

PRIX FIXE EXPERIENCE
\$60 PER PERSON

SAKE FLIGHT \$35

Three Seasonal Sake Selection

WHISKEY FLIGHT \$39

Three Japanese Whiskey Selection

LAROCHE LA CHEVALIERE

Chardonnay, Languedoc FR \$50

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Pinot Noir, Languedoc FR \$50

LOVO MILLESIMATO DOC

Prosecco, Veneto IT \$50

CHOOSE ONE APPETIZER I:

HAMACHI YUZU*

mirin furikake, wasabi yuzu,
yuzu oil, scallions

WATERCRESS SALAD

miso lemon vinaigrette,
crispy rice pearls, crispy shallots

SPICY TUNA ROLL*

spicy mayo, sesame seeds, jalapeño

CHOOSE ONE APPETIZER II:

WAGYU GYOZA

scallions, truffle ponzu

SALMON TATAKI*

soy ginger vinaigrette, miso dashi
red beet microgreens

INARI SUSHI

avocado, yuzu aioli,
tnori furikake

CHOOSE ONE ENTREE:

MISHIMA WAGYU HANGER STEAK

sweet onions, plum teriyaki
butter braised enringi mushrooms

PORK BELLY STEAK

kabocha puree, shishito peppers
brown panko, compressed apple

VEGAN JAPANESE CURRY

rice, broccolini, carrots, crispy sweet potato
chicken katsu +6 or tofu +5

STEAMED SALMON

sweet onions, ponzu, spicy aioli, masago

MISO BLACK COD + \$20

ponzu, grated daikon radish

SASHIMI & NIGIRI PLATTER* + \$18

8 piece sashimi, 4 piece nigiri
tuna, salmon, hamachi, toro

CHOOSE ONE SIDE:

TERIYAKI BRUSSELS SPROUTS

GRILLED BROCCOLINI

CHOOSE ONE DESSERT:

YUZU ZABAGLIONE

mascarpone, strawberries
yuzu custard

ICE CREAM MOCHI

seasonal flavors

Wine specials available only with Azabu Prix Fixe Menu
No Sharing, May Not Be Combine With Any Other Offers

*Consuming Raw Or Undercooked Meat, Poultry, Seafood, 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.

