restaurant week dinner

one

salmon crudo
grapefruits + fennel + citrus ponzu

arugula fennel salad
red quinoa + beets + pumpkin seeds + yuzu miso vinaigrette

crispy rice + spicy tuna
black sesame + jalapeño + sweet tartar sauce

two

omakase sushi
7 pieces of chef's choice nigiri sushi

chirashi
assorted sashimi includes tuna, salmon, hamachi, shrimp, and unagi served over sushi rice

braised short ribs
Japanese inspired braised short ribs, farmer's market roasted vegetables

miso black cod
grilled cod, Japanese seasoned takikomi rice, farmer's market roasted vegetables

three

green tea cheesecake
served with black sesame ice cream

stuffed banana
fried banana, azuki paste, mascarpone cheese, plum wine caramel sauce

sticky toffee pudding
topped with toffee sauce, fresh cream

optional

Azuki Sushi also offers a $34 prix fixe menu, which includes most of our specialty rolls as an entrée.

Restaurant Week SD
January 2017

Three Course Prix Fixe 40

popular starters

edamame 4
garlic edamame 6.5
azuki salad 11
shishito 6
miso soup 3
shiitake miso soup 4

azuki sushi is committed to using as much local & organic produce as possible while supporting our local farmers

for environmental concerns, water & oshibori are available upon request

The California Restaurant Association | San Diego County Chapter
SAN DIEGO RESTAURANT WEEK
JAN. 15-22 2017

Check out our facebook and twitter for specials and more! Now you can make your reservation with SeatMe by Yelp

SOME ITEMS ON THIS MENU MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS