



## LUNCH GROUP MENU

### AZUMA SEASONAL TASTING MENU

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#### EIGHT-COURSE

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

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Sashimi selection of the day

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Pan fried NZ sea perch  
w seasonal vegetables broth

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Grilled WA scampi w seared mayonnaise

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Grilled Glacier 51 toothfish w Saikyo miso

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

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Nigiri sushi selection of the day

Miso soup w Hamaguri clams

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Selection of desserts

Eight courses 180 pp

Sake and wine pairing 95 pp

#### FIVE-COURSE

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

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Sashimi selection of the day

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

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Nigiri sushi selection of the day

Miso soup w Hamaguri clams

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Selection of desserts

Five courses 100 pp

### KAISEKI MENU

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

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

250 pp

### ADDITIONAL

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Additional dishes can be arranged on your  
request at least one day in advance.

TAS Abalone

TAS Lobster

Seasonal tuna belly

Sea urchin

Oysters

other specials

#### Vegetarian and Gluten-Free options

are available upon request.

Please ask friendly Azuma's team.

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The Seasonal Tasting Menus and prices are  
subject to change due to market availability.

\*\*Please note that a 10% service charge will apply to  
the group of 8 or more, or private dining room customers.

This condition will apply from 3 May 2022.