

SUSHI BAR

Sashimi

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	
*menus are subject to change due to availability	

Sushi Regular	9 pcs + rolls 46
3 tuna 3 salmon 2 prawn 1 Uwajima Buri + rolls	
*menus are subject to change due to availability	

Sushi Roll	Inside-out Hand-roll
Tuna + Avocado	13 10
Salmon + Avocado	13 10
California	13 10
Eel + Cucumber	13 10
Spicy Tuna	13 10
Spicy Salmon	13 10
Prawn Tempura	15 10
Scallop Tempura	NA 10
Dynamite - spicy tuna mayo	16 12
Spider - soft shell crab	16 12

SUKIYAKI HOT POT SET

COOK AT HOME SUKIYAKI *

Ingredients included: seasonal vegetables, tofu mushrooms, sanuki udon noodles and rice.

Comes with sukiyaki sauce and organic egg.

You can cook and enjoy your own sukiyaki at home.

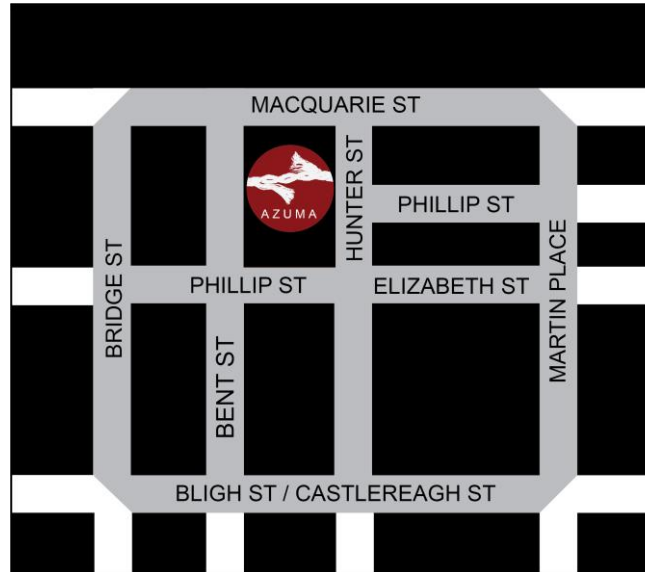
*Note, the pot is not included.

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

2GR Full Blood Wagyu \$160 for two

Rangers Valley Wagyu MBS5+ \$120 for two

DELIVERY AREA



CONDITIONS

• OPENING HOURS

MON – FRI 11:30am – 8pm

• PICK UP

From the restaurant or Drive-thru on Phillip St.

• DELIVERY

Available within close proximity to Chifley Tower.

View map above.

Free delivery – minimum order of \$30.00 is required

• For delivery out of the above map, please contact us.

Minimum order of \$150 is required (This minimum order amount may differ depending on the delivery address.) Note, delivery fee may apply.

FOR ORDER PLEASE CONTACT

02 9222 9960 or azuma@azuma.com.au



**AZUMA JAPANESE RESTAURANT
TAKEAWAY & DELIVERY**

**Drive-thru pick up
is now available
at AZUMA**



Level 1, Chifley, 2 Chifley Square,
Sydney NSW 2000
Phone: 02 9222 9960
Email: azuma@azuma.com.au
www.azuma.com.au

BENTO BOXES

All Bento boxes include salad, edamame, sushi roll and rice

Teriyaki Salmon Bento	30
Wagyu Steak Bento	30
Teriyaki Chicken Bento	25
Sushi Roll Bento	25
A tempura prawn hand roll and salmon and avocado inside-out rolls.	
Vegetarian Bento	25
Seasonal vegetable tempura and pickles.	

MAX SETS

These healthy Max Dinner Packs include one main of your choice and a steamed seasonal vegetables

Grilled Salmon Max set	40
Atlantic Salmon fillet grilled with salt. No additional oil used.	
Grilled Chicken Max set	35
Chicken Fillet (skinless) grilled only with salt. No additional oil used.	
Salmon Sashimi Max set	35
8 pieces of Salmon sashimi	

MAINS

Teriyaki Salmon with Rice	30
Wagyu Steak with Rice	30
Teriyaki Chicken with Rice	25

ENTREE

Cold dish

Wagyu tataki – lightly seared beef slices with Azuma's citrus soy sauce 25

Seared tuna salad with Azuma's soy vinaigrette 24

Warm dish

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 2pcs with seared Azuma's mayonnaise 39

Grilled Toothfish Glacier 51 with Saikyo miso 52

SMALL

Blanched spinach with sesame dressing 16

Seasonal homemade pickles 16

Steamed seasonal vegetable 11

Steamed broccoli & Cauliflower 11

Edamame 9

Crispy white bait with grated Karasumi mullet roe 18

Miso soup with scampi 14

Miso soup with silken tofu 7

Aomori Masshigura rice 5

MAIN

Vegetable

Seasonal vegetable and mushroom tempura 35

Seafood and Fish

Seasonal Seafood and vegetable tempura 35

Grilled Uwajima Buri Collar Himalayan salt - limited availability. Please ask our friendly staff 33

Deep fried NZ flounder and crispy bones served with braised vegetable and mushrooms 60

Poultry

Crispy Shiokoji chicken karaage with crisps 29

Meat

Braised pork belly Kakuni with blanched vege 29

Rangers Valley wagyu striploin steak MBS5+ 270g Azuma's Wafu sauce and seasonal vegetable 57

Noodles

TonTon Ramen by Azuma 20

Rangers Valley Wagyu udon noodle in broth 35

Traditional Udon with tempura prawn & veggies 25

SALAD

All seared with Azuma's soy vinaigrette

Mixed green salad 20

Daikon radish salad 18

Wakame seaweed salad 18

DESSERT

Green tea rolled cake 17

Belgian chocolate mousse cake served with fresh berries + raspberry coulis 18