delicacies

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Seared Tasmanian salmon belly sushi  
caramelised soy salted kombu

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Grilled West Australia scampi  
with seared Azuma's mayonnaise

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Wagyu miso glazed  
with crisps and baby rocket

----

Traditional udon noodle in broth  
prawn and vegetable tempura

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Variety of seasonal desserts

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

### SUKIYAKI OR SHABU SHABU HOT POT

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Mukozuke Sashimi  
sashimi soy fresh wasabi

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Zensai  
selection of seasonal delicacies

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*Your choice of*

**SUKIYAKI**  
or  
**SHABU SHABU HOT POT**

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

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

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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

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\$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

|                   |                 |
|-------------------|-----------------|
| 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

served with salt + lemon juice

|                           |   |
|---------------------------|---|
| Seared Uwajima Buri belly | 7 |
| Seared Salmon belly       | 6 |
| Shiitake mushroom tempura | 6 |
| Cuttlefish                | 6 |

served with caramelised soy sauce

|                 |   |
|-----------------|---|
| Fried eggplant  | 6 |
| Scallop tempura | 6 |

marinated

|                           |    |
|---------------------------|----|
| Seared Toro in soy + sake | 12 |
| Tuna in soy + sake        | 6  |
| Mackerel + daikon         | 6  |

seared Azuma's mayo + tobiko roe

|        |    |
|--------|----|
| Scampi | 14 |
|--------|----|

#### Classic Nigiri

per piece

wild-caught

|                |    |
|----------------|----|
| Blanched Prawn | 5  |
| Tuna           | 6  |
| White fish     | 6  |
| Scampi         | 14 |

sustainable

|                   |    |
|-------------------|----|
| TAS Salmon        | 5  |
| Grilled Eel       | 5  |
| Hokkaido Scallop  | 5  |
| Uwajima Buri      | 6  |
| Salmon roe        | 8  |
| Toro - tuna belly | 11 |

#### 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           |
| Scallop Tempura            | NA   10           |
| Dynamite - spicy tuna mayo | 18   12           |
| Spider - soft shell crab   | 18   12           |
| Negitoro                   | thin roll 23   23 |



## DINNER MENU

### ENTREE

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#### Cold dish

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

#### Warm dish

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

### SMALL

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|   |  |    |
|---|--|----|
| 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                        |  | 7  |
| Aomori Masshigura rice                            |  | 5  |

### MAIN

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#### Vegetable

|   |    |
|---|----|
| Seasonal vegetable and mushroom tempura | 35 |
|---|----|

#### Seafood and Fish

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

#### Poultry

|   |    |
|---|----|
| Crispy Shiokoji chicken karaage with crisps                     | 29 |
| Grilled fresh duck breast<br>with soy reduction and yuzu pepper | 37 |

#### Meat

|  |    |
|--|----|
| Braised pork belly Kakuni with blanched vege   | 29 |
| Rangers Valley wagyu striploin steak MBS5+ 270g<br>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<br>shredded omelette   warm dipping sauce |    |

|   |    |
|---|----|
| Rangers Valley Wagyu udon noodle in broth | 35 |
|---|----|

|   |    |
|---|----|
| Traditional soba with prawn and vegetable tempura<br><i>hot or cold</i> | 26 |
|---|----|

### SALAD

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all served with Azuma's soy vinaigrette

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