

NIGIRI SUSHI A LA CARTE (PER PIECE)

AKAMI**

Tuna

CHU-TORO**

Medium-fatty tuna

O-TORO**

Fatty tuna

ABURI O-TORO**

Torched fatty tuna

ZUKE **

Soy marinated lean bluefin

WAGYU ABURI**

Torched A5 wagyu beef, osetra caviar

SALMON**

Salmon

ABURI SALMON**

Torched salmon

IKURA**

Salmon roe

UNAGI

Fresh water eel

HIRAMASA**

Amberjack

HIRAME

Flounder

KINMEDAI**

Golden eye snapper

HOTATE**

Scallop

LOCAL UNI**

Domestic sea urchin

JAPANESE UNI**

Japanese sea urchin

SASHIMI PLATTERS

SASHIMI 4 KINDS | SASHIMI 12 PIECES **

Tuna, salmon, amberjack, one seasonal

NIGIRI SUSHI PLATTERS

MAGURO FLIGHT 5 piece **

Akami, zuke, chu-toro, o-toro, torotaku

NIGIRI 6 piece **

Akami, chu-toro, salmon, ikura, unagi, seasonal white fish

NIGIRI 10 piece **

Akami, chu-toro, o-toro, salmon, scallop, ikura, unagi, local uni, two seasonal white fish

UPGRADE TO JAPANESE UNI +\$

**Consuming raw or undercooked meats, poultry, seafood, shell fish, 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.

EXECUTIVE CHEF SERGIO RIVERA
CHEF DE CUISINE BENJAMIN TELLEZ



AZABU 
JAPANESE RESTAURANT

TO START

EDAMAME

Sea salt

MISO SOUP

Seaweed, mushrooms, scallions

SHISHITO PEPPERS

Bonito flakes, ponzu

COLD

HAMACHI JALAPEÑO**

Daikon radish, shiso, yuzukosho ponzu

TORO TASTING**

Sashimi tasting of three types

TUNA PIZZA**

Bonito aioli, fresno, shallots, shiso, bonito seasoning

TORO TARTARE**

Fatty tuna, shallots, truffle ponzu, lotus chips, caviar

SALAD

SEAWEED SALAD

Cucumbers, carrots, sesame dressing

AZABU HOUSE SALAD

Fresh greens, crunchy vegetable chips, tomatoes, pink grapefruit, kombu dashi dressing

WATERCRESS SALAD

Miso meyer lemon vinaigrette, crispy rice pearls, pickled shallots

CAESAR SALAD

Baby gem lettuce, wasabi parmesan dressing, anchovy furikake, parmesan cheese

HOT

SPICY TUNA CRISPY RICE**

Crispy rice, scallion, seaweed, spicy mayo

KARAAGE FRIED CHICKEN

Marinated organic chicken thigh, bonito aioli, lime, shichimi pepper

PORK DUMPLINGS

Scallion, sweet potato, truffle ponzu

LOBSTER TEMPURA

Slipper lobster, bubu arare, spicy mayo

WAGYU GYOZA

Ground wagyu beef, scallions, garlic, mushrooms, carrots

VEGETABLES

ASIAN EGGPLANT

Sweet miso glaze

GRILLED MUSHROOMS

Royal trumpet, maitake, red miso, yuzu juice

BRUSSELS SPROUTS

Bonito flakes, chili strings, soy sauce

JAPANESE SWEET POTATO TEMPURA

Curry salt, shiso aioli

CAULIFLOWER TEMPURA

Wasabi aioli, lemon

ROBATA

YELLOWTAIL COLLAR

Sea salt, ponzu

GRILLED PRIME TENDERLOIN

6oz Prime filet, yakiniku sauce, scallions

MARINATED BEEF SKEWERS

Prime filet mignon, scallion, sesame, Japanese BBQ marinade

PORK BELLY SKEWERS

Bonito BBQ sauce, bubu arare, red fresno, lime

YAKITORI THIGH SKEWERS

Chicken thigh, charred sweet soy

LAMB CHOPS

Wasabi chimichurri

SALMON FILET

Salt, ponzu

BRANZINO FILET

Umami brown butter sauce

TIGER PRAWN

Yuzu kosho butter, shiso

CARAMELIZED MISO PORK BELLY

Kabocha puree, broccolini, toasted panko, micro shiso

AKAUSHI WAGYU HANGER STEAK

Sweet onions, plum teriyaki butter braised eringi mushrooms

12OZ AUSTRALIAN WAGYU RIBEYE

Caramelized shallot soy butter, pickled scallions, grilled mushrooms

ADD UNI TO YOUR DISHES

DOMESTIC UNI +\$

FROM THE KITCHEN

MISO BLACK COD 'SAIKYO YAKI'

Ponzu, grated daikon radish

VEGAN CURRY RICE

Crispy onion, Japanese sweet potato, broccolini, carrots

ADD CHICKEN KATSU +\$ OR TOFU +\$

SNOW CRAB FRIED RICE

Lettuce, egg, red bell pepper, crab miso, bub arare, sweet soy sauce

HOT STONE

A5 wagyu beef, pickled shallots, sea salt

NIKU BEEF UDON

Sukiyaki simmered beef, udon noodles, fried tofu, broccolini, shiitake mushrooms, carrots, lettuce, scallions

MISO SEA BASS

Mint miso, cauliflower puree, crispy kale

KING CRAB

Yuzu kosho butter, brown butter panko, crispy shallots, crispy garlic, lemon

SUSHI ROLLS MAKI

BAKED SNOW CRAB ROLL

Soy sheet, sesame seeds, creamy yuzu mayo

SALMON AND IKURA ROLL**

Avocado, sesame seeds, red onions, yuzu mayo

SNOW CRAB CALIFORNIA ROLL

Avocado, cucumber, tobiko, yuzu mayo,

SPICY TUNA ROLL**

Spicy mayo, sesame seeds, serrano,

EEL AVOCADO ROLL

Asparagus, sesame seeds, eel sauce

VEGETARIAN ROLL

Cucumber, avocado, pickled burdock roots, furikake, pickled daikon

SHRIMP TEMPURA ROLL

Asparagus, yuzu mayo, wasabi furikake

LOBSTER ROLL

Slipper lobster, curry aioli, avocado, cucumber, asparagus

HAMACHI ROLL**

Brown butter panko, tobanjan ponzu, truffle oil asparagus

HAND ROLLS

SALMON**

Shiso, yuzu mayo, bonito seasoning

HOTATE**

Scallop, truffle, yuzu kosho, tempura flakes

TORO**

Fatty tuna, pickle daikon, soy, kizami wasabi

HAMACHI**

Shiso, crispy onions

AZABU**

Otoro, Japanese uni, caviar

HOSSO MAKI

TEKKA**

Lean bluefin

NEGITORO**

Fatty bluefin, scallions

SAKE**

Salmon

AVOCADO

