



DAILY SPECIAL

DRINK

sake flight

a: a sampling of kokuryu, hatsumago, and shochikubai nigori 10

b: a sampling of kubota 30th anniversary, seitoku, and yaegaki nigori 20

CHEF'S FAVORITES

salmon special: one piece of each king salmon, umimasu, salmon toro and smoked salmon 12

rossini: one piece of nigiri with miyazaki beef a5, foie gras and black truffle 15

miyazaki wagyu carpaccio: seard Miyazaki A5 grade wagyu beef + citrus vinaigrette

TODAY'S OYSTERS

served with ponzu, scallion, and spicy daikon radish

each/half dz/dozen

shigoku (washington):

3.5 / 18 / 34

pacific plump (british columbia):

2.5 / 12 / 24

OCEAN

nigiri / sashimi

o-toro super fatty tuna belly 15 30

nodoguro japanese blue fish 12 30

kinmedai golden-eyed snapper 11 28

kamasu barracuda 8.5 19

iwashi japanese sardine 8 18

kanpachi amber jack 7.5 17

umimasu ocean trout 7 17

masuno sake ora king salmon from new zealand 7.5 19

sayori half beak 10

miyazaki beef a5 premium japanese beef 12

foie gras hudson valley grade A duck liver 12

SPECIALTY ROLL

king crab 35

spicy snow crab, black tiger shrimp, tempura asparagus, and avocado, topped with king crab, truffle aioli, and black truffle

lobster 28

spicy snow crab, black tiger shrimp, and avocado topped with lobster, black truffle, shrimp truffle aioli, and crispy onion

jumbo shrimp tempura 14

jumbo shrimp tempura, avocado, and gobo served with eel sauce

KITCHEN

hamachi kama 12

grilled yellowtail collar with ponzu

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

*due to overfishing concerns with bluefin tuna, we serve only more sustainable aqua culture, farm-raised bluefin tuna.