

SHARED PLATES

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

miso glazed eggplant   12
sesame seeds, micro shiso

Miyazaki wagyu dumplings 17
cabbage, shiso, wagyu rayu-ponzu, sesame (5pc)

salt and pepper karaage  15
Japanese style fried chicken, sweet pickles, spicy mayo (add spicy +2)

kakuni 16
braised pork belly, mustard greens, shishito, soft boiled egg

hamachi kama 21
grilled yellowtail collar, ponzu

assorted tempura  18
3pc shrimp & assorted vegetable tempura

shrimp fried rice  18
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

spicy albacore tataki 21
shishito pepper, pickled cucumber, watermelon radish, sea beans, shichimi

SALAD

azuki   17
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
add spicy +1

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

CHEF'S SELECTIONS

NIGIRI

chef's selection 44
assortment of 8pc nigiri

bluefin four ways 31
bluefin, chu-toro, o-toro, negi-toro (1pc ea)

salmon four ways 24
salmon, salmon toro, king salmon, ocean trout (1pc ea)

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

SASHIMI

classic 40
chef's daily choice (12pc)

bluefin three ways 37
bluefin, chu-toro, o-toro (2pc ea)

salmon four ways 35
salmon, salmon toro, king salmon, ocean trout (2pc ea)

adventurous 130

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
seasonal vegetables, 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 35
assorted sashimi includes tuna, salmon and hamachi served over sushi rice

toro chirashi 45
o-toro, chu-toro, negi-toro, bluefin tuna served over sushi rice

azuki chirashi  45
chef's daily selection includes toro, uni, salmon, ikura served over sushi rice

Contains:  shellfish  vegan  gluten free*

*Please note: Our kitchen is not 100% gluten-free; cross-contamination may occur.

 AZUKISUSHI.COM

 @AZUKISUSHISD

NIGIRI & SASHIMI

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

	nigiri	sashimi		nigiri	sashimi
hon maguro bluefin tuna	13	26	tai snapper	10	20
chu-toro medium fatty tuna	16	32	kinmedai golden eye snapper	18	36
o-toro fatty tuna	18	36	hirame halibut	8	18
kama-toro bluefin tuna cheek	20	40	engawa halibut fin	11	
shiomaguro smoked albacore	8	17			
sake salmon	8.5	18	hotate diver scallops	8	18
sake toro fatty salmon	10	21	uni sea urchin	23	43
masuno suke ora king salmon	13.5	28			
umi masu ocean trout	13	27	A5 Miyazaki wagyu beef	20	
ikura salmon roe	12	12	unagi freshwater eel	8	
hamachi yellowtail	10	21	ankimo monkfish liver		11
hamachi toro fatty yellowtail	12	25	dashimaki tamago rolled egg	6	
kanpachi amberjack	10	22			
aji horse mackerel	13	28			



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.

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 spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli	21	r u kidding me? blue crab, diver scallops, tempura asparagus wrapped in soy paper topped with seared tuna, white truffle oil, mixed greens, garlic ponzu, flash fried leeks	31
bluefin toro-taku o-toro, chu-toro, tuna, negi-toro, cucumber, shiso, takuan pickles	31	kobe black tiger prawn, avocado, tempura onion topped with seared A5 Miyazaki wagyu, truffle aioli, yakiniku sauce	32
sunshine black tiger prawn, charred scallions wrapped in soy paper topped with salmon, king salmon, ocean trout, avocado, citrus ponzu	24	super dragon blue crab, shrimp tempura, cucumber topped with unagi, avocado, crunchy sweet potato, eel sauce	28
stardust albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu	25	bonsai shrimp tempura, spicy tuna, asparagus, white truffle aioli, nanban sauce, crunchy taro & sweet potato	19
lobster black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion	39	vertigo blue crab, yellowtail, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu	26
leafy kappa avocado, cucumber, ume, shiso	15	green asparagus, sweet potato, avocado, shiso topped with heirloom tomato, micro greens, sea salt, olive oil	17

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	16
spicy hamachi	13	9	shrimp tempura	15	12
spicy salmon	13	9	rainbow		24
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