



restaurant week lunch

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

specialty roll

your choice of house selected specialty rolls

By the Border: spicy tuna, avocado, seared albacore, jalapeño with signature ponzu, spicy mayo

5th & Juniper: shrimp tempura, krab, avocado topped with spicy tuna and spicy aioli

Baja: spicy tuna, avocado topped with salmon, ponzu

Dragon: krab and avocado topped with BBQ eel, avocado, and eel sauce

DJ Mix: shrimp tempura, krab, avocado topped with albacore mix, masago, spicy aioli and eel sauce

Rainbow: krab and avocado topped with tuna, albacore, salmon, shrimp and avocado

nigiri plate

tuna, salmon, hamachi, albacore, sea bream nigiri with california or spicy tuna roll

salmon shiitake risotto

grilled salmon, asparagus, Japanese style creamy shiitake risotto

braised short ribs

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

Restaurant Week SD

January 2017

Two Course Prix Fixe 20

popular starters

edamame 4

garlic edamame 6.5

ohitashi 6

shishito 6

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

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!

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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