



Welcome to lunch at Azuki Sushi. From Monday until Friday, eleven thirty until two, we offer a casual style of dining. Like we do in Japan, we adhere to the fundamentals of Japanese cuisine: respecting the ingredients and their natural flavors. Enjoy!

LUNCH SETS

nigiri plate

six pieces of nigiri includes tuna, yellowtail, salmon, and albacore, california roll & miso soup 15.5

**substitute spicy tuna, spicy salmon, or spicy yellowtail roll +1.75*

chirashi

assorted sashimi includes tuna, salmon, hamachi, shrimp, and unagi served over sushi rice & miso soup 16.

jidori chicken teriyaki

served with house salad or miso soup, steamed or brown rice 13.5

braised short ribs

served with house salad or miso soup, steamed or brown rice 15.5

shrimp & vegetable tempura

served with house salad or miso soup, steamed or brown rice 13.5

grilled salmon & shiitake risotto

served with house salad or miso soup 15.

azuki sushi is committed to using as much local & organic produce as possible while supporting our local farmers

ORGANIC GREENS

served with miso soup

azuki salad 9.5

mixed greens, seasonal fruits, cherry tomato, golden raisins, crunchy sweet potato, sesame dressing

arugula + beets salad 10.

red quinoa, fennel, pumpkin seeds, yuzu miso vinaigrette

*add avocado +1.5

*add grilled chicken +5

*add grilled salmon +6

*add assorted sashimi +7

SPECIALITY ROLLS 13.5

by the border

spicy tuna, avocado, topped with seared albacore, jalapeño, signature ponzu, spicy mayo

5th & juniper

shrimp tempura, krab, avocado topped with spicy tuna, spicy aioli

baja

spicy tuna, avocado topped with salmon, ponzu

dragon

krab, avocado topped with eel, avocado, eel sauce

CLASSIC ROLLS

california 5.5

spicy tuna 6.5

spicy salmon 6.5

spicy yellowtail 6.5

eel and avocado 6.5