



DINNER MENU

AZUMA SEASONAL TASTING MENU

Blanched spinach w Sesame
Seared tuna salad w ponzu dressing

Sashimi selection of the day

Pan fried NZ sea perch and seasonal vegetables
broth

Grilled WA scampi w seared mayonnaise

Grilled Glacier 51 silver cod w Saikyo miso

Rangers Valley wagyu striploin w wafu sauce

Nigiri sushi selection of the day

Miso soup w Hamaguri clams

Selection of desserts

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

8 courses \$150 pp

Sake and wine pairing \$85 pp

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

BANQUET MENU

Edamame
Lotus root crisps w curry salt

- Sashimi selection -
TAS salmon, White fish
Yellowfin Tuna

- Sushi selection -
Seared TAS salmon
Seared Uwajima Buri
Salmon and Avocado roll

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

Dengaku eggplant w glazed Kyoto miso

Wagyu chilli teriyaki glazed baby rocket

Traditional udon in broth

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.

Abalone and Lobster dishes can be arranged on your request at an extra charge. Vegetarian and Gluten Free options are available on request in advance. 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 and Private Dining Room Customers. This condition will apply from 20 October 2021.