**TO START**

- **EDAMAME** 8
  Arajo sea salt

- **MISO SOUP** 7
  Seaweed, mushrooms, scallions

- **SHISHITO PEPPERS** 11
  Bonito flakes, ponzu

**COLD**

- **HAMACHI JALAPEÑO** 25
  Daikon radish, shiso, yuzukosho ponzu

- **JAPANESE TORO TASTING** 44
  Tasting of three types

**SALAD**

- **SEAWeed SALAD** 13
  Mix seaweed, apple, cucumber, carrot, apple vinaigrette, sesame dressing, shio kombu

- **AZABU HOUSE SALAD** 14
  Fresh greens and citrus topped with crunchy vegetable chips, tomatoes, pink grapefruit, kobu dashi dressing

**HOT**

- **SPICY TUNA CRISPY RICE** 15
  Pickled plum crispy rice, scallion, seaweed, sesame seeds, spicy mayo

- **KARAAGE FRIED CHICKEN** 16
  Green circle marinated chicken thigh, tartare sauce, lime, shichimi pepper

- **PORK DUMPLINGS** 16
  Pork Dumplings / Scallion, sweet potato, truffle marinade

**VEGETABLES**

- **ASIAN EGGPLANT** 8
  Sweet miso glaze

- **PORTOBELLO MUSHROOM** 12
  Shiitake mushroom pate, shiitake bite

- **BRUSSELS SPROUTS** 10
  Bonito flakes, chili strings, spicy soy sauce

**ROBATA GRILL**

- **YELLOWTAIL COLLAR** 15
  Seasalt, ponzu

- **7 OZ STONE SEARED AMERICAN WAGYU** 42
  Sirloin, yakiniku sauce, elephant garlic chips

- **MARINATED BEEF SKEWERS** 24
  Prime filet mignon, scallion, sesame, Japanese BBQ marinade

- **PORK BELLY SKEWERS** 16
  Bonito BBQ sauce, bubu arare, red fresno, lime

- **YAKITORI THIGH SKEWERS** 15
  Chicken thigh, charred sweet soy

- **LAMB CHOPS** 36
  Scallion sesame chimichurri

- **SALMON FILET** 24
  Salt, ponzu

- **BRANZINO FILET** 30
  Umami brown butter sauce

- **EBI** 38
  Black Tiger Prawns, uni miso, aosa nori

**FROM THE KITCHEN**

- **MISO BLACK COD ‘SAIKYO YAKI’** 34
  Ponzu and grated daikon radish

- **VEGETARIAN CURRY RICE** 15
  Crispy onion, pickled daikon

**KING CRAB FRIED RICE** 32
  Lettuce, egg, shimeji mushrooms, red bell pepper, crab miso, tempura bits, sweet soy sauce

**ADD UNI TO YOUR DISHES**

**DOMESTIC UNI** +16
SUSHI ROLLS  MAKI

TORO TAKU HAND ROLL  18
Chopped tuna with pickled daikon radish

BAKED CRAB ROLL  18
Soy sheet, sesame seeds, creamy miso mayo

SALMON AND IKURA ROLL  15
Avocado, sesame seeds, red onion, micro shiso, lemon mayo

SNOW CRAB CALIFORNIA ROLL  15
Avocado, cucumber, tobiko, lemon mayo, micro shiso

SPICY TUNA ROLL  14
Yuzu daikon, spicy mayo, sesame seeds, jalapeno, sriracha sauce

EEL AVOCADO ROLL  16
Asparagus, sesame seeds, eel sauce

VEGETARIAN ROLL  12
Cucumber, avocado, asparagus, pickled burdock roots, shiitake mushroom

SASHIMI PLATTERS

SASHIMI 4 KINDS | SASHIMI 12 PIECES  35
Tuna, salmon, amberjack, one seasonal

NIGIRI SUSHI PLATTERS

NIGIRI 6 PIECES  32
Toro, tuna, salmon, ikura, unagi, seasonal white fish

NIGIRI 10 PIECES  58
Otoro, toro, tuna, salmon, ikura, scallop, unagi, local uni, two seasonal white fish

UPGRADE TO JAPANESE UNI  +5

NIGIRI SUSHI A LA CARTE (PER PIECE)

AKAMI  8
Tuna

TORO  9
Medium-fatty tuna

O-TORO  11
Fatty tuna

SALMON  7
Salmon

ABURI SALMON  7
Torched salmon

IKURA  8
Salmon roe

UNAGI  7
Fresh water eel

HIRAMASA  9
Amberjack

TAI  11
Snapper

LOCAL UNI  17
Domestic sea urchin

TAMAGO  6
Egg custard

KANMI JAPANESE DESSERTS

CHOKORĒTO  14
Dark chocolate torte, milk chocolate crémeux, chocolate crumb, cocoa-nib tuile, sweet cream, raspberry

KAKIGŌRI STRAWBERRY  12
Shaved ice mountain, fresh strawberry syrup, condensed milk

YUZU KEY LIME TART  12
Seasonal Flavors - Vegan Options Available

ICE CREAM MOCHI (CHOICE OF TWO)  6
Seasonal Flavors - Vegan Options Available

ICE CREAM  4
Ask us for available flavors

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

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