


## H O T

**miso black cod** 17  
baked cod + grilled vegetables + saikyo miso

**hamachi kama**  13  
grilled yellowtail collar + ponzu

**pork+leek gyoza** 6.5  
pan seared pork dumplings

## T E M P U R A + A G E M O N O

**assorted tempura** 13.5  
black tiger shrimp + vegetables

**softshell crab** 8.5  
softshell crab + curry spice + crushed wasabi peas

**root vegetable fries** 10  
tempura fried root vegetables + truffle aioli

**panko oysters** 9.5  
panko fried oysters + tonkatsu sauce

**geso** 7  
fried calamari legs

**j.f.c** 7.5  
Japanese style fried chicken + sesame vinegar sauce

## M I S O S O U P

**tofu** 3  
seaweed + scallions

**shiitake** 4  
tofu + seaweed + scallions

**asari** 7  
Japanese clams + scallions

**seafood** 13  
Alaskan king crab + clams + shrimp + scallops

## U D O N

**tempura udon** 15  
jumbo shrimp + seasonal vegetables

## S I D E S

**edamame**  4

**garlic edamame** 6.5

**shishito** 6  
flash fried shishito peppers + bonito flakes

**ohitashi** 6  
spinach + sesame dressing\*

**snow crab fried rice** 11  
snow crab leg + egg + truffle oil

## R A W B A R

**spicy albacore tataki** 16  
jalapeño + house ponzu

**pon-hama** 16.5  
hamachi + garlic ponzu + jalapeño

**salmon crudo** 17  
grapefruits + fennel + citrus ponzu + yuzu purée

**tuna poke** 18  
tuna + albacore + purple onion + orange + avocado + taro chips + hawaiian sea salt + sesame oil


**crispy rice + spicy tuna** 12  
shiitake mushroom + sesame + jalapeño + sweet tartar sauce

**honeymoon oyster** 12  
today's oyster + uni + ikura + quail egg + ponzu

**ankimo** 9  
monkfish liver pate + ponzu

## S A L A D

**azuki** 11  
mixed greens + seasonal fruits + cherry tomato + golden raisins + crunchy sweet potato + sesame dressing\*

**arugula + beets**  12.5  
red quinoa + fennel + pumpkin seeds + yuzu miso vinaigrette

**seaweed** 6  
cucumber + ponzu

**cucumber sunomono** 5.5  
cucumber + tosazu

## E N T R É E

**jidori chicken teriyaki** 18  
roasted rainbow carrots + heirloom potatoes + grilled orange + white rice, brown rice (+1)

**salmon and shiitake risotto** 21  
grilled salmon + asparagus + Japanese style creamy shiitake risotto, brown rice (+1)

**chirashi** 28  
assortment of chef's choice sashimi over sushi rice

**braised short ribs** 25  
Japanese inspired braised short ribs + pumpkin purée + sautéed seasonal vegetables

 gluten free

\*sesame dressing contains peanut oil

AZUKI  
SUSHI



# SUSHI / SASHIMI

sushi: two pieces per order  
sashimi: five or six pieces per order

<b>chef's selection standard:</b>	7pc nigiri	21
	12pc sashimi	30
<b>chef's selection adventurous:</b>	7pc nigiri	30
	17pc sashimi	60

whitefish	sushi / sashimi	salmon	sushi / sashimi
<b>kinmedai</b> golden eye snapper	14 / 28	<b>sake</b> salmon	6 / 15
<b>madai</b> sea bream	7 / 17	<b>sake toro</b> fatty salmon	6.5 / 16
<b>kurodai</b> black seabream	7 / 17	<b>masuno suke</b> ora king salmon	7.5 / 18
<b>nodoguro</b> sea perch	15 / 32	<b>umi masu</b> ocean trout	7 / 17
<b>kamasu</b> barracuda	8.5 / 19		
		<b>favorite</b>	
<b>silver skin</b>		<b>hon maguro</b> bluefin tuna	8 / 18
		<b>chu-toro</b> medium fatty tuna	13 / 28
<b>aji</b> spanish mackerel	8 / 18	<b>o-toro</b> fatty tuna	15 / 32
<b>iwashi</b> sardine	7 / 17	<b>hamachi</b> yellowtail	6.5 / 16
<b>saba</b> Japanese mackerel	7 / 17	<b>hamachi toro</b> fatty yellowtail	7 / 17
<b>kohada</b> gizzard shad	7 / 17	<b>kanpachi</b> amberjack	8 / 18
		<b>anago</b> sea eel	7
<b>shellfish</b>		<b>unagi</b> freshwater eel	6.5
<b>hotate</b> diver scallops	6.5 / 16	<b>A5 miyazaki wagyu beef</b>	12 / 25
<b>ika</b> squid	7 / 17	<b>foie gras</b>	14
<b>namadako</b> raw octopus	7 / 17	<b>tamago</b> custard egg	5
<b>mirugai</b> giant clam	13 / 28	<b>roe</b>	
<b>uni</b> sea urchin	16 / 32	<b>ikura</b> salmon roe	6
		<b>massago</b> smelt roe	5
		<b>tobiko</b> flying fish roe	6

At Azuki, our first priority is our guests. We procure the finest fish from around the globe, including Japan, and have noted the origin of the fish on our menu. If you have questions about any of the items on our menu please do not hesitate to ask your server.

**golden eye snapper** japan/shizuoka  
**sea bream** japan/nagasaki  
**nodoguro** japan/tokushima  
**hamachi** japan/kagoshima  
**amberjack** japan/kagoshima  
**spanish mackerel** japan/nagasaki  
**mackerel** japan  
**diver scallops** japan/hokkaido

**albacore** alaska  
**salmon** scotland  
**anago** korea  
**ikura** alaska  
**live amaebi** san diego  
**uni** san diego  
**wagyu beef** japan/miyazaki



## SPECIALTY ROLLS

**by the border**  15

spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli

**bonsai** 15

shrimp tempura, spicy tuna, asparagus, white truffle aioli, poke sauce, crunchy lotus roots & sweet potato

**scorpion** 16

tempura softshell crab, snow crab, avocado, gobo, cucumber, masago, citrus purée, curry powder

**sunshine** 17

spicy snow crab, black tiger prawn, tempura green onion wrapped in soy paper topped with salmon, avocado, citrus ponzu, lemon zest

**stardust**  17

albacore, gobo, avocado topped with hamachi, lemon slices, garlic ponzu

**lobster** 28

spicy snow crab, black tiger shrimp, avocado topped with lobster, black truffle aioli, crispy onion

**r u kidding me?** 21


snow crab, diver scallops, tempura asparagus wrapped in soy paper topped with seared tuna, white truffle oil, mixed greens, garlic ponzu, flash fried leeks

**super dragon** 17

shrimp tempura, snow crab, avocado topped with unagi, avocado, crunchy sweet potato, eel sauce

**kobe** 21

spicy snow crab, black tiger prawn, avocado, tempura onion topped with seared wagyu beef, truffle aioli, poke sauce

**vertigo**  16

snow crab, hamachi, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu

**green**   13.5

asparagus, sweet potato, avocado, shiso topped with heirloom tomato, micro greens, sea salt, olive oil

## OMAKASE

**chef's nigiri tasting** 75

*sushi bar only*

3 tasting plates

12 pc nigiri

miso soup

dessert

**7 course chef's tasting** 120

*bar & main dining room only*

appetizer

oyster

sashimi

grilled fish

wagyu

nigiri

dessert

*Depending on the season, some items may not be available. Please let us know if you have any allergies or dietary restrictions.*

## CLASSIC / HAND ROLLS


roll / hand roll

snow crab california  9 / 7

spicy tuna  8.5 / 6

spicy hamachi  8.5 / 6

spicy salmon  8.5 / 6

spicy scallop  9 / 7

house smoked salmon skin 8 / 5

eel & avocado 8.5 / 6

avocado & cucumber   5.5 / 4

 gluten free |  vegan

Rolls may contain following ingredients: eggs, wheat, soybean, seeds, raw fish, and shellfish.

Please let us know if you have any allergies or dietary restrictions, as we may be able to take extra precautions.

AZUKI  
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## DESSERT

**stuffed banana** 9  
fried banana, azuki paste, mascarpone cheese,  
plum wine caramel sauce

**green tea crème brûlée** (GF) 9  
served with azuki ice cream

**sticky toffee pudding** 9.5  
topped with toffee sauce, fresh cream

**green tea cheesecake** 9  
served with black sesame ice cream

**ice cream** (GF) 5  
choice of azuki, green tea, black sesame or vanilla

## HAPPY HOUR

MON – FRI: 5PM – 6:30PM  
except holidays

**draft sapporo** 4

**large hot sake / nigori** 6

**house white / red** 6

**azuki drop** 6  
shochu, yuzu, fresh lemon, hibiscus syrup

**simple life** 6  
yokaichi shochu, tonic, cucumber

**garlic edamame** 4

**shishito** 4  
flash fried shishito peppers + bonito flakes

**seaweed salad** 4

**root vegetable fries** 6

**spicy albacore tataki** 7  
jalapeño + house ponzu

**crispy rice + spicy tuna** 8  
black sesame + sweet tartar sauce

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