



DINNER GROUP MENU

AZUMA SEASONAL TASTING MENU

EIGHT-COURSE

Huon salmon & Hokkaido scallop stack
topped with Osetra caviar

Sashimi selection of the day

Pan fried NZ sea perch
w seasonal vegetables broth

Grilled WA scampi w seared mayonnaise

Grilled Glacier 51 toothfish w Saikyo miso

Rangers Valley wagyu steak
and seasonal vegetables

Nigiri sushi selection of the day

Miso soup w Asari clams

Selection of desserts

Eight courses 185 pp

Sake and wine pairing 100 pp

SIX-COURSE

Huon salmon & Hokkaido scallop stack
topped with Osetra caviar

Sashimi selection of the day

Grilled Glacier 51 toothfish w Saikyo miso

Rangers Valley wagyu steak
and seasonal vegetables

Nigiri sushi selection of the day

Sanuki udon noodle w wakame seaweed
in broth

Selection of desserts

Six courses 155 pp

Sake and wine pairing 88 pp

KAISEKI MENU

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

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.

*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 menu updated on 11 July 2023 -