

Azuma presents the art of Japanese dining, a harmony of style and substance, tradition and innovation. Here you will experience the pleasures of traditional Japanese cuisine presented in a fresh, original and exciting way. We offer you a superb menu in a contemporary and convivial atmosphere.

DEGUSTATION MENU

1. Omakase

\$110 pp

Ten-course tasting menu designed to allow you to experience the essence of Azuma's cuisine.

- Seasonal Appetisers
- Azuma style, Japanese amuse-bouche
 - Pacific oyster and salmon roe with citrus soy sauce*
 - Paradise prawn with egg yolk vinegar sauce*
 - Grilled Saikyo Silver cod fillet*
- Assorted Sashimi raw fish served with soy sauce & wasabi
- Azuma unique sushi
- Chawan-mushi - steamed savoury egg custard with Prawn, Scallop and Shiitake mushroom
- Assorted seasonal tempura, served with dipping sauce
- Premium Wagyu sirloin steak, served with garlic soy sauce
- Seared tuna served with daikon & citrus soy sauce
- Udon noodle in broth soup
- Seasonal dessert selection

Please note that sample of menu subject to change.

2. Personalised Omakase

from \$120 pp to \$300 pp

Minimum order for 2

Have a personal menu created for your special occasion by Japanese Master Chef Kimitaka Azuma.

Booking is essential two days in advance.

3. Wagyu Sukiyaki / Shabu Shabu Course

\$88 pp

Minimum order for 2

- Azuma style Tuna Carpaccio
- Azuma's Japanese Amuse-bouche
- Wagyu Sukiyaki + rice
- Wagyu Shabu Shabu + Zosui - Japanese style risotto or Rice
 - Cooked at your table and include seasonal vegetables, Japanese mushrooms, Udon noodles
- Seasonal dessert selection

Please choose one of the two mentioned above

Sushi & Sashimi are traditional Japanese art forms, which arouse your senses when prepared professionally. Our highly trained sushi chefs make every piece individually and specially for you, by only using the freshest seafood and the finest seasonal ingredients.

SASHIMI

- Sliced raw fish served with soy sauce and wasabi

11. Assorted sashimi

Entrée (10 slices) \$26

Main (15 slices) \$38

12. Salmon & Tuna sashimi

Entrée (10 slices) \$29

Main (15 slices) \$42

ASSORTED SUSHI

- Sliced raw fish on vinegar rice

13. Sushi Special (10 pieces) \$39*

Tuna, Salmon, Seared Salmon belly, Salmon roe, Prawn, Scampi, Scallop, Kingfish, Seared Kingfish belly and Eel

14. Sushi Regular (9 pieces & rolls) \$36*

3 Tuna, 3 Salmon, 2 Prawn, Kingfish and rolls

15. Vegetarian Sushi Selection

(6 pieces & rolls) \$35*

16. Azuma's unique sushi selection

(5 pieces) \$20

INSIDE-OUT ROLL

or HAND ROLL



| | I/O Roll | H.Roll |
|-----------------------------------|----------|--------|
| 17. Tuna & avocado | \$8.50 | \$8.50 |
| 18. Salmon & avocado | \$8.50 | \$8.50 |
| 19. Eel & cucumber | \$8.50 | \$8.50 |
| 20. California | \$8.50 | \$8.50 |
| 21. Spicy Tuna | \$8.50 | \$8.50 |
| 22. Spicy Salmon | \$8.50 | \$8.50 |
| 23. Prawn Tempura | \$13 | \$8.50 |
| 24. Scallop Tempura (4pcs) | \$13 | \$8.50 |
| 25. Azuma's DYNAMITE | \$13 | \$10 |
| 26. Spider (soft shell crab-4pcs) | \$15 | \$10 |

I/O Roll = INSIDE-OUT ROLL H.Roll = HAND ROLL

AZUMA UNIQUE NIGIRI

So as not to spoil the unique combination and taste of these nigiri we recommend that soy sauce not to be used.

► Served with salt & lemon or lime juice

| | per piece |
|---------------------------|-----------|
| 27. Seared Salmon belly | \$4.50 |
| 28. Seared Kingfish belly | \$4.50 |
| 29. Seared white fish | \$4.50 |
| 30. Fresh cuttlefish | \$3.50 |

► Served with Mirin & soy sauce

| | |
|--------------------|--------|
| 31. Marinated Tuna | \$4.50 |
|--------------------|--------|

► Served with sweet soy sauce

| | |
|-------------------------------------|--------|
| 32. Fried eggplant | \$3.50 |
| 33. Shiitake mushroom Tempura | \$4 |
| 34. Scallop Tempura | \$4.50 |
| 35. Grilled eel wrapped in cucumber | \$5.50 |

TRADITIONAL NIGIRI



| | per piece |
|-------------------------|-----------|
| 36. Tuna | \$4 |
| 37. Atlantic Salmon | \$3.5 |
| 38. Kingfish | \$3 |
| 39. Seasonal White fish | \$4 |
| 40. Marinated Mackerel | \$3 |
| 41. Grilled Eel | \$4.50 |
| 42. Cuttlefish | \$3 |
| 43. Scallop | \$3.50 |
| 44. Boiled Prawn | \$4 |
| 45. Scampi | \$8 |
| 46. Flying fish roe | \$3.50 |
| 47. Salmon roe | \$4.50 |
| 48. Sea-urchin | \$5.50 |

Above items are only available in season

Please note that the dishes marked with <*> next to the price are main size dishes.

SEAFOOD

49. Azuma style 'amuse-bouche'
- may inc. meat items \$26
50. Fresh Pacific Oyster & Salmon roe
served with Ponzu dressing \$19
51. Deep-fried Pacific Oyster
wrapped in Kataifi Pastry 3pcs \$15
52. Tuna / Salmon Carpaccio
served with soy vinaigrette \$16
53. Seared Tuna / Salmon
with Daikon radish with Ponzu dressing \$16
54. Finely sliced daily white fish
with chili Ponzu dressing \$20
55. Chawan-mushi steamed savoury
egg custard with Prawn, Scallop, Shiitake \$14
56. Grilled Silver-Cod fillets
marinated in Saikyo miso \$26
57. Pan-fried Prawns
with garlic dressing \$24
58. Fried Prawns in Namban Dressing
served with Tartar sauce \$24
59. Grilled Scampi
with homemade mayonnaise \$32
60. Pan-fried Abalone & Scallop
with Shimeji Mushroom & Asparagus \$23
61. Azuma's famous deep-fried NZ
Flounder fillets
served with braised vegetables \$33*
62. Deep-fried NZ Flounder fillets
served with Ponzu dipping sauce \$33*

Pre-order essential

63. Live Lobster Market price*
Sashimi / Grilled with Tartar or Soy sauce / Deep-fried /
Tempura / Japanese style risotto

Pre-order essential

64. Live Abalone Market price*
Sashimi / Steamed / Steak / Japanese style risotto /
Shabu Shabu (hot pot) – min. for 2, cooked at
your table. inc. vegetables, mushrooms, Udon noodles
and rice or risotto

MEAT

WAGYU BEEF SPECIAL

Selected Australian Wagyu Beef is the same superior quality of the authentic Japanese Kobe beef, only the appellation is different due to the region where it is reared. This marbling melts during grilling to provide a distinctively juicy taste as well as tenderness and an exceptional flavour. At Azuma Restaurant, we only use sirloin with a marble score (M/S) over 5 out of 10.

65. Seared sliced Wagyu sirloin & Mixed herbs

served warm, with Ponzu dressing (M/S 5) \$22

66. Wagyu beef carpaccio (M/S 5) \$39

67. Wagyu beef steak with garlic soy sauce
180g (M/S 5) \$39*

68. Wagyu Sukiyaki (M/S 9) \$66pp*

69. Wagyu Shabu Shabu (M/S 9) \$66pp*

- min. for 2 - 67 & 68 is cooked at your table,

inc. vegetables, mushrooms, Udon noodles and rice
or risotto. Also available at fixed course, \$88 p.p.

Please see Pg.1

Bangalow Sweet Pork

70. Braised Pork Belly-kakuni \$13

71. Pork loin Cutlet \$28*

POULTRY

Chicken

72. Pan-fried skinless thigh fillet
served with Azuma's original teriyaki sauce \$17

73. Assorted chicken
- marinated in soy sauce, Namban dressing
and Teriyaki sauce \$27*

74. Chicken meat balls
with Miso marinated thigh fillet \$15

Duck

75. Grilled fresh duck breast \$30.*
With your choice of pink salt or soy orange sauce

Please note that the dishes marked with <*> next to the price are main size dishes.

TEMPURA

| | | |
|-----------------------------------|-------|--------|
| 76. Assorted seasonal vegetable | | \$17 |
| 77. Assorted seafood & vegetable | | |
| served with a set of Tempura salt | | \$24 |
| 78. King Prawn | 2 pcs | \$7.50 |
| 79. Atlantic Salmon | 2 pcs | \$7.50 |
| 80. Shiitake mushroom | 2 pcs | \$6 |
| 81. Asparagus | 2 pcs | \$7 |

SALAD & VEGETABLES

| | | |
|--|--|------|
| 82. Mixed green salad | | |
| served with Azuma's soy vinaigrette | | \$18 |
| 83. Japanese Daikon white radish | | |
| Salad with a soy citrus vinaigrette | | \$16 |
| 84. Wakame seaweed salad | | |
| served with Azuma's soy vinaigrette | | \$16 |
| 85. Silky Tofu salad | | |
| with spicy pickled mustard greens | | \$12 |
| 86. Seafood Salad | | |
| Salmon, Scallop, Prawn with mixed greens | | \$23 |
| 87. Seared tuna salad | | |
| with garlic chips & citrus soy dressing | | \$22 |
| 88. Grilled eggplant with sweet miso | | \$15 |

Traditional Japanese Kobachi

(small dishes)

| | | |
|---|--|------|
| 89. Blanched Spinach | | |
| with soy & Dashi sauce | | \$9 |
| 90. Blanched Spinach | | |
| with sesame dressing | | \$14 |
| 91. Homemade seasonal pickles | | \$13 |
| 92. Edamame - warm green soy beans | | \$9 |
| 93. Shiokara - unique fermented salty squid | | \$10 |
| 94. Grilled eel and cucumber | | |
| served with Ponzu sauce | | \$12 |

NOODLE

| | | |
|---|--|------|
| 95. Azuma Ankake Yakisoba | | |
| - Pan-fried egg noodle with braised seafood and vegetables | | \$25 |
| 96. Tempura Soba | | |
| - Buckwheat noodle, served hot or cold | | \$25 |
| 97. Tempura Inaniwa Udon | | |
| - premium wheat noodle, served hot or cold | | \$25 |
| 98. Tempura Somen | | |
| - extremely thin wheat noodle, served hot or cold | | \$25 |
| 99. Azuma Ramen | | |
| - Azuma's famous yellow egg noodles in spicy pork and sesame soup | | \$15 |

MISO SOUP

| | | |
|--|--|-----|
| 100. Traditional Japanese Red Miso with tofu | | \$7 |
| 101. Tofu & vegetable Miso Soup | | \$7 |
| 102. Scampi Miso Soup | | \$8 |

Note : This menu is created by Japanese Master Chef Kimitaka Azuma, if you have any queries about the portion sizes or dishes, please do not hesitate to ask one of our friendly staff.

Please note that the dishes marked with <*> next to the price are main size dishes.

Azuma's minimum charge is \$35 per person