

Starters- Traditional

Edamame <i>lightly salted blanched soybeans</i>	4
Agedashi Tofu <i>crispy tofu topped w/ bonito flakes, green onions, in a rich soy broth</i>	5.5
Shitake Age <i>fried shiitake mushroom stuffed w/ shrimp and calamari</i>	7
Ebi Tempura <i>shrimp and vegetables deep fried in a delicate tempura batter</i>	7.5
Yasai Tempura <i>vegetables deep fried in a delicate tempura batter</i>	5.5
Tori Age <i>japanese style crispy chicken bites</i>	6

Starters- Now

Tuna & Micro Greens <i>tuna sashimi with creamy miso and ohba pesto topped with micro greens and edamame</i>	11
Melting Prawns <i>3 jumbo shrimp prawns lightly pan fried & drizzled w/ a spicy lemon dressing</i>	8
Peppercorn Tuna Tataki <i>diced peppercorn tuna, avocado, cilantro pesto, lotus chips</i>	14
Hamachi & Yuzu Honey <i>thin cut hamachi sashimi, , yuzu truffle honey, jalapeno, crunch</i>	13
Suzuki Zukuri <i>paper thin stripe bass topped with spicy ponzu, green onions, and fried garlic chips</i>	9
Smoked Duck Rolls <i>two crispy fried duck spring rolls, sambal emulsion, tamarind-plum sauce, green onions</i>	8
Seafood Gyoza <i>shrimp, scallop & whitefish gyoza w/ thai chili sauce</i>	8

Salads

Chuka Salad <i>marinated seaweed salad</i>	4.5
Ika Sansai Salad <i>marinated calamari salad</i>	5.5
Chicken salad w/Asian Greens <i>grilled chicken breast w/ creamy miso dressing</i>	8
Lobster & Prawn Salad <i>pan seared lobster & shrimp ,spring mix, avocado, mandarin oranges, cherry tomatoes, orange ginger vinaigrette dressing</i>	14
Sunomono Moriawase <i>marinated cucumber salad w/ crabstick, shrimp, & octopus</i>	7
Smoked salmon Carpaccio salad <i>house smoked salmon, grape tomato, mixed greens, garlic vinaigrette fresh mandarin, truffle oil</i>	12
Arugula & Goat Cheese <i>baby arugula, goat cheese, shallots, poached spiced asian pear, toasted cashew, sesame dressing</i>	8

Soups

Miso Shiru <i>traditional Japanese soybean broth soup</i>	2.5
Asari Miso Soup <i>fresh manila clam miso broth</i>	5.5
Miso Yum Soup <i>rich miso seafood soup w/ shrimp, scallops, mussels, noodle, green onion, thai basil, cilantro</i>	15

Tempuras

<i>lightly fried in Azuma's special tempura batter served w/ miso soup & rice</i>	
Shrimp Tempura	14
Vegetable Tempura	10

Katsu

<i>lightly breaded & fried using Japanese bread crumbs served w/ miso soup & steamed rice</i>	
Chicken Katsu	13
Pork Katsu	13

Specialties A La Carte

Hot Rock Beef	14
<i>sliced "angus" new york strip served to cook on a hot rock w/ special dipping sauce</i>	
Kobe Hot Rock Beef	(6oz) 35
<i>sliced washington state kobe beef served to cook on a hot rock</i>	
Fried Rice	(12oz) 65
<i>fried rice w/ vegetables & your choice of shrimp, chicken or beef</i>	
Four Seasons Mushroom	14
<i>four different kinds of mushrooms sautéed in soy sauce</i>	
Azuma Beef	17
<i>angus new york strip simmering in iron konro</i>	
Azuma Chicken	14
<i>lightly breaded chicken breast simmering in iron konro</i>	
Azuma Seafood	17
<i>combination of fresh seafood simmering in iron konro</i>	
Ahi Tuna Steak	23
<i>togarashi seared tuna, soba noodles, masago, broccoli & kim-chi puree</i>	
Chilean Sea bass	22
<i>miso glazed seabass, sugar snap peas, baby carrot, pickled ginger pea-shoot salad, wasabi vinaigrette</i>	
Hawaiian Teriyaki Chicken	15
<i>teriyaki chicken with macadamia nuts, bell peppers, and pineapples</i>	
Sake Braised Short Ribs	22
<i>braised short ribs with lemongrass, ginger, sake, star anise w/house made kim-chi potato hash</i>	
Duck Breast Risotto	23
<i>seared duck breast, shitake mushroom risotto, arugula, ginger oil, balsamic soy glaze</i>	

Robata

"The Robata Tradition"

In Japanese, robata means "by the fireside", and refers to the centuries-old style cooking of north Japan. Robata grills were once a fixture in many Japanese countryside homes. A separate room would have the "ro", (a brazier made from iron) set in the floor. A fire would made with sumi (Japanese charcoal) and while sitting cross-legged around the ro, family and friends would sample and share appetizer sized portions of fish, vegetables, and meats. We continue this tradition

Tofu	5.5
Beef (2 skewers)	5.5
Chicken (2 skewers)	5
Shrimp (2 skewers)	5
Beef tongue	7
Japanese ribs	8
Salmon filet	9
Beef roll	9
Gindara Filet (Cod)	15
Yellow tail collar	9

Donburi/Udon

Yaki Soba	14
<i>stir fried buckwheat noodles w/ chicken, shrimp, mushrooms, vegetables</i>	
Ten Don	9
<i>shrimp tempura over rice</i>	
Katsu Don	9
<i>breaded pork cutlet w/ egg, vegetables over rice</i>	
Unaju	16
<i>grilled sweet fresh water eel served on a bed of rice</i>	
Nabeyaki Udon	11
<i>udon noodle soup w/chicken, egg, fish cake, & vegetable served w/ shrimp tempura</i>	
Tempura Udon	10
<i>udon noodle soup with mushroom, fish cake, & broccoli served w/shrimp tempura</i>	
Yaki Udon	10
<i>stir fried udon noodles w/ chicken & vegetables</i>	

Rolls (Maki) Handroll (Temaki)

	Roll	Hand Roll		Roll	Hand Roll
Unagi	7	5			
Anago	6	4			
Salmon skin	6	4	California w/ King Crab	8.5	6
Spicy salmon	6	4	<i>avocado, cucumber, w/ king crab</i>		
Salmon	6	4	California with crabstick	5	4.5
Yellow tail	6	4	<i>avocado, cucumber, w/ crabstick</i>		
Spicy tuna	6	4	Philadelphia	6	4.5
Tuna	6	4	<i>smoked salmon, cream cheese, & avocado</i>		
Avocado	4	3	Boston	7	5
Asparagus	4	3	<i>tuna, avocado, lettuce, kani, and masago</i>		
Cucumber	4	3	Rock and Roll	6	4.5
Shrimp & Asparagus	6	5	<i>shrimp tempura with sprouts, cucumber, mayo, masago</i>		
Scallop	6	5	Spider	8	5.5
Crunch	9		<i>soft shell crab with sprouts, cucumber, mayo, masago</i>		
<i>Shrimp tempura w/ spicy mayo</i>					
<i>topped w/ crunch</i>			Phoenix	8	
Crazy	8		<i>white fish tempura battered w/ sweet sauce</i>		
<i>Spicy tuna & shrimp tempura in soy paper</i>			Caterpillar	13	
			<i>eel topped with avocado, sesame seeds & unagi sauce</i>		

Specialty Rolls

Dynamite Crunch Roll	8
<i>spicy salmon, avocado, tempura flakes, unagi sauce</i>	
Spicy Tuna Crisp	9
<i>spicy tuna, avocado, crunch, eel sauce</i>	
Texas Roll	9
<i>salmon, kani kama, masago, avocado, cucumber, green onion, spicy mayo</i>	
Peppercorn Kings	10
<i>peppercorn tuna, peppercorn salmon, cucumber, old bay spice</i>	
Thai Salmon	10
<i>salmon, avocado, schichimi, masago, green onion, mango thai sauce</i>	
Green Shadow Roll	8
<i>smoked salmon, cream cheese, jalapeno, wasabi tobiko rolled in soy bean paper</i>	
Azuma Roll	11
<i>yellowtail, salmon, tuna, avocado, wrapped w/ daikon skin</i>	
Sumo Roll	14
<i>shrimp tempura, crab, avocado, cucumber, masago, asparagus & mayo wrapped in soybean paper drizzled w/ sweet sauce</i>	
Red Devil Roll	11
<i>shrimp tempura, spicy mayo, topped w/ kani drizzled w/ chili oil & chili powder sauce</i>	
White Angel Roll	12
<i>soft shell crab w/ 'tokyo' sauce rolled in soybean paper covered w/ baked octopus</i>	
Crazy Irishman Roll	12
<i>salmon, tuna, avocado flash fried in soy paper, masago, spicy mayo, & unagi sauce</i>	
Sunshine Roll	13
<i>salmon, avocado, asparagus, mango, wrapped in marbled konbu paper</i>	
Lady Dragon Roll	13
<i>spicy tuna, avocado, wrapped inside w/ pink soy paper, flash fried, & topped w/ alaskan mix, unagi sauce & spicy mayo</i>	
Cajun Roll	12
<i>fried oyster, avocado, peppercorn salmon, spicy mayo, green onion, special seasoning</i>	
Chefs Lobster Roll	19
<i>lobster katsu, spicy tuna, mixed greens mango, unagi sauce, & wasabi tobiko</i>	
Western Pepper Maki	18
<i>peppercorn tuna, king crab mix, spicy salmon, wasabi tobiko, crunch, wasabi mayo</i>	
Toro Crunch & Munch	18
<i>spicy toro, tuna, avocado, jalapeno, ponzu</i>	

Sushi/Sashimi Combination

any substitutions for nigiri will be \$1.00 extra per piece; substitutions for rolls will be the difference plus \$2.00

Sushi Combo	18
<i>7 pieces of nigiri (tuna, yellow tail, salmon, white fish, octopus, shrimp, & salt water eel) w/ king crab cali</i>	
Vegetarian Combo	13
<i>6 pieces of chef's choice vegetable nigiri w/ vegetable roll</i>	
Chirashi	22
<i>assorted fish over sushi rice</i>	
Roll Combo	23
<i>lady dragon roll, spider roll, rock 'n roll</i>	
Sashimi Platter	24
<i>2 pcs tuna, salmon, white fish, yellow tail, and octopus</i>	
Sushi/Sashimi Combo	35
<i>7 pieces of nigiri, king crab california roll & 3 pcs tuna, salmon, white fish sashimi</i>	
Azuma Special	mkt
<i>chef's choice</i>	

Nigiri/Sashimi

	<i>Nigiri</i>	<i>Sashimi</i>
		<i>3 pcs</i>
Tuna/ Maguro	2.75	8.25
White Tuna/ Shiro Maguro	2.25	6.75
Peppercorn Tuna	3	9
Medium Fatty Tuna/ Chu-Toro	mkt	mkt
Fatty Tuna/ O-Toro	mkt	mkt
Big Eye Tuna	4.5	13.5
Big Eye Toro	6	18
Salmon/ Sake	2.25	6.75
Smoked Salmon/ Kunsei Sake	2.5	7.25
Stripe Bass/ Suzuki	2	6
Japanese Snapper/Madai	4	12
Yellow Tail/ Hamachi	2.75	8.25
Mackarel/ Saba	2	6
Squid/ Ika	2	6
Octopus/ Tako	2.50	7.25
Sea Urchin/ Uni	mkt	mkt
Sweet Shrimp/ Amaebi	4	12
Ocean Trout	3.50	10.50
Ankimo/Monk Fish liver	5	15.00
Peppercorn Salmon	2.25	6.75
Shrimp/ Ebi	2	6
Crab Stick/ Kani-Kama	1.5	4.5
King Crab	mkt	mkt
Scallop/ Hotategai	2.5	7.5
Fresh Water Eel/ Unagi	3	9
Sea Eel/ Anago	2.5	7.5
Flying fish egg/ Tobiko	2	6
Salmon Roe/ Ikura	3	9
Smelt Egg/ Masago	2	6
Tofu skin/ Inari	2	
Asparagus	1.5	4.5
Avocado	1.25	3.75
Cucumber	1.5	4.5
Yamagobo	2.5	7.5

“There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach, blood, or have immune disorders, you are at greatest risk of illness from raw oysters, and you should eat oysters fully cooked. If you are unsure of your risk consult your physician.”