



## HOT

**miso black cod** 17  
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** 13.5  
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

**tofu** 3  
seaweed + scallions

**shiitake** 4  
tofu + seaweed + scallions

**asari** 7  
Japanese clams + scallions

**seafood** 13  
Alaskan king crab + clams + shrimp + scallops

## UDON

**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  
jalapeño + house ponzu

**pon-hama** 16.5  
hamachi + garlic ponzu + jalapeño

**salmon crudo** 17  
grapefruits + fennel + citrus ponzu + lemon purée

**tuna poke** 16  
bigeye tuna + albacore + orange + avocado  
+ yuka chips + hawaiian sea salt + sesame oil

**crispy rice + spicy tuna** 12  
shiitake mushroom + sesame + jalapeño +  
sweet tartar sauce

**honeymoon oyster** 12  
today's oyster + uni + ikura + quail egg + ponzu

**ankimo** 9  
monkfish liver pate + ponzu

## SALAD

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

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

**seaweed** 6  
Japanese cucumber + ponzu

**cucumber sunomono** 5.5  
cucumber + tosazu vinegar

## ENTRÉE

**jidori chicken teriyaki** 18  
roasted rainbow carrots + heirloom potatoes +  
grilled orange + 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

**Tsukiji chirashi** 38  
assortment of freshest Tsukiji mkt sashimi over sushi rice

**braised short ribs** 25  
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
<b>chef's selection standard</b> nigiri 7pc/sashimi 12pc	21 / 30
<b>chef's selection adventurous</b> nigiri 7pc/sashimi 17pc	30 / 60
<b>whitefish</b>	
<b>kinmedai</b> golden eye snapper	13 / 28
<b>madai</b> sea bream	7 / 17
<b>nodoguro</b> sea perch	15 / 32
<b>kamasu</b> barracuda	8.5 / 19
<b>silver skin</b>	
<b>hamachi</b> yellowtail	6.5 / 16
<b>hamachi toro</b> fatty yellowtail	7.5 / 18
<b>kanpachi</b> amberjack	8 / 18
<b>aji</b> spanish mackerel	8 / 18
<b>saba</b> mackerel	4.5 / 11
<b>salmon</b>	
<b>sake</b> salmon	6 / 15
<b>sake toro</b> fatty salmon	6.5 / 16
<b>masuno sake</b> ora king salmon	7.5 / 18
<b>umi masu</b> ocean trout	7 / 17
<b>smoked salmon</b> house smoked	5.5 / 14.5
<b>favorite</b>	
<b>shiro maguro</b> albacore	6 / 15
<b>shiro maguro toro</b> albacore belly	6.5 / 16
<b>bachi maguro</b> bigeye tuna	6.5 / 16
<b>o-toro</b> fatty tuna	15 / 32
<b>hotate</b> diver scallops	6.5 / 16
<b>tako</b> octopus	6 / 15
<b>anago</b> sea eel	7
<b>unagi</b> freshwater eel	6
<b>ikura</b> salmon roe	6
<b>uni</b> sea urchin	16
<b>A5 miyazaki wagyu beef</b>	12 / 25
<b>foie gras</b>	14

## SPECIALTY ROLLS

**by the border** 15

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

**bonsai** 15

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

**scorpion** 16

tempura softshell crab, snow crab, avocado, gobo, cucumber, masago, citrus purée, curry powder

**sunshine** 17

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

**stardust** 17

albacore, gobo, avocado topped with hamachi, lemon slices, 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 wrapped in soy paper 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, avocado, 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

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
snow crab california (X)	11 / 8
spicy tuna, hamachi or salmon (X)	8.5 / 6
spicy scallop (X)	9 / 7
house smoked salmon skin	8 / 5
eel and avocado	8.5 / 6
avocado and cucumber (X) (V)	5.5 / 4

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