




HOT

miso black cod 16
baked cod + grilled vegetables + sweet saikyo miso

hamachi kama  13
grilled yellowtail collar+ ponzu

pork+leek gyoza 6.5
pan seared pork dumplings

TEMPURA + AGEMONO

assorted tempura 13
black tiger shrimp + vegetables

softshell crab 8.5
softshell crab + curry spice + crushed wasabi peas

root vegetable fries 10
tempura fried root vegetables +truffle aioli

panko oysters 9.5
panko fried oysters + tonkatsu sauce

geso 7
fried calamari legs

j.f.c 7.5
Japanese style fried chicken + sesame vinegar sauce

MISO SOUP + UDON

tofu 3
seaweed + scallions

shiitake 4
tofu +seaweed +scallions

asari 7
Japanese clams + scallions

king crab 13
Alaskan king crab + clams + scallions

tempura udon 15
jumbo shrimp + seasonal vegetables

SIDES

edamame 4

garlic edamame 6.5

pickles 4.5

shishito 6
flash fried shishito peppers +bonito flakes

ohitashi 6
spinach + sesame dressing*

snow crab fried rice 11
snow crab leg +egg + truffle oil

RAW BAR

spicy albacore tataki 16.5
jalapeño + house ponzu

pon-hama 17
hamachi + garlic ponzu + jalapeño

salmon crudo 17
grapefruits + fennel + citrus

ahi poke 14.5
bigeye tuna + orange + avocado + yuka chips + hawaiian sea salt + sesame oil

crispy rice + spicy tuna 12
black sesame + sweet tartar sauce


honeymoon oyster 11
today's oyster + uni + ikura +quail egg + ponzu

ankimo 8
monkfish liver pate + ponzu

SALAD

azuki 11
mixed greens + seasonal fruits + cherry tomato + crunchy sweet potato + sesame dressing*

seaweed 6
Japanese cucumber + ponzu

arugula fennel  12.5
red quinoa + beets + pumpkin seeds + yuzu miso vinaigrette

cucumber sunomono 5.5
cucumber + tosazu vinegar

ENTRÉE

jidori chicken teriyaki 18
roasted rainbow carrots + heirloom potatoes + white rice, brown rice (+1)

salmon and shiitake risotto 21
grilled salmon + asparagus + Japanese style creamy shiitake risotto, brown rice (+1)

chirashi 28
assortment of chef's choice sashimi over sushi rice

braised short ribs 22
Japanese inspired braised short ribs + pumpkin purée + sautéed seasonal vegetables

 gluten free

*sesame dressing contains peanut oil



SUSHI / SASHIMI

sushi: two pieces per order

sashimi: five or six pieces per order

	sushi / sashimi
chef's selection standard nigiri 7pc/sashimi 12pc	21 / 30
chef's selection adventurous nigiri 7pc/sashimi 17pc	28 / 53
whitefish	
kinmedai golden eye snapper	12 / 28
madai sea bream	7 / 17
nodoguro sea perch	14 / 32
blue skin	
hamachi yellowtail	6.5 / 16
hamachi toro fatty yellowtail	7.5 / 18
kanpachi amberjack	8 / 18
aji spanish mackerel	7.5 / 18
saba mackerel	4.5 / 11
shellfish	
hotate diver scallops	6.5 / 16
tako octopus	6 / 15
favorite	
shiro maguro albacore	5.5 / 14.5
sake salmon	6 / 15
sake toro fatty salmon	6.5 / 16
smoked salmon house smoked	6 / 15
bachu maguro bigeye tuna	6.5 / 16
o-toro fatty tuna	15 / 30
anago sea eel	7
unagi freshwater eel	6
ikura salmon roe	6
uni sea urchin	13
A5 miyazaki wagyu beef	12 / 25

SPECIALTY ROLLS

by the border 15

spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli

bonsai 14.5

shrimp tempura, spicy tuna, asparagus, white truffle aioli, poke sauce, crunchy lotus roots & sweet potato

dj mix 15

shrimp tempura, snow crab, avocado topped with spicy albacore, spicy aioli, wasabi peas, eel sauce

sunshine 17

spicy snow crab, black tiger prawn, tempura green onion topped with salmon, avocado, citrus ponzu, lemon zest

stardust 17

spicy albacore, gobo, avocado topped with hamachi, lemon slices, chive, garlic ponzu

park west 19.5

grilled shrimp, asparagus, snow crab wrapped in soy paper topped with seared albacore, poke sauce

r u kidding me? 20

snow crab, diver scallops, tempura asparagus topped with seared tuna, white truffle oil, mixed greens, garlic ponzu, flash fried leeks

super dragon 16.5

shrimp tempura, snow crab, avocado topped with unagi, avocado, crunchy sweet potato, eel sauce

kobe 20

spicy snow crab, black tiger prawn, tempura onion topped with seared wagyu beef, truffle aioli, poke sauce

vertigo 16

snow crab, hamachi, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu

green 13.5

asparagus, sweet potato, avocado, shiso topped with heirloom tomato, micro greens, sea salt, olive oil

shiitake 14.5

sautéed shiitake, avocado, asparagus topped with zucchini, shiitake bacon, sweet black miso

 gluten free |  vegetarian

Rolls may contain following ingredients: eggs, wheat, soybean, seeds, raw fish, and shellfish.

Please let us know if you have any allergies or dietary restrictions, as we may be able to take extra precautions.



CLASSIC ROLLS / HAND ROLLS

	roll / hand roll
california	6.5 / 4
snow crab california (X)	11 / 8
spicy tuna, hamachi or salmon (X)	8.5 / 6
spicy scallop (X)	9 / 7
smoked salmon skin	8 / 5
eel and avocado	8.5 / 6
avocado and cucumber (X) (V)	5.5 / 4
shrimp tempura	11 / 7
spider	15 / 9
rainbow	14
caterpillar	13

At Azuki, our first priority is our guests. We procure the finest fish from around the globe, including Japan, and have noted the origin of the fish on our menu.

If you have questions about any of the items on our menu please do not hesitate to ask your server.

golden eye snapper	japan/shizuoka
sea bream	japan/nagasaki
nodoguro	japan/tokushima
hamachi	japan/kagoshima
amberjack	japan/kagoshima
spanish mackerel	japan/nagasaki
mackerel	norway
diver scallops	japan/hokkaido
albacore	alaska
salmon	scotish
bigeye tuna	hawaii
anago	korea
ikura	alaska
uni	san diego
wagyu beef	japan/miyazaki

OMAKASE

*reservation only

chef's tasting
seven courses 110

DESSERT

stuffed banana 9
fried banana, azuki paste, mascarpone cheese,
plum wine caramel sauce

green tea crème brûlée (X) 9
served with azuki ice cream

sticky toffee pudding 9.5
topped with toffee sauce, fresh cream

green tea cheesecake 9
served with black sesame ice cream

ice cream (X) 5
choice of azuki, green tea, black sesame or vanilla

HAPPY HOUR

mon-fri 5pm - 6:30pm

*except holidays

draft sapporo 4

large hot sake/nigori 6

house white/red 6

azuki drop 6
shochu, yuzu, fresh lemon, house made
hibiscus syrup

simple life 6
yokaichi shochu, tonic, cucumber

garlic edamame 4

shishito 4
flash fried shishito peppers + bonito flakes

seaweed salad 4

root vegetable fries 6

spicy albacore tataki 7
jalapeño + house ponzu

crispy rice + spicy tuna 8
black sesame + sweet tartar sauce