



LUNCH 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 Hamaguri 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

FOUR SEASONS BENTO PLATTER - SPRING -

TWO-COURSE

Huon salmon & Hokkaido scallop stack
topped with Osetra caviar

Sashimi selection of the day

Nigiri sushi selection of the day

Tempura of king prawns
and seasonal vegetables

Sanuki udon noodles w wakame seaweed
in broth

Rangers Valley wagyu steak
and seasonal vegetables (extra 28 pp)

Two courses 100 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.

- The menu updated on 11 July 2023 -