



SHARED PLATES

assorted tempura 11
4pc shrimp & assorted vegetable tempura

crispy rice + spicy tuna 11
shiitake mushroom, black sesame, jalapeño, sweet tartar sauce

steamy bird dumplings* 8
chicken, shiitake mushrooms, oyster dashi, spicy garlic ponzu, cilantro (6pc)

SALAD

azuki 11
mixed greens, avocado, cucumber, radish, crunchy sweet potato, sesame dressing*
*add assorted sashimi +8

MISO SOUP

tofu 4
seaweed, scallions

shiitake 5
tofu, seaweed, scallions

SIDES

edamame 5

RAMEN

kyushu tonkotsu* 12
pork belly, soft boiled egg, bok choy, bamboo shoots, onion crisps, rich tonkotsu pork & bonito broth

tan tan* 12
spicy sesame miso, sansho peppered ground chicken, bok choy, cilantro, peanut oil, creamy chicken broth

habanero* 12
chicken breast, sweet corn, soft boiled egg, chopped onion, chicken soy broth, habanero sauce (mild/med/hot)

vegan tan tan* 12
sansho peppered seitan, bok choy, cilantro, peanut oil, tofu, spicy creamy sesame broth

EXTRAS

	nori seaweed	1
pork belly		3
chicken breast		3
chicken dumplings*		3
soft boiled egg		2
bamboo shoots*		1
	sweet corn	1
	hachi spicy sauce*	1
	habanero sauce*	1
	extra noodles	2
	extra broth	3



All ramen and dumplings are provided by our sister restaurant HACHI RAMEN

Contains: * sesame oil shellfish peanuts vegan gluten free



SUSHI / SASHIMI

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

sushi / sashimi

chef's selection standard:

7pc nigiri	24
12pc sashimi	30

bluefin nigiri special 23
bluefin akami, chu-toro, o-toro, negi-toro (1pc ea)

salmon nigiri special 14
salmon, salmon toro, king salmon, ocean trout

sushi / sashimi

madai red snapper	7 / 17
hirame halibut	7 / 17
engawa halibut fin	9
hotate diver scallops	7 / 17
uni sea urchin	16 / 32

sake salmon	6 / 15
sake toro fatty salmon	7 / 17
masuno suke ora king salmon	8 / 18
umi masu ocean trout	8 / 18
ikura salmon roe	8

shiromaguro albacore	7 / 17
hon maguro bluefin tuna	8 / 18
chu-toro medium fatty tuna	13 / 28
o-toro fatty tuna	15 / 32
katsuo skipjack tuna	7 / 17
hamachi yellowtail	7 / 17
hamachi toro fatty yellowtail	8 / 18
unagi freshwater eel	7
dashimaki tamago custard egg	5
A5 Miyazaki wagyu beef	15 / 25



Haenuki Rice
A premium Japanese short grain rice from Yamagata



赤酢 Akazu (Red Vinegar)
Akazu, a critical component of traditional Edomae-sushi, brings a deep, flavorful, refreshing taste full of umami to our nigiri sushi

SPECIALTY ROLLS

- by the border16

spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli
- scorpion16

tempura softshell crab, snow crab, avocado, cucumber, gobo wrapped in soy paper, citrus purée, curry powder
- sunshine17

black tiger prawn, tempura green onion wrapped in soy paper topped with salmon, avocado, citrus ponzu, lemon zest
- stardust18

albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu
- lobster31

black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion
- sunny side16

red beets, tempeh, shiitake topped with golden beets, vegan pixie dust, little gem, sesame dressing*
- r u kidding me?23

snow crab, diver scallops, tempura asparagus wrapped in soy paper topped with seared tuna, white truffle oil, mixed greens, garlic ponzu, flash fried leeks
- bonsai16

shrimp tempura, spicy tuna, asparagus, white truffle aioli, poke sauce, crunchy lotus roots & sweet potato
- super dragon19

snow crab, shrimp tempura topped with unagi, avocado, crunchy sweet potato, eel sauce
- kobe22

black tiger prawn, avocado, tempura onion topped with seared wagyu beef, truffle aioli, poke sauce
- vertigo17

snow crab, yellowtail, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu
- green14

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

CLASSIC / HAND ROLLS

	roll / hand roll		roll
snow crab california	11 / 9	shrimp tempura	13
spicy tuna	9 / 7	rainbow	17
spicy hamachi	9 / 7		
spicy salmon	9 / 7		
spicy scallop	9 / 7		
house smoked salmon skin	8 / 6		
eel & avocado	9 / 7		
avocado & cucumber	7 / 5		

Rolls may contain the 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.

GF: gluten free

: vegan

*contains peanut oil

SETS

served with miso soup

nigiri plate22

six pieces of nigiri includes tuna, yellowtail and salmon; choice of snow crab california roll, spicy tuna roll, or spicy salmon roll

shrimp tempura bowl14

4pc shrimp & assorted vegetable tempura over steamed rice, eel sauce

chashu pork belly bowl11

Japanese braised pork belly, soft boiled egg, caramelized onion, red pickled ginger over steamed rice

chirashi22

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

toro chirashi32

o-toro, chu-toro, negi-toro, bluefin tuna served over sushi rice

omakase chirashi32

chef's daily selection includes uni, salmon roe, tuna, salmon served over sushi rice

FAMILY PLATTERS

specialty roll platter78

serves 3-4, 40 pieces

by the border (16 pieces)

sunshine (8 pieces)

stardust (8 pieces)

super dragon (8 pieces)

classic lover platter48

serves 3-4, 40 pieces

snow crab california roll (16 pieces)

spicy tuna roll (8 pieces)

spicy salmon roll (8 pieces)

shrimp tempura roll (8 pieces)

vegan roll platter52

serves 3-4, 40 pieces

avocado & cucumber (16 pieces)

green (16 pieces)

sunny side (8 pieces)

nigiri & specialty platter99

serves 3-4, 44 pieces

tuna nigiri (4 pieces)

yellowtail nigiri (4 pieces)

salmon nigiri (4 pieces)

by the border (16 pieces)

sunshine (8 pieces)

super dragon (8 pieces)

nigiri & classic platter77

serves 3-4, 44 pieces

tuna nigiri (4 pieces)

yellowtail nigiri (4 pieces)

salmon nigiri (4 pieces)

snow crab california roll (16 pieces)

spicy tuna roll (8 pieces)

shrimp tempura roll (8 pieces)

🌐

AZUKISUSHI.COM

📷

@AZUKISUSHISD

📘

@AZUKISUSHISD

SAKE 日本酒

	bottle (720ml)	25% OFF
HONJYOZO		
Onikoroshi 'Demon Slayer' Miyagi	45	34
JUNMAI		
Kikumasa Koujo, Hyogo	32	24
Kurosawa 'Black Creek' Nagano	45	34
Suijin 'God of Water' Iwate	56	42
GINJO		
Kikusui 'Chrysanthemum's Mist' Niigata	54	41
Dewasansan 'Green Ridge' Yamagata	68	51
Izumi Judai 'Tenth Degree' Yamagata	65	49
Hakkaisan 'Eight Peaks' Niigata	65	49
Otokoyama 'Man's Mountain' Hokkaido	60	45
Katana 'Samurai Sword' Shizuoka	63	47
DAIGINJO		
Dassai 'Otter Fest' Yamaguchi	67	50
Kurosawa "Black River" Premium Reserve	110	83
Kubota Manjyu '10K Dreams' Niigata	120	90
Kubota Manjyu '10K Dreams' (300ml)	50	38
NIGORI (unfiltered)		
Sayuri 'little lily' Hyogo (300ml)	15	11
Sayuri 'little lily' Hyogo	35	26
Kurosawa Nigori, Nagano (300ml)	17	13
Kurosawa Nigori, Nagano	38	29

AZUKI
SUSHI



all wine, sake and beer offered
at 25% off regular prices

BEER ビール

	bottle	25% OFF
Asahi "Super Dry" Japanese Lager (21.4 oz)	11	8
Sapporo Japanese Lager (21.4 oz)	11	8
Kirin Light Light Lager (12 oz)	6	4



WINE ワイン

	bottle	25% OFF
SPARKLING		
Prosecco Superiore, Villa Sandi, Italy	45	34
Champagne, Louis Roederer "Brut Premier" Riems, Half Bottle	45	34
Sparkling Rosé Schaffenberg	64	48
ROSÉ		
Chateau Gassier, Provence, France 2017	44	33
Domaines Ott, Bandol-France 2017	75	56
WHITE		
Grüner Vetliner, Domaine Wachau, Austria 2017	40	30
White Pinot Noir, Coelho, Willamette, Oregon 2017	60	45
Sauvignon Blanc, Mt. Beautiful, New Zealand 2017	40	30
Bordeaux Blanc, Chateau Loudenne, Bordeaux 2016	48	36
Chardonnay, Jules Taylor, New Zealand 2017	48	36
Sancerre, Comte Lafond, Loire Valley-France 2015	68	51
RED		
Malbec, La Posta, Argentina 2017	40	30
Red Blend, Highlands 41, Paso Robles 2014	37	28
Pinot Noir, Raeburn, Russian River Valley 2016	44	33
Cabernet Sauvignon, McNab Ridge, Mendocino, CA 2016	44	33
Red Bordeaux, Chateau Loudenne, Bordeaux 2014	52	39