



## **Dinner Menu for group**

### **1) Banquet Course**

**\$66.00 p.p.**

Minimum order for 10

*\*Each dish is served on a big plate to share (except for udon and dessert)*

- Edamame (warm green soy beans)
- Azuma style Salmon/Tuna Carpaccio
- Assorted sushi
- Tempura (Prawn and asparagus)
- Pan-fried chicken with Teriyaki sauce
- Grilled Duck breast seasoned with Pink salt
- Wagyu beef steak with garlic soy sauce
- Udon noodle served in broth soup
- Seasonal desert selection

### **2) Wagyu Sukiyaki / Shabu Shabu Course**

**\$88.00 p.p.**

Minimum order for 2

Please choose one of the two mentioned above

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



## **Dinner Menu for group**

### **3) Omakase Course (8 courses)**

**\$88.00 p.p.**

Minimum order for 2

- Seasonal Appetiser
- Assorted Sashimi raw fish served with soy sauce & wasabi
- Azuma style, Japanese amuse-bouche
  - Pacific oyster and salmon roe with citrus soy sauce*
  - Paradise prawn marinated in Nanban sauce*
  - Grilled Saikyo Silver cod fillet*
- Azuma unique sushi
- Assorted seasonal tempura, served with dipping sauce
- Premium Wagyu sirloin steak, served with garlic soy sauce
- Udon noodle in broth soup
- Seasonal dessert selection

### **4) Omakase Course (10 courses)**

**\$110.00 p.p.**

Minimum order for 1

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

- Seasonal Appetiser
- Assorted Sashimi raw fish served with soy sauce & wasabi
- Azuma style, Japanese amuse-bouche
  - Pacific oyster and salmon roe with citrus soy sauce*
  - Paradise prawn marinated in Nanban sauce*
  - Grilled Saikyo Silver cod fillet*
- 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

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



## Dinner Menu for group

### 5) Vegetarian Course (10 Courses)

**\$110.00 p.p.**

Minimum order for 1

- Edamame – warm green soy beans
- Daikon white radish and Wakame seaweed Salad
- Azuma style, Japanese amuse-bouche

*Marinated Beetroot*

*Grilled eggplant with sweet Miso*

*Daikon white radish pickles*

\* Please note that sample of menu subject to change

- Assorted Vegetarian sushi selection
- Assorted vegetable and mushroom Tempura, served with tempura salt
- Chawan-mushi - steamed savoury egg custard with Shiitake mushroom and Nanohana greens
- Tofu steak and asparagus, served with soy butter sauce
- Blanched Nanohana greens with sesame dressing (contains peanuts)
- Pan-fried egg noodle with braised vegetable sauce
- Seasonal dessert selection

Above is a **sample menu**, which can be arranged according to your request

★ Please put a tick in the box, if you prefer not to eat the following:

Egg   Milk   Fish stock   Food Allergy (                      )

### NOTE :

- 1) Banquet Course is only available for a group of 10 or more.
2. Please pre-order by the date stated on the confirmation sheet.
3. Please contact us for arrangement within the fixed course with your allergy or any other special requirement.
4. For your special occasions, personalised menu can be arranged on your requests.
5. The sample of menu subject to change.

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