

## H O T

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

**hamachi kama** 14  
grilled yellowtail collar, ponzu

**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

**king crab miso** 18  
Alaskan king crab, clams

## 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** 13.5  
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** 24  
grilled salmon, asparagus, Japanese style creamy  
shiitake risotto, brown rice (+1)

**chirashi** 28  
assortment of chef's choice sashimi over sushi rice

**braised short ribs** 28  
braised miso glazed short ribs, wasabi potato purée,  
sautéed seasonal vegetables

 gluten free

\*sesame dressing contains peanut oil

AZUKI  
SUSHI  


# SUSHI / SASHIMI

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

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

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

<b>golden eye snapper</b>	japan/shizuoka
<b>sea bream</b>	japan/nagasaki
<b>nodoguro</b>	japan/tokushima
<b>hamachi</b>	japan/kagoshima
<b>amberjack</b>	japan/kagoshima
<b>spanish mackerel</b>	japan/nagasaki
<b>mackerel</b>	japan
<b>diver scallops</b>	japan/hokkaido

<b>albacore</b>	alaska
<b>salmon</b>	scotland
<b>anago</b>	korea
<b>ikura</b>	alaska
<b>live amaebi</b>	san diego
<b>uni</b>	san diego
<b>wagyu beef</b>	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

