



Omakase Degustation Menu

Seven courses 115 pp

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

Azuma style unique sashimi
sashimi soy fresh wasabi

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

Seared Tasmania salmon belly nigiri sushi
caramelised soy sauce micro herbs

Rangers valley wagyu sirloin steak
steamed vegetables Azuma's wafu sauce

Traditional udon noodle in broth
prawn & vegetable tempura

Seasonal variety of desserts

Lunch Function Menu

Three courses 65 pp

Please note that the main course will be served alternatively

Seared tuna salad
Onions micro herbs ponzu dressing

Sushi inside-out rolls
tempura prawn and california

Seasonal fish fillet
seasonal steamed vegetables
Azuma's teriyaki sauce

or
Rangers Valley wagyu sirloin steak
seasonal steamed vegetables
Azuma's wafu sauce

Coffee or tea
Petit fours

Omakase Degustation Menu

Five courses 75 pp

Azuma style unique sashimi
sashimi soy fresh wasabi

Assorted seasonal tempura
tempura sauce Himalayan rock salt

Rangers valley wagyu sirloin steak
steamed vegetables Azuma's wafu sauce

Assorted sushi and Miso soup
3pcs nigiri sushi 3pcs rolls

Seasonal variety of desserts

Banquet Menu

Nine dishes 80 pp

available from 11 to 28 people

It's perfect for your special event or meeting.
Each dish is served on a big plate to share.

Edamame

Azuma style salmon carpaccio

Unique nigiri sushi
seared salmon belly
seared kingfish belly

King prawn and vegetable tempura
a trio of tempura salt

Shiokoji crispy chicken karaage
potato crisps wasabi mayo

Rangers valley wagyu sirloin steak
steamed vegetables Azuma's wafu sauce

Grilled fresh duck breast
soy reduction yuzu pepper

Sanuki udon noodles in warm broth

Seasonal variety of desserts

Abalone and Lobster dishes can be arranged on your request with extra charge

Please note that menus are subject to change due to seasonality

Please note that a 5% surcharge will apply to the group of 11 or more.