

## *Pre-Theatre Menu*

*2 course \$55 or 3 course \$66*

*Available 6.00 – 6.45pm Mon to Sat*

*(Leaving table by 7.30pm)*

### *Entrée*

- ◆ Pacific Oyster with Salmon roe, served with Soy Citrus dressing (half dozen)
- ◆ Seared Tuna seasoned with Soy Citrus sauce
- ◆ Grilled Eggplant with Sweet Miso and Edamame
- ◆ Azuma's style Japanese 'Amusé bouche'
- ◆ Fried Prawn marinated in Nanban sauce, served with Tartar sauce
- ◆ Seared Wagyu Beef served with Daikon and Soy Citrus sauce

### *Main*

- ◆ Assorted Seafood or Vegetarian Tempura served with dipping sauce and a set of Tempura salts and rice
  - ◆ Premium Wagyu Beef Sirloin steak served with Garlic Soy sauce and rice
  - ◆ Grilled Duck Breast seasoned with Pink Salt and served with Burdock root and rice
  - ◆ Azuma famous deep fried Flounder fillets with Braised Vegetables and rice
  - ◆ Assorted Unique Sushi selected by our Sushi Chef
- (Tuna, Salmon, Seared Salmon belly, Seared Kingfish, Salmon roe, Prawn, Scampi, Scallop, Eel and Whitefish)*
- ◆ Grilled Silver Cod fillet marinated in Saikyo Miso and rice

### *Dessert*

- ◆ Azuma's Sweet Corner (for two)  
*from a fine selection of unique desserts*
- ◆ Green Tea rolled Cake  
*Served with green tea ice cream*
- ◆ Affogatto with Liqueur  
*Suggested liqueur – Frangelico, Kahlua, Baileys, Tia Maria, Tia Lusso, Nocello*

### *Complimentary*

- ◆ Coffee / English Tea / Green Tea