



LUNCH 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

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broth

Rangers Valley wagyu striploin w wafu sauce

Nigiri sushi selection of the day
Miso soup w Hamaguri clams

Selection of desserts

5 courses \$90 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

Wagyu chilli teriyaki glazed baby rocket

Traditional udon in broth

Green Tea
Petit fours

Adora handmade chocolate

\$100 pp

available for over 4 guests

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