

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

geso 7
fried calamari legs

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

S A L A D

🍷 **Julian apple + cucumber sunomono** 8.5
Japanese cucumber, apple, pear, tosazu gelée

olive flounder + cucumber sunomono 13
Japanese cucumber, hirame, wakame seaweed, kumquat

little Tokyo gem 12
Hachi egg, little gem lettuce, crisped smoked salmon skin, black sesame vinaigrette

azuki 13.5
mixed greens, avocado, cherry tomato, golden raisins, crunchy sweet potato, sesame dressing*

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

R A W B A R

today's oyster 18 / 34
kusshi oyster, ponzu, scallion, spicy daikon radish

24k oyster 12
kusshi oyster, osetra caviar, yuzu zest, gold flakes

honeymoon oyster 12
kusshi oyster, uni, ikura, quail egg, ponzu

🍷 **yuzu + kurodai snapper crudo** 18
pear, cucumber, white onion, fresh yuzu zest

spicy albacore tataki 16
jalapeño, house ponzu

pon-hama 17.5
yellowtail, garlic ponzu, jalapeño

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

ankimo 9
monkfish liver pate, ponzu

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

S I D E S

edamame (GF) 4

garlic edamame 6.5

shishito 6
flash fried shishito peppers, bonito flakes

shrimp fried rice 12
black tiger shrimp, egg, truffle oil

(GF) gluten free 🍷 seasonal

*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 23	bluefin nigiri special	22
	12pc sashimi 30	bluefin akami, chu-toro, o-toro, negi-toro	
chef's selection adventurous:	7pc nigiri 32	salmon nigiri special	15
	17pc sashimi 60	salmon, salmon toro, king salmon, ocean trout	

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	7 / 17
nodoguro sea perch	15 / 32	masuno suke ora king salmon	8 / 18
kamasu barracuda	8 / 19	umi masu ocean trout	8 / 18
hirame halibut	7 / 17	ikura salmon roe	8
engawa	9		
		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	8 / 18	shima aji striped jack	9 / 20
saba Japanese mackerel	7 / 17	hamachi yellowtail	7 / 17
kohada gizzard shad	7 / 17	hamachi toro fatty yellowtail	8 / 18
		anago sea eel	10
shellfish		unagi freshwater eel	7
hotate diver scallops	7 / 17	tamago custard egg	5
ika squid	7 / 17	A5 miyazaki wagyu beef	12 / 25
mirugai giant clam	14 / 28		
uni sea urchin	16 / 32		

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

AZUKI
SUSHI



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, citrus purée, curry powder

sunshine 17

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 yellowtail, lemon slices, garlic ponzu

lobster 28

black tiger prawn, 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

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

vertigo 17

snow crab, yellowtail, 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 	9 / 6.5
spicy hamachi 	9 / 6.5
spicy salmon 	9 / 6.5
spicy scallop 	9 / 6.5
house smoked salmon skin	8 / 5
eel & avocado	9 / 6.5
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

