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 （サケカマの味噌漬け）
9
Alaskan Black Cod w/ miso marinade （ギンダラの味噌漬け）
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 （東厳選 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（東厳選 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)

Roll ***Hand Roll***

Unagi **8** **6**
12 **10**
Shrimp & Avocado **6** **5**
Salmon skin **6.5** **5**
5
Spicy salmon **6** **5**
seeds
Salmon **6** **5**
6.5 **5.5**
Yellow tail **7** **5**
Spicy tuna **6** **5**
6
Tuna **7** **5**
Avocado **4** **3**
6
Asparagus **3.5** **2.5**
kaiware
Cucumber **3** **2**
6
Shrimp & Asparagus **6** **5**
masago, kaiware
Scallop **6** **5**
8
Crunch **9**
seeds
shrimp tempura w/ spicy mayo
12
& crunch
Crazy **8.5**

Roll
Hand Roll

King Crab California

king crab, avocado, cucumber, masago
California with crabstick **6**

kani, avocado, cucumber, sesame

Philadelphia

smoked salmon, cream cheese, avocado
Boston **8**

tuna, avocado, lettuce, kani, masago
Rock & Roll **7**

shrimp tempura, cucumber, mayo, masago,

Spider **7**

soft shell crab, cucumber, mayo,

Phoenix

white fish tempura w/ eel sauce, sesame

Caterpillar

eel w/ avocado, eel sauce, sesame seeds

spicy tuna, shrimp tempura, soy paper

Nigiri/Sashimi

Nigiri
Sashimi
2 pcs 3 pcs

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.**