

H O T

miso black cod 17
baked cod, grilled vegetables, saikyo miso

hamachi kama 14
grilled yellowtail collar, ponzu

grilled octopus 16
cucumber, radish, crispy potatoes, shiso, chili yuzu aioli

pork+leek gyoza 6.5
pan seared pork dumplings, chili ponzu

T E M P U R A + A G E M O N O

assorted tempura 13
black tiger shrimp, vegetables

softshell crab 8.5
softshell crab, curry spice, crushed wasabi peas

geso 7
fried calamari legs

j.f.c 7.5
Japanese style fried chicken, sesame vinegar sauce

M I S O S O U P

tofu 3
seaweed, scallions

shiitake 4
tofu, seaweed, scallions

asari 7
Japanese clams, scallions

seafood 13
Alaskan king crab, clams, shrimp, scallops

U D O N

tempura udon 15
jumbo shrimp, seasonal vegetables

S I D E S

edamame  4

garlic edamame 6.5

shishito 6
flash fried shishito peppers, bonito flakes

snow crab fried rice 12
snow crab leg, egg, truffle oil

R A W B A R

spicy albacore tataki 16
jalapeño, house ponzu

pon-kan buri 17.5
yellowtail, garlic ponzu, jalapeño

salmon crudo 17
grapefruits, fennel, citrus ponzu, yuzu purée

tuna poke 18
tuna, purple onion, orange, avocado, taro chips, Hawaiian sea salt, sesame oil

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

today's oyster half dz / dozen
18 / 34
Shigoku (Washington), ponzu, scallion, spicy daikon radish

honeymoon oyster 12
today's oyster, uni, ikura, quail egg, ponzu

ankimo 9
monkfish liver pate, ponzu

S A L A D

azuki 12.5
mixed greens, avocado, seasonal fruits, cherry tomato, golden raisins, crunchy sweet potato, sesame dressing*

seaweed 6
cucumber, ponzu

cucumber sunomono 5.5
cucumber, tosazu

E N T R É E

jidori chicken teriyaki 18
roasted rainbow carrots, heirloom potatoes, grilled orange, white rice or 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

creekstone farms ribeye 32
farmers market asparagus, olive oil yukon gold potatoes, mizuna, soy garlic sauce

 gluten free

*sesame dressing contains peanut oil

AZUKI
SUSHI


SUSHI / SASHIMI

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

chef's selection standard:	7pc nigiri	21	bluefin nigiri special	22
	12pc sashimi	30	o-toro, chu-toro, bluefin, negi-toro (1pc ea)	
chef's selection adventurous:	7pc nigiri	30	wagyu & foie gras	15
	17pc sashimi	60	miyazaki A5 wagyu nigiri (1pc) & foie gras	
			salmon nigiri special	14.5
			king salmon, soy marinated salmon, salmon, salmon toro	

whitefish	sushi / sashimi	salmon	sushi / sashimi
kinmedai golden eye snapper	14 / 28	sake salmon	6 / 15
kurodai black seabream	7 / 17	sake toro fatty salmon	6.5 / 16
nodoguro sea perch	15 / 32	masuno suke ora king salmon	7.5 / 18
kamasu barracuda	8.5 / 19	umi masu ocean trout	7 / 17
hirame halibut	7 / 17		
		hon maguro bluefin tuna	8 / 18
silver skin		chu-toro medium fatty tuna	13 / 28
aji spanish mackerel	8 / 18	o-toro fatty tuna	15 / 32
iwashi sardine	7 / 17	shima aji striped jack	9 / 20
saba Japanese mackerel	7 / 17	kan buri yellowtail	7 / 17
kohada gizzard shad	7 / 17	kan buri toro fatty yellowtail	7.5 / 18
		anago sea eel	7
shellfish		unagi freshwater eel	6.5
hotate diver scallops	6.5 / 16	A5 miyazaki wagyu beef	12 / 25
ika squid	7 / 17	foie gras	14
mirugai giant clam	13 / 28	tamago custard egg	5
uni sea urchin	16 / 32	roe	
		ikura salmon roe	6
		massago smelt roe	5
		tobiko flying fish roe	6

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	japan
diver scallops	japan/hokkaido

albacore	alaska
salmon	scotland
anago	korea
ikura	alaska
live amaebi	san diego
uni	san diego
wagyu beef	japan/miyazaki

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 17.5

albacore, gobo, avocado topped with kan buri, lemon slices, garlic ponzu

lobster 28

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

r u kidding me? 22

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 18

shrimp tempura, rock shrimp, avocado topped with unagi, avocado, crunchy sweet potato, eel sauce

kobe 21

spicy snow crab, black tiger prawn, avocado, tempura onion topped with seared wagyu beef, truffle aioli, poke sauce

vertigo 17

snow crab, kan buri, 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

OMAKASE

chef's nigiri tasting 75

sushi bar only

12 pc nigiri

hand roll

miso soup

chef's nigiri tasting 95

3 tasting plates

12 pc nigiri

hand roll

miso soup

dessert

7 course chef's tasting 125

bar & main dining room only

appetizer

oyster

sashimi

grilled fish








wagyu

nigiri

dessert

Depending on the season, some items may not be available. Please let us know if you have any allergies or dietary restrictions.

CLASSIC / HAND ROLLS

	roll / hand roll
snow crab california 	11 / 9
spicy tuna 	8.5 / 6
spicy kan buri 	9 / 6.5
spicy salmon 	8.5 / 6
spicy scallop 	9 / 7
house smoked salmon skin	8 / 5
eel & avocado	8.5 / 6
avocado & cucumber  	6 / 4

 gluten free |  vegan

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.

AZUKI
SUSHI



DESSERT

stuffed banana 9
fried banana, azuki paste, mascarpone cheese,
plum wine caramel sauce

green tea crème brûlée 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 5
choice of azuki, green tea, black sesame or vanilla