

KANPAI BITES \$7

EDAMAME

Araijo Sea Salt

MISO SOUP

Seaweed, Mushrooms, Scallions

AZABU HOUSE SALAD

Fresh Greens, Citrus, Crunchy Vegetable Chips, Tomatoes, Pink Grapefruit, Kobu Dashi Dressing

MARINATED BEEF SKEWERS (1PC)

Prime Filet Mignon, Scallion. Sesame, Japanese BBO Marinade

KANPAI BITES \$12

SEAWEED SALAD

Cucumbers, Carrots, Sesame Dressing

HAMACHI JALAPEÑO*

Daikon Radish, Shiso, Yuzukosho Ponzu

LAMB CHOP (1PC)

Aka miso, Scallions

ASIAN EGGPLANT

Sweet Miso Glaze

BRUSSELS SPROUTS

Bonito Flakes, Chili Strings, Teriyaki Sauce

CHICKEN TSUKUNE (1PC)

Chicken Thigh Meatball, Ginger, Garlic, Charred Sweet Soy

SALMON HANDROLL*

Bonito Furikake, Yuzu Aioli,

SPICY TUNA ROLL*

Spicy Mayo, Sesame Seeds, Jalapeño, Sriracha Sauce

SALMON ROLL*

Avocado. Yuzu Mavo. Sesame Seeds, Red Onion

SAKE

SOTO SAKE

Junmai

NIGORI

KIKUSUI

Junmai Ginjo

AZABU SIGNATURE COCKTAILS

TOKI KOBE HIGHBALL

Freezer Chilled Toki Whiskey, Soda, Lemon

YUZU GIN TONIC

KANPAI Sake, Chamomile Syrup, Lemon, Prosecco

BUBUSAN

Spicy Umeshu, Prosecco, Chili String

WINE & BEER

BUBBLES

RED & WHITE WINE

BEER

KANPAI BITES \$16

BAKED CRAB ROLL

Soy Sheet, Sesame Seeds, Yuzu Mayo

ROBATA HAMACHI KAMA

Yellowtail Collar, Sea Salt, Ponzu

SPICY TUNA CRISPY RICE

Crispy Rice, Scallion, Spicy Mayo

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 foodborne illness 18% Service Charge will be added to your check. For groups 8 and more guests 20% will be added to your check.



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