

OMAKASE

AZABU OMAKASE

OTOSHI

SASHIMI

CHEF'S SELECTION OF SUSHI 10 KINDS

MISO SOUP

95

ADD SEASONAL UNI TASTING

MP

NIGIRI OMAKASE

CHEF'S SELECTION OF SUSHI 7 KINDS

MISO SOUP

75

AZABU HANDROLL

UNI
45

NEGITOROTAKU
28

UNI AND WAGYU
55

UNI AND CAVIAR
60

SUSHI SPECIALTIES

MAGURO TASTING

1pc each of Akami, Chutoro, Otoro,
Otoro Aburi, Zuke
56

CHEF'S 5PC NIGIRI

Chef's Selection of Nigiri
52

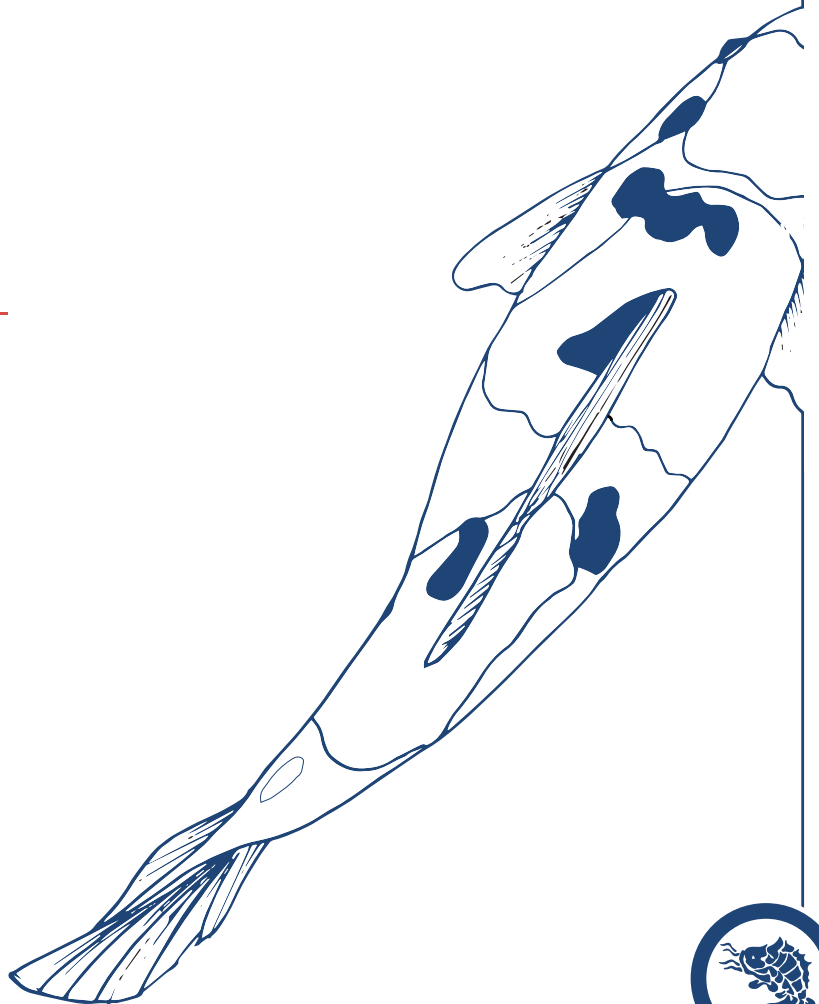
ASSORTED SASHIMI

Chef's Selection of Sashimi
5pc 50 7pc 70

SAKE PAIRING

AZABU OMAKASE PAIRING

Featuring Dassai 23 and 4 other new generation Sake
65



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



TO START

EDAMAME Boiled Black Edamame	5	OSHINKO Assorted Japanese Pickles	9
SHISHITO PEPPERS Grilled, Ponzu and Bonito Flakes	9	MISO SOUP	5

COLD

KAISO SALAD Seaweed Salad with Ponzu	9
GARDEN SALAD Greens, Shiso Dressing, Onion, Peppers	13
DASHI DUCK BREAST Soy-Marinated Duck, Japanese Scallion, Mustard Sauce	32
WAGYU TATAKI Seared Wagyu Beef, Ponzu	48
WHITEFISH CARPACCIO Seasonal Whitefish, Soy Ginger Dressing	24
WHITEFISH MISO TARTARE Chopped Miso-Marinated Raw Whitefish, Ginger	18

HOT

CHICKEN KARAAGE Japanese Style Fried Chicken, Soy Ginger Marinade, Spicy Mayo	15
YAMAIMO KARAAGE Fried Japanese Yam, Bonito Flake, Wasabi Mayo	15
FRIED EBI SHINJO Fried Shrimp Dumpling, Lemon	21
FRIED BRUSSELS SPROUTS Sweet Soy Sauce, Ito Togarashi	12
AGEDASHI TOFU Fried Tofu, Dashi Broth, Ito Togarashi	12

FROM THE KITCHEN

SNOW CRAB LEGS TEMPURA 3pc Crab Legs, Dashi, Salt	39
SHRIMP TEMPURA 5pc Shrimp, Dashi, Salt	28
SWEET POTATO TEMPURA 5pc Sweet Potato, Dashi, Salt	16
AVOCADO TEMPURA 5pc Avocado, Dashi, Salt	16
SALMON YUAN YAKI Grilled Salmon with Yuzu Marinade	35
GINDARA SAIKYO YAKI Grilled Miso Black Cod	38
WAGYU STEAK Grilled Miyazaki Wagyu Steak, Ponzu, 4oz	82

NIGIRI/SASHIMI Per Piece

TAI Seasonal Snapper	11
KANPACHI Amberjack	11
AKAMI Lean Blue Fin Tuna	11
ZUKE Soy Marinated Tuna	12
CHU-TORO Medium Fatty Tuna	14
O-TORO Fatty Tuna	18
O-TORO ABURI Torched Fatty Tuna	18
SALMON	11
SALMON ABURI Torched Salmon	11
IKURA Salmon Roe	13
UNI Sea Urchin	MP
WAGYU ABURI Torched Wagyu Beef	17
ANAGO Conger Eel	12
TAMAGO Homemade Edomae Egg Custard	7

PLEASE ASK YOUR SERVER FOR TODAY'S FISH

MAKIMONO

NEGITOROTAKU MAKI	23
SPICY TUNA MAKI	15
SALMON AVOCADO MAKI	15
TEKKA MAKI	15
AVOCADO CUCUMBER MAKI	13
UNAGI CUCUMBER MAKI	14
OSHINKO MAKI	11

DESSERTS

BASQUE STYLE CHEESECAKE Signature Homemade Cheesecake, Lime Zest, Burnt on top	9
ICE CREAM Ask your server for flavor	5
MOCHI ICE Proudly serving Mochidoki Ice	5
ASSORTED MOCHI ICE 3pc Mochidoki Ice	12

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