

AZABU LUNCH MENU

Open every Tuesday - Friday, 12pm - 2:30pm



NIGIRI SET \$65

握りセット

6pc Chef's Selection of Nigiri, Makimono of your choice, Small Salad, Miso Soup, Mochi Ice
Spicy Tuna Maki, Salmon Avocado Maki, or Avocado Cucumber Maki

MAKIMONO SET \$28

巻物セット

2 Makimono of your choice, Small Salad, Miso Soup, Mochi Ice
Spicy Tuna Maki, Salmon Avocado Maki, or Avocado Cucumber Maki

KAKE SOBA \$18

手打ちかけ蕎麦

Housemade Soba Noodle, Dashi Broth, Seaweed, Scallion, Small Salad, Mochi Ice
**Add Stewed Beef Cheek for \$8*

KAKE UDON \$18

手打ちうどん

Housemade Udon Noodle, Dashi Broth, Seaweed, Scallion, Small Salad, Mochi Ice
**Add Stewed Beef Cheek for \$8*

A LA CARTE

Spicy Tuna Maki \$15

Salmon Avocado Maki \$15

Avocado Cucumber Maki \$13

DESSERT

Basque Style Cheesecake \$9

Signature Homemade Cheesecake, Lime Zest, Burnt on top



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

BEER

DRAFT SUNTORY PREMIUM MALT	サントリープレミアムモルツ	15
DUVEL	デュベル	11
OMMEGANG HENNEPIN	オメガンガー ヘネピン	9
FAR YEAST TOKYO	ファーイースト東京	14

SAKE BY THE GLASS

3OZ GLASS / CARAFE / BOTTLE

NANBU BIJIN	南部美人	Tokubetsu Junmai	12 / 46 / 87
AKABU	赤部	Junmai	13 / 52 / 99
HITAKAMI CHOKARAKUCHI	日高見 超辛口	Junmai	15 / 60 / 110
ABE	あべ	Junmai	16 / 69 / 126
ABE	あべ	Junmai Ginjo	18 / 70 / 137
TENBI	天美	Junmai Ginjo	17 / 69 / 129
MASUMI "SANKA"	真澄 山花	Junmai Daiginjo	23 / 97 / 185
SOHOMARE	穂誉	Junmai Daiginjo	30 / 121 / 230
DASSAI 23	獺祭 磨き二割三分	Junmai Daiginjo	31 / 128 / 233
MITO NO KAIRAKUEN	水戸の偕楽園	Umeshu	18 / 72 / 138

WINE BY THE GLASS

GLASS / BOTTLE

JEAN-MARIE BERTHIER	Brut	16 / 85
BRETON FILS	Champagne	36 / 175
DIATOM '23	Chardonnay	17 / 85
FLOWER '21	Chardonnay	35/175
REGALEALI CAVOLLO DELE FATE '22	Grillo	18 / 90
JEAN-MARIE BERTHIER '22	Sancerre	22 / 95
DOMAINE VOCORET & FILS '22	Chablis	28 / 130
O DE LETHE '23	Rose	15 / 75
LA MUSE '21	Merlot	15 / 70
DOMAINE DE ROCHEBIN	Pinot Noir	18 / 85

BOTTLED TEA Non-Alcoholic

COPENHAGEN TEA SPARKLING "BLA"	78
MARUSHICHI CRAFT BREW TEA Mt. Fuji Green Tea or Tokyo Black Tea	72

TEAS

9

Premium Matcha

Rich vegetal fragrance, vibrant green color, and lasting aftertaste

Yuzu Matcha

Natural sweetness of kukicha is complimented by the tart sweetness of dried japanese yuzu peel

Hojicha

Warm smoky notes with distinct notes of cocoa

Genmaicha

Roasted brown rice paired with green tea leaves

Kukicha

Green tea stems with bit of sweetness and more umami

Sobacha (Decaffeinated)

Roasted buckwheat tea

