



DINE IN MENU

AZUMA SEASONAL TASTING MENU

Huon salmon & Hokkaido scallop stack
topped with Osetra caviar

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 Asari clams

Selection of desserts

Eight courses 185 pp

Sake and wine pairing 100 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+ 168 pp

Rangers Valley Wagyu MBS5+ 88 pp

Minimum order for two

*extra ponzu, sesame dipping sauce or
pastured-free range egg are \$4 each

SASHIMI

Assorted Sashimi 6p 27 | 12p 54 | 18p 80

Salmon and Tuna 6p 33 | 12p 66 | 18p 98

SUSHI

Sushi Special 9 pieces 78
seared salmon belly | kingfish | salmon | tuna
white fish | eel | prawn | scallop | salmon roe

Sushi Regular 9 pieces 78
3 tuna | 3 salmon | 3 white fish

SUSHI A LA CARTE

Azuma's Nigiri per piece

Seared Wagyu 2GR w chilli teriyaki 12

Seared Salmon belly w salt 11

Tempura Scallop w caramelised soy 11

Tempura Shiitake mushroom 9

Pan fried Eggplant w caramelised soy 8

Classic Nigiri per piece

wild-caught

White fish 10

Tuna 10

Prawn 9

Scampi 15

Salmon Roe 11

sustainable

Hiramas kingfish 9

TAS Salmon 9

Hokkaido Scallop 10

Grilled Eel 9

Sushi Roll

Inside-out | Hand-roll

Tuna & Avocado 18 | 14

Salmon & Avocado 18 | 14

California 18 | 14

Eel & Cucumber 18 | 14

Tempura Scallop NAI14

Tempura Prawn 20 | 14

Spider 20 | 14

Chilli Salmon (mild) 20 | 16

Dynamite tuna 20 | 16

* 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 \$80 per guest.



DINE IN MENU

SOMETHING TO START

Crispy white bait w Karasumi cured mullet roe	22
Lotus root crisps w Azuma curry salt	14
Warm Edamame	11
Spinach salad w Gomaee sesame	18
Seasonal homemade pickles	18
Miso soup w scampi	15
Miso soup w silken tofu	9

ENTREE

Cold dish

Freshly shucked Tasmanian Pacific oysters w chilli-daikon and ponzu	half dozen	35
Huon salmon & Hokkaido scallop stack topped with Osetra caviar		29
Wagyu tataki – lightly seared beef slices w Azuma citrus soy sauce		30

Warm dish

Agedashi tofu and eggplant w infused chilli daikon and broth		26
Dengaku eggplant with glazed Kyoto miso		29
Asari clams steamed in sake and cultured butter		29
Prawn Nanban - fluffy fried king prawn dressed w tangy Nanban sauce & Azuma tartare sauce	half dozen	38
Grilled West Australia scampi w seared Azuma's mayonnaise	2pcs	40
Grilled toothfish Glacier 51 w Saikyo miso		63

MAIN

Vegetable

Tempura of seasonal vegetables and mushrooms	36
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Seafood and Fish

Tempura of seasonal seafood and vegetables	40
Pan tossed teriyaki salmon	45

Poultry

Crispy chicken karaage w crisps	36
Pan tossed teriyaki chicken	36

Meat

Braised pork belly Kakuni w vegetables	33
Rangers Valley wagyu sirloin steak MBS5+ and seasonal vegetables w Azuma steak sauce 230g	82

Noodles

Seared Rangers Valley wagyu udon soup	40
Tempura udon/soba soup w king prawns and vegetables	40

Rice

Masshigura rice – premium rice from Aomori, Japan	6
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SALAD

all served with Azuma ponzu dressing

Mixed green salad	24
Daikon radish salad	24
Wakame seaweed salad	24

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