

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

Omakase Degustation Menu

Seven courses 115 pp

with sake and wine pairing for \$85 pp

Azuma style 'amuse-bouche'
six selection of seasonal delicacies

Azuma style unique sashimi
sashimi soy fresh wasabi

Seared Tasmania salmon belly nigiri sushi
caramelised soy sauce micro herbs

Grilled West Australian scampi
with seared Azuma's mayonnaise
Grilled duck breast
caramelised yuzu reduction

Wagyu rocket salad
eschalots crisps spicy miso sauce

Traditional udon noodle in broth
prawn & vegetable tempura

Seasonal variety of desserts

Please note this sample menu may change
due to market availability

Sukiyaki or Shabu-shabu Hot Pot

Tajima full blood wagyu MB9

three courses 130 pp
single course 110 pp

Rangers Valley wagyu MB5

three courses 100 pp
single course 80 pp

minimum order for two

Azuma style 'amuse-bouche'
six selection of seasonal delicacies

Your choice of
Sukiyaki
or

Shabu Shabu hot pot

Include seasonal vegetables, mushrooms,
tofu, sanuki udon noodles
Masshigura Japanese rice

Japanese style zosui risotto
optional \$5pp (Shabu-shabu only)

Seasonal variety of desserts

extra organic egg, ponzu sauce or sesame sauce \$3 each

Personalised Omakase

250 pp | 200 pp | 150 pp

personal menu created for your special occasion by owner chef Kimitaka Azuma

minimum order for two

minimum of five trading days' notice essential

Sushi and sashimi are traditional Japanese art forms, which awake and enlighten the senses when prepared professionally. Our highly trained sushi chefs make every piece individually and specially for you, by only using the best quality and the finest seasonal ingredients.

Sashimi

Omakase Sashimi market price
Selected by sushi chef

Assorted Sashimi

entrée 10p 32
main 15p 45

Salmon and Tuna Sashimi

entrée 10p 36
main 15p 49

Sushi Roll

Inside-out roll | Hand roll

Tuna + Avocado	14 10
Salmon + Avocado	14 10
Eel + Cucumber	14 10
California	14 10
Spicy tuna	14 10
Spicy salmon	14 10
Prawn tempura	16 10
Scallop tempura	NA 10
Dynamite - spicy tuna mayo	18 12
Spider - soft shell crab	18 12

Popular

pre-order essential for below dishes

Live Lobster market price
your choice of
sashimi | blanched shimofuri | grilled with
sake + soy sauce | fried karaage | simmered

Live Abalone market price
your choice of
sashimi | steak | steamed in sake
shabu shabu hot pot – min. order for two

Sushi bar Tasting course 120 pp
five courses will be served exclusively at the
sushi bar

Sushi

Sushi Special 10 pcs 49
seared salmon belly | seared kingfish belly
tuna | salmon | kingfish | whitefish | grilled
eel | prawn | scampi | scallop

Sushi Regular 9 pcs + rolls 42
3 tuna | 3 salmon | 2 prawn | 1 kingfish + rolls

Azuma Unique Nigiri

	per piece
served with salt + lemon juice	
Seared salmon belly	6
Seared kingfish belly	6
Shiitake mushroom tempura	6
Cuttlefish	6
served with mayonnaise + fish roe	
Seared scampi	14
served with caramelised soy sauce	
Fried eggplant	6
Scallop tempura	6
marinated	
Tuna in soy + sake	6
Mackerel + daikon	6

Classic Nigiri

	per piece
Tuna	5.5
Salmon	5
Kingfish	5
White fish	5
Grilled eel	5
Scallop	5
Boiled prawn	5
Scampi	14
Salmon roe	7.5

Appetizers

Cold Starter

Shucked Tassie Pacific oyster chilli daikon ponzu lemon	half doz	24
Finely sliced daily white fish fresh chilli soy citrus sauce		24
Battered king prawn namban Azuma's tartare sauce	half doz	29
Seared tuna salad onions micro herbs ponzu dressing		24
Wagyu tataki lightly seared beef slices soy citrus sauce		24
Azuma style 'amuse-bouche' <small>six selection of seasonal delicacies – may include warm items</small>		28
Blanched spinach with sesame dressing		16
Seasonal homemade pickles		16

Hot Starter

Edamame		9
Miso soup with scampi		14
Miso soup with silken tofu		7
Deep-fried white bait grated karasumi mullet roe		18
Grilled West Australian scampi seared mayonnaise	2p	39
Seafood chawanmushi steamed savoury egg custard		15
Hamaguri Pacific white clams steamed in sake and cultured butter		19
Dengaku eggplant seared Kyoto white miso + red miso		23
Agedashi tofu and eggplant infused chilli daikon dashi		23
Masshigura Japanese rice		4

Salad

all served with Azuma's ponzu dressing

Seafood salad		27
Mixed green salad		20
Daikon radish salad		18
Wakame seaweed salad		18

Main

Vegetable

Seasonal veggies + mushroom tempura tempura salts tempura dipping sauce		35
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Seafood and Fish

Seasonal seafood tempura tempura salts tempura dipping sauce		35
Grilled miso cod fillets Kyoto saikyo miso	2p	48
NZ flounder fillets and crispy bones with braised vegetables		58
NZ flounder fillets and crispy bones ponzu dipping sauce		58

Poultry

Pan-fried chicken thigh fillet Azuma's teriyaki sauce		33
Shiokoji crispy chicken karaage potato crisps wasabi mayo		29
Grilled fresh duck breast soy reduction yuzu pepper		36

Meat

Braised pork belly kakuni blanched vegetable		29
Rangers valley wagyu sirloin steak <small>250g</small> steamed vegetables Azuma's wafu sauce		55
Wagyu rocket salad eschalots crisps, spicy miso sauce		39

Noodles

Green soba 'tsuke-men' style warm matcha soba noodles with king prawn, wagyu and shredded omelette warm dipping sauce		26
Tempura soba <i>hot or cold</i> buckwheat noodles		26
Tempura Inaniwa udon <i>hot or cold</i> premium wheat noodles		26