

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
HAMACHI** Yellowtail	11
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 ** Tuna, salmon, amberjack, one seasonal	44
TORO TASTING** Sashimi tasting of three types	52

NIGIRI SUSHI PLATTERS

NIGIRI 6 piece ** Akami, chu-toro, salmon, ikura, unagi, seasonal white fish	34
NIGIRI 10 piece ** Akami, chu-toro, o-toro, salmon, scallop, ikura, unagi, local uni, two seasonal white fish	64
UPGRADE TO JAPANESE UNI +9	

FRESH GRATED WASABI 30

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,shell fish, or eggs may increase your risk of food borne illness

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



AZABU 
JAPANESE RESTAURANT

TO START

EDAMAME Sea salt	10
MISO SOUP Seaweed, mushrooms, scallions	9
SHISHITO PEPPERS Bonito flakes, ponzu	12
COLD	
HAMACHI JALAPEÑO** Daikon radish, shiso, yuzukosho ponzu	26
TUNA CRUDO** <i>new</i> Seaweed based soy sauce, micro shiso horseradish	24
TUNA PIZZA** Bonito aioli, fresno, shallots, shiso, bonito seasoning	19
TORO TARTARE** Fatty tuna, shallots, truffle ponzu, lotus chips, caviar	27
WAGYU TARTARE** <i>new</i> Wagyu beef, yuzu kosho, ponzu, truffle salt, crispy nori	42
SALAD	
SEAWEED SALAD Cucumbers, carrots, sesame dressing	13
AZABU HOUSE SALAD Fresh greens, crunchy vegetable chips, tomatoes, pink grapefruit, kombu dashi dressing	16
WATERCRESS SALAD Miso lemon vinaigrette, crispy rice pearls, pickled shallots	15
CAESAR SALAD Baby gem lettuce, wasabi parmesan dressing, anchovy furikake, parmesan cheese	15
VEGETABLES	
ASIAN EGGPLANT Sweet miso glaze, sesame seeds	10
GRILLED MUSHROOMS Royal trumpet, maitake, red miso, yuzu juice	16
BRUSSELS SPROUTS Bonito flakes, chili strings, teriyaki sauce	11
JAPANESE SWEET POTATO TEMPURA Curry salt, shiso aioli	10

HOT

MUSHROOM SHRIMP TEMPURA <i>new</i> Shiitake mushroom tempura, shrimp, yuzu salt	18
KARAAGE FRIED CHICKEN Marinated organic chicken thigh, bonito aioli, lime, shichimi pepper	18
SPICY TUNA CRISPY RICE** Crispy rice, scallion, spicy mayo	19
LOBSTER TEMPURA Slipper lobster, bubu arare, spicy mayo	20
PORK DUMPLINGS Scallion, sweet potato, truffle ponzu	16
WAGYU GYOZA Ground wagyu beef, scallions, garlic, mushrooms, carrots	24

FROM THE KITCHEN

WAGYU UMAMI MISO <i>new</i> A5 wagyu, barley miso, shiitake, ginger, hoba leaf green onions	40
CURRY RICE Crispy onion, Japanese sweet potato broccolini, carrots ADD CHICKEN KATSU 6 OR TOFU 5	20
SNOW CRAB FRIED RICE Lettuce, egg, red bell pepper, crab miso shiitake mushrooms, bubu arare, sweet soy sauce	35
MISO BLACK COD ‘SAIKYO YAKI’ Ponzu, grated daikon radish	52
NIKU BEEF UDON Sukiyaki simmered beef, udon noodles, fried tofu, broccolini, shiitake mushrooms carrots, lettuce, scallions	25

ADD UNI TO YOUR DISHES
DOMESTIC UNI +16

ROBATA

TIGER PRAWN Yuzu kosho butter, shiso	18
GRILLED SCALLOP <i>new</i> Potato onion puree, seaweed, brown butter, chives	24
YELLOWTAIL COLLAR Sea salt, ponzu	19
SALMON FILET Salt, ponzu	24
BRANZINO FILET Umami brown butter sauce	26
WAGYU BEEF TSUKUNE SKEWER <i>new</i> Japanese seasoned meatball, fresh egg yolk	27
MARINATED BEEF SKEWERS Prime filet mignon, scallion, sesame, Japanese BBQ marinade	22
BERKSHIRE PORK BELLY SKEWERS Bonito BBQ sauce, bubu arare, red fresno, lime	19
YAKITORI THIGH SKEWERS Chicken thigh, charred sweet soy	15
LAMB CHOPS Wasabi chimichurri	39
CARAMELIZED MISO PORK BELLY Kabocha puree, broccolini, toasted panko, micro shiso	30
MISHIMA WAGYU HANGER STEAK Sweet onions, plum teriyaki butter braised eringi mushrooms	49

HAND ROLLS

SALMON** Shiso, yuzu mayo, bonito seasoning	10
HOTATE** Scallop, truffle, yuzu kosho, tempura flakes	13
TORO** Fatty tuna, pickle daikon, soy, kizami wasabi	15
HAMACHI** Shiso, crispy onions	12
AZABU** Otoro, Japanese uni, ossetra caviar	28

SUSHI ROLLS MAKI

BAKED SNOW CRAB ROLL Soy sheet, sesame seeds, creamy yuzu mayo	22
SALMON AND IKURA ROLL ** Avocado, sesame seeds, red onions, yuzu mayo	17
SNOW CRAB CALIFORNIA ROLL Avocado, cucumber, tobiko, yuzu mayo	19
SPICY TUNA ROLL ** Spicy mayo, sesame seeds, serrano	16
EEL AVOCADO ROLL Asparagus, sesame seeds, eel sauce, bonito flakes	18
VEGETARIAN ROLL Cucumber, avocado, pickled burdock roots, furikake, pickled daikon	15
SHRIMP TEMPURA ROLL Asparagus, yuzu mayo, wasabi furikake, sesame seeds, eel sauce drizzle	18
LOBSTER ROLL Slipper lobster, curry aioli, avocado, cucumber, asparagus	25
HAMACHI ROLL ** Brown butter panko, tobanjan ponzu, truffle oil, asparagus	17
WAGYU ROLL** <i>new</i> A5 wagyu, red pepper, cucumber, chives, nori, sesame seeds, kisami wasabi	26
PORK KATSU ROLL <i>new</i> Avocado, mayo, tonkatsu sauce, bonito flakes	14

