



DINE IN MENU

AZUMA SEASONAL TASTING MENU

blanched spinach with sesame dressing
seared tuna salad with soy vinaigrette

Sashimi selection of the day

fried deep sea perch and seasonal vegetables
with umami broth

grilled WA scampi
with seared mayonnaise

grilled Glacier 51 silver cod with Saikyo white miso

Rangers Valley Wagyu striploin with wafu sauce

nigiri sushi selection of the day
miso soup with Hamaguri clams

selection of desserts

8 courses \$150 pp

with sake and wine pairing extra \$80 pp

*Please note the above menu may change
due to market availability.

*For any dietary requirements, please kindly notify us
at least 1 working day in advance.

SMALL

Blanched baby spinach with sesame	16
Seasonal homemade pickles	16
Edamame	9
Crispy white bait with grated Karasumi mullet roe	18
Miso soup with scampi	14
Miso soup with silken tofu	7
Aomori Masshigura rice	5

SASHIMI

Assorted Sashimi	10p 32 15p 45
Salmon and Tuna	10p 36 15p 49

SUSHI

Sushi Special	10 pcs 55
seared salmon belly seared Uwajima Buri belly Uwajima Buri tuna salmon eel scampi prawn scallop	
Sushi Regular	9 pcs + rolls 46
3 tuna 3 salmon 2 prawn 1 Uwajima Buri + rolls	

SUSHI A LA CARTE

Azuma's Nigiri per piece

served with salt + lemon juice

Seared Uwajima Buri belly	7
Seared Salmon belly	6
Shiitake mushroom tempura	6

served with caramelised soy sauce

Fried eggplant	6
Scallop tempura	6

Classic Nigiri per piece

wild-caught

Blanched Prawn	5
Tuna	6
Scampi	14

sustainable

TAS Salmon	5
Grilled Eel	5
Hokkaido Scallop	5
Uwajima Buri	6
Salmon roe	8

Sushi Roll

Inside-out | Hand-roll

Tuna + Avocado	14 10
Salmon + Avocado	14 10
California	14 10
Eel + Cucumber	14 10
Spicy Tuna	14 10
Spicy Salmon	14 10
Prawn Tempura	16 10
Scallop Tempura	NA 10
Spider - soft shell crab	18 12



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ENTREE

Cold dish

Fresh Tasmanian Pacific oysters
with chilli-daikon and ponzu half dozen 25

Wagyu tataki – lightly seared beef slices
with Azuma's citrus soy sauce 25

Seared tuna salad with Azuma's soy vinaigrette 24

Warm dish

Agedashi tofu and eggplant
with infused chilli daikon and dashi 23

Dengaku eggplant
with glazed Kyoto miso 23

Hamaguri Pacific white clams
steamed in sake and cultured butter 22

Battered king prawn in Namban vinaigrette
with Azuma's tartare sauce half dozen 29

Grilled West Australia scampi
with seared Azuma's mayonnaise 2p 39

Grilled Glacier 51 silver cod
with Saikyo white miso 52

SUKIYAKI OR SHABU SHABU HOT POT

SUKIYAKI
or
SHABU SHABU HOT POT

Include seasonal vegetables, mushrooms, tofu,
sanuki udon noodles and Masshigura rice

Choose between 2GR Full Blood or Rangers
Valley. Both regarded as two of the best local
wagyu products in NSW.

Minimum order for two

2GR Full Blood Wagyu \$115 pp

Rangers Valley Wagyu MBS5+ \$75 pp

Japanese style zosui risotto
optional \$5pp (for Shabu Shabu hot pot)

*extra organic egg, ponzu or sesame sauce \$3 each

MAIN

Vegetable

Seasonal vegetable and mushroom tempura 35

Seafood and Fish

Seasonal seafood and vegetable tempura 35

Grilled Uwajima buri collar Himalayan salt
- limited availability. Please ask our friendly staff 33

Teriyaki salmon 35
sashimi grade salmon fillets
with Azuma's original recipe teriyaki sauce

Poultry

Crispy chicken karaage with crisps 29

Teriyaki chicken 33
Skinless chicken fillet
with Azuma's original recipe teriyaki sauce

Meat

Braised pork belly Kakuni with blanched vege 29

Rangers Valley wagyu striploin steak MBS5+ 270g
Azuma's Wafu sauce and seasonal vegetable 57

Noodles

Rangers Valley Wagyu udon noodle in broth 35

Traditional udon with prawn and vegetable tempura 26

SALAD

all served with Azuma's soy vinaigrette

Mixed green salad 20

Daikon radish salad 18

Wakame seaweed salad 18