

Cold

Azuma 'Gazpacho' (アズマ風ガスパチョ)

6

salmon, avocado, mango, yellow onion, tomato juice, sushi rice, shiso

Tofu Hiyayakko (冷奴)

5

cold soft tofu, ginger, green onion, grape tomato, kaiware

Seafood Salad (海鮮サラダ)

10

smoked salmon, squid, ikura, spring mix, yuzu dressing

Tofu Salad (豆腐のサラダ)

6

cold tofu, myoga, cilantro, green & yellow onion, yamagobo, ginger soy

Azuma House Salad (アズマサラダ)

6

fresh spring mix, kaiware, grape tomato, house dressing

Ginger Katsuo (鰹のタタキ)

8

sliced skipjack tuna, ginger, green onion, chives, ponzu

Smoked Salmon 'Maki' (スモークサーモンのきゅうり巻き)

8 *smoked salmon, cream cheese, seaweed paper, mango. wrapped in cucumber & seaweed*

American Kobe Beef Tataki (神戸牛のタタキ)

16 *seared texas akaushi short rib tataki w/ spring mix, momiji oroshi*

Toro Tataki (トロのタタキ)

16

seared fatty tuna tataki, green onion, garlic chips, ponzu

Hot

Edamame (枝豆)

4

lightly salted blanched soybeans

Ebi Tempura (海老の天ぷら)

8

tempura of shrimp, yellow onion, egg plant, pumpkin,

okra, sweet potato

Yasai Tempura (野菜の天ぷら)

5.5

tempura of eggplant, yellow onion, shiitake mushroom, pumpkin, okra, sweet potato

Yawaragani (ヤワラ蟹のから揚げ)

8

fried soft shell crab

King Crab Bites (タラバガニとウニの天ぷら)

14 *king crab, uni, momiji oroshi, seaweed paper, shiso, miso vinaigrette*

Tako Yaki Lollipops (アズマ風たこ焼き)

9

seasoned octopus skewers, wrapped in rice & seaweed, flash fried, topped w/ bonito flakes

Pork Belly (豚の角煮)

13 *berkshire pork belly, tofu skin, egg, shimeji mushrooms, japanese mustard*

Hot Rock Beef (アンガス牛の石焼)

14

sliced angus new york strip served to cook on a hot rock w/ special dipping sauce

Hot Rock Kobe (神戸牛の石焼)

33

sliced american kobe beef served to cook on a hot rock w/ special dipping sauce

'Fried' Chicken (鳥のから揚げ)

11

flash fried organic chicken, eggplant, shishito, shiitake mushroom, pumpkin

Whole Squid (イカの姿焼き)

9

grilled whole squid w/ spicy miso & ginger soy sauce

Grilled Saba (鯖の香草焼き)

8

grilled mackerel, panko, olive oil, grand mustard, sansho pepper

Agemono

Age Dashi Tofu (土佐豆腐)

5.5

crispy tofu tossed w/ bonito flakes in a rich soy broth

Tori Kara Age (鳥のから揚げ)

7

organic chicken, garlic, sesame oil, soy sauce

Chilean Seabass Age (チリアンシーバスの五目餡かけ)

15

chilean seabass, enoki mushrooms, snow peas, carrot, green onions

Age Sampler (はさみ揚げ3種)

8

stuffed lotus root w/ shrimp, calamari, shiso, eggplant w/ shrimp, calamari, cilantro, shiitake mushroom w/ shrimp, calamari, chives

Geso Isobe Age (ゲソの磯辺揚げ)

7

lightly flash fried squid w/ dipping sauce

Soups

Miso Shiru (味噌汁)

2.5

traditional japanese soybean broth

Asari Miso Soup (アサリ味噌汁)

5.5

fresh manila clam miso broth

Osumashi (おすまし)

6.5

shrimp, manila clam, wakame seaweed, tofu, green onion

Traditional

Ten Don (天丼)

9

shrimp tempura over rice

Katsu Don (カツ丼)

11

breaded berkshire pork cutlet w/ egg over rice

Chicken Katsu (チキンカツ)

11

breaded organic chicken breast, panko, cabbage, lemon

Pork Katsu (豚カツ)

11

breaded berkshire pork, panko, cabbage, lemon

Shrimp Tempura (海老天)

14

tempura of shrimp and vegetables in a delicate batter

Vegetable Tempura (野菜の天ぷら)

10

assorted vegetable tempura in a delicate batter

Cha Soba (茶そば)

9

japanese cold green tea noodles w/ traditional dipping sauce

Yaki Soba (焼きそば)

10

stir fried egg noodles w/ chicken, vegetable, bonito flakes

Tempura Udon (天ぷらうどん)

11 *udon noodle soup w/ mushroom, fish cake, shrimp tempura*

Yaki Udon (焼きうどん)

10

stir fried udon noodles w/ chicken & vegetables, topped with bonito flakes

Seafood Nabeyaki Udon (海鮮鍋焼きうどん)

14

udon noodle soup w/ shrimp, squid, white fish, manila clam, spinach, shiitake mushroom

Soba Meshi (そば飯)

14

japanese style fried rice & egg noodle with your choice of shrimp, chicken or beef.

Unaju (うな重)

16

grilled sweet fresh water eel served on a bed of rice

Specialties

Azuma Beef (アズマ風牛肉の甘酢炒め)

17

angus new york strip simmering in iron konro

Wasabi Braised American Kobe (神戸牛の山葵煮込み)

24 *braised wagyu beef, sake, wasabi, mirin*

Unagi + Tofu (うなぎと厚揚げ豆腐)

16 *flash fried tofu topped with freshwater eel & special sauce*

Shellfish (海老と貝類の酒蒸し)

24

jumbo shrimp, manila clams, mussels, enoki mushroom, garlic, sake broth

Pork Rib & Potato (ポークリブと紫芋の肉じゃが風)

16

braised pork rib, japanese purple potato, yellow onion, sake- soy sauce

Pan Seared Chicken (鳥と野菜の炒め物)

18

organic chicken thigh, mushroom, tokyo negi, garlic, shishito pepper

Sweet Duck (鴨のすき焼き)

18

duck breast, tofu, tokyo negi, shirataki noodles, mushrooms sweet broth

Chilean Seabass (チリアンシーバスの辛し煮)

22

chilean seabass, bamboo shoots, lotus, ginger, chili pepper

Curry Pork (豚の網焼きカレーソースとキノコを添えて)

22

berkshire pork collar, curry powder, mushroom, fish broth

Robata

The Robata Tradition- In Japanese, robata means “by the fireside” and refers to the centuries-old style cooking of northern 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 be 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 by offering a wide variety of Robata dishes to choose from.

Seafood

2 skewers per order

New Caledonia Shrimp w/ salt & pepper seasoning (ニューカレドニア産海老)

6

Sashimi Grade Salmon w/yakitori sauce (サケ)

5

Norwegian Fatty Mackerel (tare or shio) (サバ)

5

Geso Squid w/ seasoning (ゲソ)

4

Yellowtail w/ Negi & yakitori sauce (ハマチネギマ)

9

Premium Fatty Tuna w/ Negi & yakitori sauce (トロネギマ)

12

1 piece per order

Hamachi Kama w/ seasoning (ハマチカマ)

14

Sashimi Grade Salmon Kama w/ miso marinade (サケカマの味噌漬)

9

Alaskan Black Cod w/ miso marinade (ギンダラの味噌漬)

14

Vegetable

2 skewers per order

Fresh Tofu w/miso sauce (トーフ) 4
 Shishito Pepper w/ seasoning (しし唐) 4
 Shiitake Mushroom w/ ponzu sauce (しいたけ) 5
 Tokyo Negi w/ seasoning (ねぎ) 4
 Egg Plant w/ sweet miso glaze (なすび) 3
 King Oyster Mushroom w/ yakitori sauce (エリンギ) 5
 Sweet Corn w/ yakitori sauce (とうもろこし) 4

Meat

2 skewers per order

Organic Chicken Thigh w/ Negi (tare or shio) (鳥もも又はネギマ) 5
 Organic Chicken Breast w/ Negi (tare or shio) (鳥ムネ又はネギマ) 7
 Pork Belly w/ Negi & yakitori sauce (豚ネギマ) 6
 Angus New York Strip w/ yakitori sauce (アンガス産牛肉) 5
 Kobe Akaushi Short Ribs w/ yakitori sauce (テキサス産和牛) 8
 Beef Tongue (牛タン) 7

3 pieces per order

Organic Chicken Wings (tare or shio) (手羽焼き) 8

Combinations

Vegetable Combo 3 kinds (野菜3種盛り合わせ) 5

shishito pepper w/ seasoning, shiitake mushroom w/ ponzu sauce, sweet corn w/ yakitori sauce

Combo 6 kinds (6種盛り合わせ) 13

geso squid w/ seasoning, new caledonia shrimp w/ seasoning, pork belly w/ negi &

yakitori sauce, angus new york strip w/ yakitori sauce, shiitake mushroom w/ ponzu sauce, shishito pepper w/ seasoning

Combo 10 kinds (10種盛り合わせ)

30

chicken breast w/ negi , chicken thigh w/ negi, angus, new caledonia shrimp, pork belly, salmon kama, shiitake mushrooms, shishito, yellowtail w/ negi, premium fatty tuna w/ negi

Sushi/Sashimi Combination

Azuma Sushi Combination (東巖選 寿司 5種盛り合わせ)

18

tuna, salmon, japanese red snapper, unagi, white tuna, w/ a california roll

West U Combination (東巖選 寿司 10種盛り合わせ)

28

10 pieces of nigiri w/ a california roll

Roll Combination (巻き寿司 3種盛り合わせ)

24

azuma, red devil, shrimp & avocado roll

Vegetarian Combination (野菜の巻き寿司 6種盛り合わせ)

13

6 pieces of vegetable nigiri w/ vegetable roll

Chirashi (チラシ寿司)

22

8 types of fresh sashimi over sushi rice

Sashimi Beginnings (刺身 3種盛り合わせ)

18

tuna, salmon, japanese snapper sashimi

Chef's Choice Sashimi (シェフによるお任せ刺身)

45

chef's selection of the best sashimi of the day

Omakase (おまかせ)

mkt

inquire with server

Specialty Rolls

Azuma Roll

11

tuna, salmon, white fish, chili oil, shichimi, avocado, soybean paper

Red Devil Roll

11

shrimp tempura, kani kama, green onion, chili powder, chili oil, spicy mayo

Crazy Irishman Roll

12

salmon, tuna, avocado, green soybean paper, flash fried, spicy mayo, unagi sauce, green onions, masago

Koi Roll

13

spicy tuna, salmon, avocado

Green Shadow Roll

8

smoked salmon, cream cheese, wasabi tobiko, jalapeno, soybean paper

Sunshine Roll

14

salmon, avocado, asparagus, mango, kombu paper

Sumo Roll

14

shrimp, kani kama, avocado, masago, asparagus, cucumber, kaiware, mayo, soybean paper

John Doe Roll

14

spicy yellowtail, pepper tuna, green bean tempura, jalapeno, momiji oroshi

Smokey Oyster Roll

13

house smoked salmon, fried oyster, shiso leaf, cilantro, jalapeño

Duck Roll

15

duck breast, shishito pepper, tokyo negi, yakitori sauce, soybean paper

Luke SW Roll

12

calamari steak, shrimp, masago, avocado, cucumber, green onion

Mary Mary Roll

12

tuna, whole scallop, avocado, jalapeño, mango, mayo, lemon, crunch

Rambo Roll

11

shrimp, salmon, tuna, whitefish, cream cheese, jalapeno, asparagus, tobiko, mayo, avocado

Kobe Roll

15, *rare american kobe beef, sweet potato tempura, onion tempura, green bean tempura, momiji oroshi*

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 raw animal protein, and you should eat fully cooked animal protein products. If you are unsure of your risk, consult your physician

Rolls (Maki), Handrolls (Temaki)

	<i>Roll</i>	<i>Hand Roll</i>		<i>Roll</i>
Unagi		8	6	King Crab California
12	10			<i>king crab, avocado, cucumber, masago</i>
Shrimp & Avocado		6	5	California with crabstick
Salmon skin		6.5	5	6
5				<i>kani, avocado, cucumber, sesame</i>
Spicy salmon			6	5
<i>seeds</i>				Philadelphia
Salmon			6	5
6.5	5.5			<i>smoked salmon, cream cheese, avocado</i>
Yellow tail		7	5	Boston
Spicy tuna		6	5	8
6				<i>tuna, avocado, lettuce, kani, masago</i>
Tuna		7	5	Rock & Roll
Avocado		4	3	7
6				<i>shrimp tempura, cucumber, mayo, masago,</i>
Asparagus		3.5	2.5	Spider
<i>kaiware</i>				7
Cucumber		3	2	<i>soft shell crab, cucumber, mayo,</i>
6				Phoenix
Shrimp & Asparagus		6	5	<i>white fish tempura w/ eel sauce, sesame</i>
<i>masago, kaiware</i>				Caterpillar
Scallop			6	5
8				<i>eel w/ avocado, eel sauce, sesame seeds</i>
Crunch		9		
<i>seeds</i>				
<i>shrimp tempura w/ spicy mayo</i>				
12				
& crunch				
Crazy		8.5		

spicy tuna, shrimp tempura, soy paper

Nigiri/Sashimi

Sashimi

2 pcs 3 pcs

	Nigiri	
Tuna/ Maguro (マグロ)	5.5	
9		
White Tuna/ Shiro Maguro (備長マグロ)	5	8
Peppercorn Tuna (マグロの黒コショウ和え)	5.5	9
Premium Medium Fatty Tuna/ Chu-Toro (中トロ)	mkt	mkt
Premium Fatty Tuna/ O-Toro (大トロ)		mkt
mkt		
Salmon/ Sake (サケ)	5	8
Smoked Salmon/ Kunsei Sake (燻製 サケ)		
5	8	
Japanese Snapper/ Madai (真鯛)		7
10.5		
Flounder/Hirame (平目)		5
8		
Yellow Tail/ Hamachi (ハマチ)	5.5	9
Mackarel/ Saba (サバ)	4	6
Squid/ Ika (イカ)	4	6
Octopus/ Tako (タコ)		4
6		
Sea Urchin/ Uni (ウニ)	mkt	mkt
Sweet Shrimp/ Ama-Ebi (甘エビ)	8	12
Shrimp/ Ebi (海老)	4	6
Alaskan King Crab/Tarabakani (タラバガニ)	mkt	mkt
Crab Stick/ Kani-Kama (カニカマ)		4
6		
Whole Scallop/ Hotategai (ホタテ)		5
8		
Spicy Scallop/Hotategai (ホタテ)		5
8		
Fresh Water Eel/ Unagi (ウナギ)	5	8
Flying Fish Egg/ Tobiko (トビッコ)		4
6		
Salmon Roe/ Ikura (イクラ)	5	8
Giant Clam/Mirugai (ミルガイ)		mkt
mkt		
Smelt Egg/ Masago (マサゴ)	4	6

Tofu Skin/ Inari (イナリ)	4.5
Egg Omelet/Tamago (タマゴ)	5
Fresh Wasabi (生わさび)	7

***We also have daily exotic nigiri and sashimi selections available, but not listed. Please inquire with your server.**