



## GROUP LUNCH MENU

### AZUMA SEASONAL TASTING MENU

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Blanched spinach w Sesame  
Seared tuna salad w ponzu dressing

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Sashimi selection of the day

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Pan fried NZ sea perch and seasonal vegetables  
broth

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Grilled WA scampi w seared mayonnaise

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Grilled Glacier 51 silver cod w Saikyo miso

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Rangers Valley wagyu striploin w wafu sauce

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Nigiri sushi selection of the day

Miso soup w Hamaguri clams

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Selection of desserts

*Live lobster sashimi and miso soup is also available  
for extra \$50 pp*

8 courses \$150 pp

Sake and wine pairing \$80 pp

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Seared tuna salad w ponzu dressing

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Sashimi selection of the day

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Pan fried NZ sea perch and seasonal vegetables  
broth

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Rangers Valley wagyu striploin w wafu sauce

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Nigiri sushi selection of the day

Miso soup w Hamaguri clams

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Selection of desserts

5 courses \$90 pp

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 market availability.

Please note that a 10% Service Charge will apply to the group of 8 or more.

This condition will apply from 1 March 2021

### BANQUET MENU

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Edamame

Lotus root crisps w curry salt

- Sashimi selection -

TAS salmon, Uwajima Buri

Yellowfin Tuna

- Sushi selection -

Seared TAS salmon

Seared Uwajima Buri

Salmon and Avocado roll

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Agedashi Tofu w infused chilli daikon and dashi

- Tempura selection -

King prawn, fish of the day

Japanese sweet potato

Pan fried NZ sea perch  
w seasonal vegetable broth

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Dengaku eggplant w glazed Kyoto miso

Wagyu chilli teriyaki glazed baby rocket

Traditional udon in broth

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Green Tea

Petit fours

\$100 pp

*available for over 4 guests*

Perfect for your special event or meeting.  
Each dish is served on a big plate to share.