



DINE IN MENU

AZUMA SEASONAL TASTING MENU

Osetra caviar, Hokkaido scallop & salmon tartare w amazu ponzu sauce

Sashimi selection of the day

Pan fried NZ sea perch w seasonal vegetable broth

Grilled WA scampi w seared mayonnaise

Antarctic Glacier 51 toothfish grilled w Saikyo miso

Rangers Valley wagyu striploin steak and seasonal vegetables w Azuma steak sauce

Nigiri sushi selection of the day

Miso soup with Hamaguri clams

Selection of desserts

Eight courses 180 pp

Sake and wine pairing 95 pp

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

WAGYU HOT POT

SUKIYAKI

or

SHABU SHABU HOT POT

Include seasonal vegetables, mushrooms, tofu & udon noodles. *Just for shabu shabu, zosui Japanese-style risotto is available.

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

2GR Full Blood Wagyu MBS9+ 180 pp

Rangers Valley Wagyu MBS5+ \$85 pp

Minimum order for two

*extra ponzu, sesame dipping sauce or pastured-free range egg are \$3 each

SASHIMI

Assorted Sashimi 6p 24 | 12p 48 | 18p 72

Salmon and Tuna 6p 30 | 12p 55 | 18p 80

SUSHI

Sushi Special 9 pieces 70
seared salmon belly | seared buri belly | salmon | tuna | buri | white fish | eel | prawn | scallop

Sushi Regular 9 pieces 70
3 tuna | 3 salmon | 3 white fish

SUSHI A LA CARTE

Azuma's Nigiri per piece

Seared Buri belly w salt 11

Seared Salmon belly w salt 10

Tempura Scallop w caramelised soy 10

Tempura Shiitake mushroom 8

Pan fried Eggplant w caramelised soy 7

Classic Nigiri per piece

wild-caught

White fish 9

Tuna 9

Prawn 8

Scampi 14

Salmon Roe 10

sustainable

Uwajima Buri 9

TAS Salmon 8

Hokkaido Scallop 7

Grilled Eel 8

Sushi Roll

Inside-out | Hand-roll

Tuna & Avocado 17 |13

Salmon & Avocado 17 |13

California 17 |13

Eel & Cucumber 17 |13

Tempura Scallop NAI13

Tempura Prawn 19 |13

Soft Shell Crab 19 |13

Chilli Salmon (mild) 19 |15

Dynamite tuna 19 |15

* *extra spice* 1

Above menus and prices are subject to change without notice.

Group of 8 or more will incur a 10% service charge. Minimum charge for dinner is \$77 per guest.



DINE IN MENU

SOMETHING TO START

Caviar & Chilled Sake - Osetra caviar 3g and Kubota 'Hekiju' Junmai Diginjo 75ml	45
Crispy white bait w Karasumi cured mullet roe	20
Lotus root crisps w Azuma curry salt	13
Warm Edamame	10
Spinach salad w Gomaae sesame	17
Seasonal homemade pickles	17
Miso soup w scampi	14
Miso soup w silken tofu	8

ENTREE

Cold dish

Freshly shucked Tasmanian Pacific oysters w chilli-daikon and ponzu	half dozen	33
Caviar - Osetra caviar 3g, Hokkaido scallop & salmon tartare w amazu ponzu sauce		28
Wagyu tataki – lightly seared beef slices w Azuma citrus soy sauce		28

Warm dish

Agedashi tofu and eggplant w infused chilli daikon and broth		25
Dengaku eggplant with glazed Kyoto miso		27
Hamaguri Pacific white clams steamed in sake and cultured butter		27
Prawn Nanban - fluffy fried king prawn dressed w tangy Nanban sauce & Azuma tartare sauce	half dozen	36
Grilled West Australia scampi w seared Azuma's mayonnaise	2pcs	39
Grilled toothfish Glacier 51 w Saikyo miso		60

MAIN

Vegetable

Tempura of seasonal vegetables and mushrooms	35
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Seafood and Fish

Tempura of seasonal seafood and vegetables	38
Grilled Uwajima buri collar w Himalayan salt	38
<i>- limited availability. Please ask our friendly staff</i>	
Pan tossed teriyaki salmon	
- sashimi grade salmon fillets w Azuma teriyaki sauce	43

Poultry

Crispy chicken karaage w crisps	35
Pan tossed teriyaki chicken	
- skinless chicken fillet w Azuma teriyaki sauce	35

Meat

Braised pork belly Kakuni w vegetables	32
Rangers Valley wagyu sirloin steak MBS5+ and seasonal vegetables w Azuma steak sauce	200g 80

Noodles

Seared Rangers Valley wagyu udon soup	38
Tempura udon w king prawns and vegetables	33

Rice

Masshigura rice – premium rice from Aomori, Japan	5
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SALAD

all served with Azuma ponzu dressing

Mixed green salad	22
Daikon radish salad	22
Wakame seaweed salad	22

KAISEKI MENU

Seasonal menu created for your special occasion by owner chef Kimitaka Azuma.

Minimum order of two people pre-order required at least five trading days' notice.

250 pp