

azuma presents the art of japanese dining, a harmony of style & substance, tradition & innovation. here you will experience the pleasures of traditional japanese cuisine presented in a fresh, original & exciting way. we offer you a superb selection of menus in a contemporary & convivial atmosphere.

omakase

\$110 pp

seven-course degustation menu designed to allow you to experience the essence of azuma's cuisine.

azuma style 'amuse-bouche'
six selection of seasonal delicacies

a selection of unique sashimi

grilled scampi
homemade tartare sauce
grilled duck breast
yuzu citrus pepper

seared salmon nigiri sushi
caramelised soy sauce micro herbs

grilled teriyaki wagyu
rocket eschallot crisps

chilled inaniwa noodles
prawn & vegetables tempura

daily selection of dessert

* please note that menus are subject to change due to seasonality.

personalised omakase

from \$120 pp to \$300 pp

personal menu created for your special occasion by owner chef kimitaka azuma.

minimum order for two, minimum of 2 days notice essential

master kobe wagyu

*marble score 9+ striploin from qld
the sydney royal and the royal Melbourne fine food awards gold medal 2015*

sukiyaki course / shabu shabu course

\$115 pp

azuma style 'amuse-bouche'
six selection of seasonal delicacies

wagyu sirloin sukiyaki

or

shabu shabu hot pot

include seasonal vegetables japanese mushroom tofu
udon noodles rice or japanese style zosui risotto

daily selection of dessert

sukiyaki / shabu shabu hot pot

\$95 pp

this is available as a single course – separate from the above three-course menu
your choice of wagyu sukiyaki or shabu shabu hot pot with accompaniments

* extra ponzu sauce or sesame sauce \$2.50 each
(minimum order for two)

soup

miso soup with scampi	\$11
miso soup with silky tofu	\$7

traditional japanese kobachi

(side dishes)

edamame - green soybeans in the pod	\$9
homemade japanese pickles	\$15
blanched spinach sesame dressing	\$15
agedashi tofu chilli daikon tempura sauce	\$15
dengaku eggplant & sweet miso	\$20
chawan mushi steamed savoury egg custard with prawn scallop & shiitake mushrooms	\$15
deep-fried white bait karasumi - grated dried mullet roe	\$17
hamaguri white clams pacific ocean steamed in sake & butter	\$18
braised pork belly kakuni	\$15

noodle

green soba 'tsuke-men' style warm green tea soba noodles prawn wagyu shredded omelette warm dipping sauce	\$25
tempura soba buckwheat noodle hot or cold	\$25
tempura inaniwa udon premium wheat noodle hot or cold	\$25

salad

all served with original soy vinaigrette

japanese daikon radish salad	\$17
wakame seaweed salad	\$17
mixed green salad	\$19
seafood salad salmon scallop prawn mixed greens	\$25
seared tuna / seared salmon salad garlic chips ponzu dressing	\$23

a la carte
seafood

fresh tassie pacific oyster (half dzn) salmon roe ponzu dressing	\$22
tempura of seafood & veggies	\$27
tempura of mushroom & veggies	\$27
prawns in namban dressing homemade tartare sauce	\$27
azuma style 'amuse-bouche' - may include meat items	\$28
grilled scampi homemade mayonnaise	\$32

fish

finely sliced daily white fish chilli ponzu dressing	\$22
grilled silver-cod fillets marinated in saikyo miso	\$39
deep-fried nz flounder fillets braised vegetables	\$48
deep-fried nz flounder fillets ponzu dipping sauce	\$48

chicken

pan-fried skinless chicken fillet azuma's original teriyaki sauce	\$29
salted koji chicken in 'karaage' style homemade chips wasabi mayo	\$29

duck

grilled fresh duck breast soy orange sauce yuzu citrus pepper	\$35
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beef

wagyu beef 'tataki' style ponzu dressing	\$22
wagyu beef sirloin steak soy garlic sauce	\$39
grilled teriyaki wagyu rocket eschallot crisps	\$39

rice

tamanishiki super premium rice	\$4
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sushi & sashimi are traditional Japanese art forms, which awake & enlighten the senses when prepared professionally. our highly trained sushi chefs make every piece individually & specially for you, by only using the freshest seafood & the finest seasonal ingredients.

sashimi

sliced raw fish served with soy sauce & wasabi

assorted sashimi

entrée	(10 slices)	\$30
main	(15 slices)	\$40

salmon & tuna sashimi

entrée	(10 slices)	\$36
main	(15 slices)	\$49

assorted sushi

sliced raw fish on vinegar rice

sushi special	(10 pcs)	\$45
<i>tuna salmon kingfish whitefish prawn scampi</i>		
<i>scallop eel</i>		
<i>seared salmon belly seared kingfish belly</i>		

sushi regular	(9 pcs & rolls)	\$40
<i>3 tuna 3 salmon 2 prawn 1 kingfish sushi rolls</i>		

inside-out roll or hand roll



	i/o roll	h.roll
tuna & avocado	\$13	\$9
salmon & avocado	\$13	\$9
eel & cucumber	\$13	\$9
california	\$13	\$9
spicy tuna	\$13	\$9
spicy salmon	\$13	\$9
prawn tempura	\$15	\$9
scallop tempura	na	\$9
dynamite - spicy tuna mayo	\$17	\$11
spider - soft shell crab	\$17	\$11

i/o roll = inside-out roll h.roll = hand roll

azuma unique nigiri

so as not to spoil the unique combination & taste of these nigiri we recommend that soy sauce not be used.

per piece

▪ served with salt & lemon or lime juice

seared salmon belly	\$5.50
seared kingfish belly	\$5.50
shiitake mushroom tempura	\$5.50

▪ served with caramelised soy sauce

fried eggplant	\$5.50
scallop tempura	\$5.50

▪ marinated

tuna in soy & mirin	\$5.50
mackerel & daikon	\$5.50

traditional nigiri

per piece

tuna	\$5.00
atlantic salmon	\$4.50
kingfish	\$4.50
white fish	\$4.50
grilled eel	\$4.50
scallop	\$4.50
boiled prawn	\$4.50
scampi	\$9.00
salmon roe	\$7.00

► pre order essential for below dishes

live lobster

market price

your choice of; sashimi / grilled with tartare or soy sauce / deep-fried / tempura

live abalone

market price

your choice of; sashimi / steamed / steak or shabu shabu hot pot – min. order for two