

SHARED PLATES

- uni toast** 25
sea urchin, chopped toro, prosciutto, truffle aioli
- miso glazed eggplant**  12
sesame seeds, micro shiso
- buta & nira steamed dumplings** 13
pork, cabbage, garlic chive, rayu-ponzu (6pc)
- salt and pepper karaage** 15
Japanese style fried chicken, sweet pickles, spicy mayo
- kakuni** 16
braised pork belly, mustard greens, shishito, boiled egg
- hamachi kama** 21
grilled yellowtail collar, ponzu
- miso black cod** 19
bok choy, yu choy, sesame, saikyo miso
- assorted tempura**  16
4pc shrimp & assorted vegetable tempura
- shrimp fried rice**  16
white shrimp, egg, negi, crispy onion


MISO SOUP

- tofu** 4
seaweed, scallions
- shiitake** 5
tofu, seaweed, scallions



RAW BAR

- shigoku oyster** (1/2 dozen) 26
yuzu gelée, ponzu, micro shiso
- crispy rice + spicy tuna** 18
shiitake mushroom, roasted sesame, jalapeño, nanban sauce
- kanpachi crudo** 24
yuzu koshō verde, fresno chile, negi oil, shrimp chips
- smoked albacore tataki** 21
shiso chimichurri, pickled cucumber, Azuki ponzu
- Japanese hotate crudo** 23
salmon roe, ice plant, red onion, citrus ponzu

SALAD

- azuki**  16
mixed greens, little gem lettuce, avocado, fuji apple, cucumber, crunchy sweet potato, sesame dressing*
*add assorted sashimi +14
- miso caesar salad** 17
baby romaine lettuce, parmesan cheese, salmon chicharrones, sesame seeds

SIDES

- edamame**   6
- garlic edamame** 8
- shishito** 9
flash fried shishito peppers, bonito flakes, soy sauce

CHEF'S SELECTIONS

NIGIRI

- eight** 42
chef's daily choice 8pc
- bluefin four ways** 28
bluefin, chu-toro, o-toro, negi-toro (1pc ea)
- salmon four ways** 20
salmon, salmon toro, king salmon, ocean trout (1pc ea)

SASHIMI

- twelve** 38
chef's daily choice 12pc
- bluefin three ways** 34
bluefin, chu-toro, o-toro (2pc ea)
- salmon four ways** 32
salmon, salmon toro, king salmon, ocean trout (2pc ea)
- adventurous** 120

SETS

served with miso soup

- nigiri plate** 35
six pieces of chef's choice nigiri
+ choice of spicy tuna or salmon & avocado roll
- grilled teriyaki chicken** 25
seasonal vegetables, confit potatoes, brown butter teriyaki sauce, steamed rice
- grilled beef short ribs** 32
bone-in beef short ribs, grilled broccolini, shishito salsa verde, yakiniku sauce, steamed rice
- shrimp tempura bowl**  22
4pc shrimp & assorted vegetable tempura over steamed rice, eel sauce

- chirashi** 30
assorted sashimi includes tuna, salmon and hamachi served over sushi rice
- toro chirashi** 40
o-toro, chu-toro, negi-toro, bluefin tuna served over sushi rice
- omakase chirashi** 40
chef's daily selection includes toro, uni, salmon, ikura served over sushi rice

Contains: * sesame oil  shellfish  peanuts  vegan  gluten free

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SUSHI & SASHIMI

sushi: two pieces per order
sashimi: five or six pieces per order

	sushi	sashimi		sushi	sashimi
hon maguro bluefin tuna	12	21	madai red sea bream	8	19
chu-toro medium fatty tuna	15	30	nodoguro sea perch	21	38
o-toro fatty tuna	17	35	kinmedai golden eye snapper	18	36
shiomaguro smoked albacore	7	17	kamasu Japanese barracuda	11	25
			hirame halibut	7	17
sake salmon	7	17	engawa halibut fin	9	
sake toro fatty salmon	9	20			
masuno suke ora king salmon	10	23	hotate diver scallops	7	17
umi masu ocean trout	10	23	ika squid	10	
ikura salmon roe	12	12	San Diego uni local sea urchin	23	43
hamachi yellowtail	8	18	Miyazaki A5 wagyu beef	15	32
hamachi toro fatty yellowtail	10	23	unagi freshwater eel	8	
kanpachi amberjack	9	20	ankimo monkfish liver	10	
aji horse mackerel	11	25	dashimaki tamago custard egg	5	



executive chef/owner
Nao Ichimura

chef de cuisine
Kevin Alvarado

Items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

米 Japanese Rice
A premium Japanese short grain rice from Northern Japan

赤酢 Akazu (Red Vinegar)
Akazu, a critical component of traditional Edomae-sushi, brings a deep, flavorful, refreshing taste full of umami to our nigiri sushi

SPECIALTY ROLLS

by the border 18	spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli	r u kidding me? 28	blue crab, diver scallops, tempura asparagus wrapped in soy paper topped with seared tuna, white truffle oil, mixed greens, garlic ponzu, flash fried leeks
bluefin toro-taku 28	o-toro, chu-toro, tuna, negi-toro, cucumber, shiso, takuan pickles	kobe 28	black tiger prawn, avocado, tempura onion topped with seared A5 Miyazaki wagyu, truffle aioli, yakiniku sauce
sunshine 22	black tiger prawn, charred scallions wrapped in soy paper topped with salmon, king salmon, ocean trout, avocado, citrus ponzu	super dragon 24	blue crab, shrimp tempura, cucumber topped with unagi, avocado, crunchy sweet potato, eel sauce
stardust 21	albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu	bonsai 18	shrimp tempura, spicy tuna, asparagus, white truffle aioli, nanban sauce, crunchy taro & sweet potato
lobster 37	black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion	vertigo 21	blue crab, yellowtail, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu
scorpion 20	tempura softshell crab, black tiger prawn, avocado, cucumber, gobo wrapped in soy paper	green 16	asparagus, sweet potato, avocado, shiso topped with heirloom tomato, micro greens, sea salt, olive oil

CLASSIC & HAND ROLLS

	roll (8pc)	hand roll (1pc)		roll (8pc)	hand roll (1pc)
blue crab california	13	10	negi hama	11	11
spicy tuna	11	8	negi toro	18	18
spicy hamachi	11	8	shrimp tempura	15	12
spicy salmon	11	8	rainbow	20	
spicy scallop	11	8			
house smoked salmon skin	9	6			
eel & avocado	11	8			
avocado & cucumber	8	5			

Rolls may contain the 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.

: gluten free : vegan *contains peanut oil