

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 	12
Japanese style fried chicken, sweet pickles, spicy mayo	
teriyaki glazed salmon kama	15
grilled salmon collar, teriyaki glaze	
hamachi kama	21
grilled yellowtail collar, ponzu	
seasonal vegetable tempura	10
add shrimp tempura (2pc)  +5	

SIDES

edamame  	6.5
garlic edamame 	8.5
add spicy +1	
shishito 	9.5
flash fried shishito peppers, bonito flakes, soy sauce	

RAW BAR

shigoku oyster 	26
yuzu gelée, ponzu, micro shiso (6pc)	
uni toast 	27
sea urchin, chopped toro, prosciutto, truffle aioli (2pc)	
A5 Miyazaki wagyu tartare	28
pickled radish, shishito peppers, tartare sauce, house made chips	
pon hama	25
hamachi, yuzu koshō verde, serrano pepper, ponzu	
spicy albacore tataki	22
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 +17	

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

MISO SOUP

tofu 	4
seaweed, scallions	
shiitake 	5
tofu, seaweed, scallions	

CHEF'S SELECTIONS

NIGIRI

chef's selection	46
assortment of 8pc nigiri	
bluefin four ways	32
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	42
chef's daily choice (12pc)	
bluefin three ways	38
bluefin, chu-toro, o-toro (2pc ea)	
salmon four ways	36
salmon, salmon toro, king salmon, ocean trout (2pc ea)	
adventurous	130

SETS

served with miso soup

grilled teriyaki chicken 	27
seasonal vegetables, 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, yakiniku sauce, fried 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.

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NIGIRI & SASHIMI

nigiri: two pieces per order

sashimi: five or six pieces per order

	nigiri	sashimi		nigiri	sashimi
hon maguro bluefin tuna	14	27	tai snapper	10	20
chu-toro medium fatty tuna	18	34	kinmedai golden eye snapper	18	36
o-toro fatty tuna	20	38	kurodai black snapper	8	18
kama-toro bluefin tuna cheek	22	42			
shiromaguro smoked albacore	9	18	hotate diver scallops	8	18
			uni sea urchin	23	43
sake salmon	9	19			
sake toro fatty salmon	11	22	A5 Miyazaki wagyu beef	20	
masuno suke ora king salmon	14	29	unagi freshwater eel	9	
umi masu ocean trout	14	28	ankimo monkfish liver		14
ikura salmon roe	12	12	dashimaki tamago rolled egg	6	
hamachi yellowtail	10	21			
hamachi toro fatty yellowtail	12	25			
kanpachi amberjack	11	23			
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.



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

Japanese Rice
A premium Japanese short grain rice from Northern Japan

SPECIALTY ROLLS

by the border	21	r u kidding me?	32
spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli		blue crab, diver scallops, tempura asparagus wrapped in soy paper topped with seared tuna & toro, white truffle oil, mixed greens, garlic ponzu, flash fried leeks	
bluefin toro-taku	31	kobe	32
o-toro, chu-toro, tuna, negi-toro, cucumber, shiso, takuan pickles		black tiger prawn, avocado, tempura onion topped with seared A5 Miyazaki wagyu, truffle aioli, yakiniku sauce	
sunshine	24	super dragon	28
black tiger prawn, tempura scallions wrapped in soy paper topped with salmon, king salmon, ocean trout, avocado, citrus ponzu		blue crab, shrimp tempura, cucumber topped with unagi, avocado, crunchy sweet potato, eel sauce	
stardust	25	bonsai	19
albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu		shrimp tempura, spicy tuna, asparagus, white truffle aioli, nanban sauce, crunchy taro & sweet potato	
lobster	39	vertigo	26
black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion		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	9	negi hama (sumaki 6pc)	13	8
spicy tuna	13	8	negi toro (sumaki 6pc)	18	14
spicy hamachi	13	8	shrimp tempura	15	10
spicy salmon	13	8	rainbow	24	
spicy scallop	13	8			
house smoked salmon skin	9	6			
eel & avocado	13	8			
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