

## SHARED PLATES

**crispy rice + spicy tuna** 18  
shiitake mushroom, roasted sesame, jalapeño, nanban sauce (4pc)


**miso glazed eggplant**  12  
sesame seeds, micro shiso

**buta & nira steamed dumplings** 14  
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

**assorted tempura**  17.5  
3pc shrimp & assorted vegetable tempura

**salmon ochazuke** 12  
grilled salmon, rice, negi, nori, green tea dashi


**shrimp fried rice**  17.5  
white shrimp, egg, negi, crispy onion


## MISO SOUP

**tofu**  4  
seaweed, scallions

**shiitake**  5  
tofu, seaweed, scallions

## RAW BAR


**shigoku oyster**  26  
yuzu gelée, ponzu, micro shiso (6pc)

**uni toast**  25  
sea urchin, chopped toro, prosciutto, truffle aioli (2pc)

**pon hama** 24  
hamachi, yuzu koshō verde, serrano pepper, ponzu

**smoked albacore tataki** 21  
shiso chimichurri, pickled cucumber, azuki ponzu

## SALAD

**azuki**  16  
mixed greens, little gem lettuce, avocado, fuji apple, cucumber, crunchy sweet potato, sesame dressing  
add assorted sashimi +14

**crispy salmon skin** 18  
butter lettuce, cucumber, gobo, taro chips, bonito flakes, ume ponzu

## SIDES

**edamame**   6.5

**garlic edamame** 8.5

**shishito** 9.5  
flash fried shishito peppers, bonito flakes, soy sauce

## CHEF'S SELECTIONS

### NIGIRI

**chef's selection** 42  
assortment of 8pc nigiri

**bluefin four ways** 29  
bluefin, chu-toro, o-toro, negi-toro (1pc ea)

**salmon four ways** 21  
salmon, salmon toro, king salmon, ocean trout (1pc ea)

**caviar three ways**  45  
bluefin toro, uni, miyazaki A5 wagyu (1pc ea)

### SASHIMI

**classic** 38  
chef's daily choice (12pc)

**bluefin three ways** 35  
bluefin, chu-toro, o-toro (2pc ea)

**salmon four ways** 32  
salmon, salmon toro, king salmon, ocean trout (2pc ea)

**adventurous** 125

## SETS

served with miso soup

**grilled teriyaki chicken** 27  
seasonal vegetables, confit potatoes, brown butter teriyaki sauce, steamed rice

**salmon kama teriyaki** 26  
savory cabbage slaw, sesame vinaigrette, brown butter teriyaki sauce, steamed rice

**miso black cod** 32  
bok choy, broccolini, sesame, saikyo miso, shiitake mushroom, steamed rice

**grilled beef short ribs** 32  
bone-in beef short ribs, grilled broccolini, shishito salsa verde, yakiniku sauce, steamed rice

**nigiri plate** 36  
six pieces of chef's choice nigiri  
+ choice of spicy tuna or salmon & avocado roll

**chirashi** 32  
assorted sashimi includes tuna, salmon and hamachi served over sushi rice

**toro chirashi** 42  
o-toro, chu-toro, negi-toro, bluefin tuna served over sushi rice

**azuki chirashi**  42  
chef's daily selection includes toro, uni, salmon, ikura served over sushi rice

Contains:  shellfish  vegan  gluten free

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## NIGIRI & SASHIMI

nigiri: two pieces per order

sashimi: five or six pieces per order

	nigiri	sashimi		nigiri	sashimi
<b>hon maguro</b> bluefin tuna	12.5	25	<b>kurodai</b> black seabream	9	20
<b>chu-toro</b> medium fatty tuna	15.5	30	<b>kinmedai</b> golden eye snapper	18	36
<b>o-toro</b> fatty tuna	17	35	<b>kamasu</b> Japanese barracuda	14.5	29
<b>shiomaguro</b> smoked albacore	7	17	<b>hirame</b> halibut	7	17
			<b>engawa</b> halibut fin	10	
<b>sake</b> salmon	8	18			
<b>sake toro</b> fatty salmon	9.5	21	<b>hotate</b> diver scallops	7	17
<b>masuno suke</b> ora king salmon	11	25	<b>uni</b> sea urchin	23	43
<b>umi masu</b> ocean trout	11	25			
<b>ikura</b> salmon roe	12	12	<b>miyazaki A5 wagyu beef</b>	16	
			<b>unagi</b> freshwater eel	8	
<b>hamachi</b> yellowtail	8.5	18	<b>ankimo</b> monkfish liver		11
<b>hamachi toro</b> fatty yellowtail	10.5	23	<b>dashimaki tamago</b> custard egg	6	
<b>kanpachi</b> amberjack	9	20			
<b>aji</b> horse mackerel	11.5	25			



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** 20

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

**bluefin toro-taku** 30

o-toro, chu-toro, tuna, negi-toro, cucumber, shiso, takuan pickles

**sunshine** 23

black tiger prawn, charred scallions wrapped in soy paper topped with salmon, king salmon, ocean trout, avocado, citrus ponzu

**stardust** 23

albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu

**lobster** 39

black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion

**park west** 28

grilled shrimp, rock shrimp, grilled asparagus topped with albacore, yakiniku sauce

**r u kidding me?** 29

blue crab, diver scallops, tempura asparagus wrapped in soy paper topped with seared tuna, white truffle oil, mixed greens, garlic ponzu, flash fried leeks

**kobe** 30

black tiger prawn, avocado, tempura onion topped with seared A5 Miyazaki wagyu, truffle aioli, yakiniku sauce

**super dragon** 26

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

**bonsai** 18

shrimp tempura, spicy tuna, asparagus, white truffle aioli, nanban sauce, crunchy taro & sweet potato

**vertigo** 23

blue crab, yellowtail, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu

**green** 17

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

## CLASSIC & HAND ROLLS

	roll	hand roll (1pc)		roll	hand roll (1pc)
blue crab california	14	10	negi hama (sumaki 6pc)	13	11
spicy tuna	13	9	negi toro (sumaki 6pc)	18	18
spicy hamachi	13	9	shrimp tempura	15	12
spicy salmon	13	9	rainbow	23	
spicy scallop	13	9			
house smoked salmon skin	9	6			
eel & avocado	13	9			
avocado & cucumber	8	5			

Rolls may contain the following ingredients: eggs, wheat, soybean, sesame 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