

**banquet menu** \$75pp

**available from 10 to 24pp**

*it's perfect for your special event or meeting.  
each dish is served on a big plate to share.*

edamame  
green soybeans in the pot

azuma style salmon carpaccio

unique nigiri sushi  
seared salmon kingfish lemon juice salt

prawn & vegetable tempura  
a set of tempura salt

salted koji chicken in 'karaage' style  
homemade chips wasabi mayo

premium wagyu sirloin steak  
soy garlic sauce  
(mixed green salad optional \$5 p.p.)

grilled fresh duck breast  
soy orange sauce yuzu citrus pepper

sanuki udon noodles  
in hot broth

daily selection of dessert

**master kobe wagyu**

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

**sukiyaki course or  
shabu shabu hot pot 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

**omakase**

*degustation menu designed to allow you to experience  
the essence of azuma's cuisine.*

**six courses** \$90pp

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

three selection of unique sashimi  
soy wasabi

seared salmon nigiri sushi  
caramelised soy sauce micro herbs

premium wagyu sirloin steak  
soy garlic sauce

traditional inaniwa noodles  
prawn & vegetable tempura

daily selection of dessert

**seven courses** \$110pp

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

five selection of unique sashimi  
soy wasabi

grilled scampi  
homemade tartare sauce  
grilled duck breast yuzu citrus pepper

seared salmon nigiri sushi  
caramelised soy sauce micro herbs

premium wagyu sirloin steak  
soy garlic sauce

traditional inaniwa noodles  
prawn & vegetable tempura

daily selection of dessert

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

\*abalone and lobster dishes can be arranged on your request with extra charge

\*please note that a 5% surcharge will apply to the group (+11 people)