



DINE IN MENU

AZUMA SEASONAL TASTING MENU

blanched spinach with sesame dressing
seared tuna salad with soy vinaigrette

Sashimi selection of the day

fried deep sea perch and seasonal vegetables
with umami broth

grilled WA scampi
with seared mayonnaise

grilled Glacier 51 silver cod with Saikyo white miso

Rangers Valley Wagyu striploin
with Azuma's steak sauce

nigiri sushi selection of the day
miso soup with Hamaguri clams

selection of desserts

8 courses \$150 pp

with sake and wine pairing extra \$85 pp

*Please note the above menu may change
due to market availability.

*For any dietary requirements, please kindly notify us
at least one working day in advance.

SMALL

Blanched baby spinach with sesame	16
Seasonal homemade pickles	16
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

SASHIMI

Assorted Sashimi 6p 22 | 12p 38 | 18p 58

Salmon and Tuna 6p 25 | 12p 48 | 18p 72

SUSHI

Sushi Special 10 pcs 62
seared salmon belly | seared Uwajima buri belly | salmon
tuna | white fish | eel | scampi | prawn | scallop

Sushi Regular 9 pcs + rolls 52
3 tuna | 3 salmon | 3 white fish + rolls

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

served with caramelised soy sauce

Fried eggplant 6

Scallop tempura 6

Classic Nigiri

per piece

wild-caught

Blanched Prawn 5

Tuna 6

Scampi 14

sustainable

TAS Salmon 5

Grilled Eel 5

Hokkaido Scallop 5

Uwajima Buri 6

Salmon roe 8

Sushi Roll

Inside-out | Hand-roll

Tuna + Avocado 16 | 12

Salmon + Avocado 16 | 12

California 16 | 12

Eel + Cucumber 16 | 12

Scallop Tempura NAI12

Prawn Tempura 18 | 12

Soft Shell Crab 18 | 12

Mild Chilli Salmon 18 | 14

Dynamite tuna 18 | 14

* *extra spice* extra 1

Above menus and prices are subject to change due to availability.

Minimum charge for dinner is \$75 per guest.



DINE IN MENU

ENTREE

Cold dish

Fresh Tasmanian Pacific oysters
with chilli-daikon and ponzu half dozen 28

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

Seared tuna salad with Azuma's soy vinaigrette 28

Warm dish

Agedashi tofu and eggplant
with infused chilli daikon and dashi 23

Dengaku eggplant
with glazed Kyoto miso 23

Hamaguri Pacific white clams
steamed in sake and cultured butter 25

Battered king prawn in Namban vinaigrette
with Azuma's tartare sauce half dozen 29

Grilled West Australia scampi
with seared Azuma's mayonnaise 2p 39

Grilled Glacier 51 silver cod
with Saikyo white miso 55

HOT POT

SUKIYAKI

or

SHABU SHABU HOT POT

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

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 MBS9+ \$115 pp

Rangers Valley Wagyu MBS5+ \$75 pp

*Japanese style zosui risotto is an optional
for Shabu Shabu hot pot \$10pp for two

**extra organic egg, ponzu or sesame sauce \$3 each

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 36

Teriyaki salmon 35
sashimi grade salmon fillets
with Azuma's original recipe teriyaki sauce

Poultry

Crispy chicken karaage with crisps 33

Teriyaki chicken 33
Skinless chicken fillet
with Azuma's original recipe teriyaki sauce

Meat

Braised pork belly Kakuni with blanched vege 29

Rangers Valley wagyu striploin steak MBS5+ 270g
Azuma's Wafu sauce and seasonal vegetable 68

Noodles

Rangers Valley Wagyu udon noodle in broth 35

Traditional udon with prawn and vegetable tempura 26

SALAD

all served with Azuma's Ponzu Dressing

Mixed green salad 20

Daikon radish salad 18

Wakame seaweed salad 18

*PERSONALISED KAISEKI

Personal menu created for your special occasion
by owner chef Kimitaka Azuma

Minimum order of two people
At least five trading days' notice essential

\$200 pp | \$250 pp



DESSERT

Red bean zenzai	18
served with vanilla ice cream + fruits	
Kyoto Matcha Cake	18
premium green tea roll cake served with green tea ice cream	
Belgian chocolate mousse cake	19
served with fresh berries + raspberry coulis	
Bitter caramel ice cream affogato	17
Bitter caramel ice cream affogato with liqueur	23
<i>Suggestions – Frangelico, Kahlua, Baileys, Tia Maria or Nocello</i>	
Daily Homemade ice-cream or sorbet	18
selection of three	

COFFEE & TEA SELECTION

Nespresso coffee	5
Espresso, Ristretto, Macchiato, Flat white, Latte, Cappuccino,	
Long black Double shot	extra 1
Japanese tea selection	6
<i>Azuma's green tea - blended premium roasted rice tea and matcha</i>	
<i>Sencha – harmonious blend of sweetness, sharpness and fragrance</i>	
<i>Hojjicha – Japanese mildly roasted green tea</i>	
<i>Sobacha* – Japanese roasted buckwheat tea</i>	
T2 tea selection	6
Lemongrass*, Chamomile*, Peppermint*	
English breakfast, Earl grey	*caffeine free