

NIGIRI SUSHI A LA CARTE (PER PIECE)

AKAMI** Tuna	9
CHU-TORO** Medium-fatty tuna	12
O-TORO** Fatty tuna	14
ABURI O-TORO** Torched fatty tuna	14
ZUKE ** Soy marinated lean bluefin	11
WAGYU ABURI** Torched A5 wagyu beef, ossetra caviar	16
SALMON** Salmon	7
ABURI SALMON** Torched salmon	7
IKURA** Cured salmon roe	8
UNAGI Fresh water eel	7
HIRAMASA** Amberjack	9
HIRAME Flounder	7
KINMEDAI** Golden eye snapper	11
HOTATE** Scallop	9
LOCAL UNI** Domestic sea urchin	18
JAPANESE UNI** Japanese sea urchin	26

SASHIMI PLATTERS

SASHIMI 4 KINDS | SASHIMI 12 PIECES ** **44**
Tuna, salmon, amberjack, one seasonal

NIGIRI SUSHI PLATTERS

MAGURO FLIGHT 5 piece ** **52**
Akami, zuke, chu-toro, o-toro, torotaku

NIGIRI 6 piece ** **34**
Akami, chu-toro, salmon, ikura, unagi, seasonal white fish

NIGIRI 10 piece ** **64**
Akami, chu-toro, o-toro, salmon, scallop, ikura, unagi, local uni, two seasonal white fish
UPGRADE TO JAPANESE UNI +9

In our kitchen, we prepare dishes with milk, milk products, eggs, egg products, peanuts, tree nuts, fish, shellfish, wheat, soybean, and sesame. If you have any allergy or sensitivity to any food, or special dietary restrictions, please inform your server.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness

**18% Service charge will be added to your check. For groups 8 and more guests 20% will be added to your check.



AZABU 
JAPANESE RESTAURANT

TO START

EDAMAME 10
Sea salt

MISO SOUP 9
Seaweed, mushrooms, scallions

SHISHITO PEPPERS 12
Bonito flakes, ponzu

COLD

HAMACHI JALAPEÑO** 26
Daikon radish, shiso, yuzukosho ponzu

TORO TASTING** 52
Sashimi tasting of three types

TUNA PIZZA** 19
Bonito aioli, fresno, shallots, shiso, bonito seasoning

TORO TARTARE** 27
Fatty tuna, shallots, truffle ponzu, lotus chips, caviar

WAGYU TATAKI 35
Thinly sliced and seared wagyu beef with grated radish and chives

SALAD

SEAWEED SALAD 13
Cucumbers, carrots, sesame dressing

AZABU HOUSE SALAD 16
Fresh greens, crunchy vegetable chips, tomatoes, pink grapefruit, kombu dashi dressing

WATERCRESS SALAD 15
Miso lemon vinaigrette, crispy rice pearls, pickled shallots

CAESAR SALAD 15
Baby gem lettuce, wasabi parmesan dressing, anchovy furikake, parmesan cheese

VEGETABLES

ASIAN EGGPLANT 10
Sweet miso glaze, sesame seeds

GRILLED MUSHROOMS 16
Royal trumpet, maitake, red miso, yuzu juice

BRUSSELS SPROUTS 11
Bonito flakes, chili strings, teriyaki sauce

JAPANESE SWEET POTATO TEMPURA 10
Curry salt, shiso aioli

HOT

SPICY TUNA CRISPY RICE** 19
Crispy rice, scallion, spicy mayo

KARAAGE FRIED CHICKEN 18
Marinated organic chicken thigh, bonito aioli, lime, shichimi pepper

PORK DUMPLINGS 16
Scallion, sweet potato, truffle ponzu

LOBSTER TEMPURA 18
Slipper lobster, bubu arare, spicy mayo

WAGYU GYOZA 24
Ground wagyu beef, scallions, garlic, mushrooms, carrots

TARABAGANI 24
King crab meat, crab miso sauce

ROBATA

YELLOWTAIL COLLAR 19
Sea salt, ponzu

MARINATED BEEF SKEWERS 22
Prime filet mignon, scallion, sesame, Japanese BBQ marinade

BERKSHIRE PORK BELLY SKEWERS 19
Bonito BBQ sauce, bubu arare, red fresno, lime

YAKITORI THIGH SKEWERS 15
Chicken thigh, charred sweet soy

LAMB CHOPS 39
Wasabi chimichurri

SALMON FILET 24
Salt, ponzu

BRANZINO FILET 26
Umami brown butter sauce

TIGER PRAWN 18
Yuzu kosho butter, shiso

CARAMELIZED MISO PORK BELLY 30
Kabocha puree, broccolini, toasted panko, micro shiso

MISHIMA WAGYU HANGER STEAK 49
Sweet onions, plum teriyaki butter braised eringi mushrooms

12OZ MISHIMA WAGYU RIBEYE 95
Caramelized shallot soy butter, spring onion, grilled mushrooms

ADD UNI TO YOUR DISHES

DOMESTIC UNI +16



FROM THE KITCHEN

MISO BLACK COD 'SAIKYO YAKI' 52
Ponzu, grated daikon radish

VEGAN CURRY RICE 20
Crispy onion, Japanese sweet potato, broccolini, carrots
ADD CHICKEN KATSU 6 OR TOFU 5

SNOW CRAB FRIED RICE 35
Lettuce, egg, red bell pepper, crab miso, shiitake mushrooms, bubu arare, sweet soy sauce

HOT STONE 70
A5 wagyu beef, pickled shallots, sea salt

NIKU BEEF UDON 25
Sukiyaki simmered beef, udon noodles, fried tofu, broccolini, shiitake mushrooms, carrots, lettuce, scallions

EBI SANDO 21
Shrimp, cabbage, mustard, milk bread

WAGYU SANDO 35
A5 wagyu beef cutlet, wasabi, cabbage, milk bread

HAND ROLLS

SALMON** 10
Shiso, yuzu mayo, bonito seasoning

HOTATE** 13
Scallop, truffle, yuzu kosho, tempura flakes

TORO** 15
Fatty tuna, pickle daikon, soy, kizami wasabi

HAMACHI** 12
Shiso, crispy onions

AZABU** 28
Otoro, Japanese uni, ossetra caviar

HOSSO MAKI

TEKKA** 14
Lean bluefin

NEGITORO** 18
Fatty bluefin, scallions

SAKE** 12
Salmon

AVOCADO 10

SUSHI ROLLS MAKI

BAKED SNOW CRAB ROLL 22
Soy sheet, sesame seeds, creamy yuzu mayo

SALMON AND IKURA ROLL** 17
Avocado, sesame seeds, red onions, yuzu mayo

SNOW CRAB CALIFORNIA ROLL 19
Avocado, cucumber, tobiko, yuzu mayo

SPICY TUNA ROLL** 16
Spicy mayo, sesame seeds, serrano

EEL AVOCADO ROLL 18
Asparagus, sesame seeds, eel sauce, bonito flakes

VEGETARIAN ROLL 15
Cucumber, avocado, pickled burdock roots, furikake, pickled daikon

SHRIMP TEMPURA ROLL 18
Asparagus, yuzu mayo, wasabi furikake, sesame seeds, eel sauce drizzle

LOBSTER ROLL 25
Slipper lobster, curry aioli, avocado, cucumber, asparagus

HAMACHI ROLL** 17
Brown butter panko, tobanjan ponzu, truffle oil asparagus

TAI IKURA BOUZUSHI** 28
Sliced sea bream salmon roe, takana spicy pickle and yuzu-soy

WAGYU UNI BOUZUSHI** 48
Chopped wasabi pressed on uni rice

