



## LUNCH MENU

### AZUMA TASTING MENU

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

Mukozuke Sashimi  
sashimi soy fresh wasabi

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Zensai  
selection of seasonal delicacies

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

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Five daily selection of nigiri sushi  
Miso soup with tofu

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Variety of seasonal desserts

### AZUMA TASTING MENU

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

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

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Traditional udon noodle in broth  
prawn and vegetable tempura

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Variety of seasonal desserts

### LUNCH BENTO

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**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

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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

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

##### 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
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#### Classic Nigiri

per piece

##### Wild-caught

Blanched Prawn	5
Tuna   White fish	6
Scampi	14

##### Sustainable

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

#### 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
Scallop Tempura	NA   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.