



DINE IN MENU

WINTER TASTING MENU

Huon salmon & Hokkaido scallop stack
topped with Osetara caviar

Amuse Bouche
winter selections

Kimitaka trio sashimi selection
of the day

Simmered dish of the day

Grilled toothfish Glacier 51
w Saikyo miso

Kimitaka quintet sushi selection

Winter soup

Selection of desserts

Seven courses 188 pp

Sake and wine pairing 100 pp

Vegetarian and Gluten-Free options are available
upon request. Please ask friendly Azuma's team.

KAISEKI MENU

Artful Kaiseki cuisine,
a signature multi-course Japanese dining
experience for your special occasion,
created by Chef Kimitaka Azuma and his team.

Minimum order of two people
Pre-order required at least three trading days'
notice.

300 pp

ADDITIONALS

Additional dishes can be arranged
on your request.
Pre-order required.

TAS Abalone
TAS Lobster
Seasonal tuna belly
Sea urchin
Oysters

*The prices are subject to change
due to market availability.

SASHIMI PLATTER

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

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

SUSHI PLATTER

Sushi Special 9 pieces 80
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 ROLL

Tuna & Avocado 24

Salmon & Avocado 24

California 24

Eel & Cucumber 24

Chilli Salmon (*mild*) 26

Dynamite 26

Tempura Prawn 26

Spider 26

* *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 \$75 per guest.



DINE IN MENU

SOMETHING TO START

Crispy whitebait w Karasumi cured mullet roe	22
Lotus crisps w Azuma curry salt	14
Spinach salad w Gomaae sesame	18
Seasonal homemade pickles	18
Miso soup w scampi	15
Miso soup w Asari clams	12

ENTREE

COLD DISH

Freshly shucked Pacific oysters w chilli-daikon and ponzu	half dozen	36
Huon salmon & Hokkaido scallop stack topped with Osetara caviar		33
Wagyu tataki – lightly seared beef slices with Azuma's citrus soy sauce		33

WARM DISH

Agedashi tofu and eggplant w infused chilli daikon and broth		27
Dengaku eggplant w glazed Kyoto miso		29
Prawn Nanban - fluffy fried king prawns dressed w tangy Nanban sauce w tartare sauce	half dozen	38
Grilled West Australia scampi w seared Azuma's mayonnaise	2pcs	40
Grilled toothfish Glacier 51 w Saikyo miso		63
Braised pork belly Kakuni		28

MAIN

VEGETABLE

Seasonal mushroom and veggie tempura	36
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SEAFOOD and FISH

King Prawns and veggies tempura	40
Pan tossed teriyaki salmon	45
Crispy NZ flounder fillets w seasonal veggies Ankake sauce	75
Crispy NZ flounder fillets w citrus soy dipping sauce	75

POULTRY

Pan tossed teriyaki chicken	36
Crispy chicken karaage w Lotus crisps	36

MEAT

Rangers Valley wagyu sirloin steak MBS5+ - seasonal vege w Azuma steak sauce	230g	82
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NOODLES

Tempura soba soup w King prawn and seasonal veggies	40
Asari clam udon soup	38
Kakuni pork udon soup	38

RICE

Masshigura rice - premium rice from Aomori, Japan	6
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SALAD

all served with Azuma ponzu dressing	
Mixed green salad	26
Daikon radish salad	24
Wakame seaweed salad	24

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