

Starters

- MISO SOUP / KANI MISO SOUP** 5 / 9
Tofu, Green Onion, Crispy Seaweed / with Snow Crab
- EDAMAME / SPICY-GARLIC EDAMAME** 7 / 9
Japanese Green Beans / Fresh Garlic Sauce
- CUCUMBER SEAWEED SALAD** 9
Rainbow Seaweed, English cucumber, Sunomono Sauce
- SHISHITO PEPPERS** 9
Ponzu, Bonito Flakes
- OYSTER SHOOTER / SCALLOP SHOOTER** 12
Cucumber-Aguachile, Ikura, Micro Cilantro / Mango-Aguachile, Pomegranate Seeds, Orange
- BLACK CRISPY RICE** 15
Spicy Tuna, Serrano Pepper, Yuzu Avocado Mousse, Unagi Sauce
- BAKED KING CRAB HAND ROLLS (2)** 25
Cream Aioli, Fried Onions, Soy Paper
- TRUFFLE SASHIMI TACOS (3)** 22
Mixed Sashimi, Truffle Aioli Salsa, Yuzu Avocado, Pomegranate Seeds
- SASHIMI PIZZA** 22
Mixed Sashimi, Ikura, Yuzu-Truffle Aioli, Red Onion, Smoked Sea Salt, Truffle Oil
- HAMACHI KAMA** 18
Braised Yellowtail Collar, Macha Ponzu, Green onions
- CHARRED SPANISH OCTOPUS** 20
Macha Chimichurri, Marbled Finglerlings, Togarachi Aioli
- WAGYU DUMPLINGS (3)** 20
Spicy Macha Ponzu

Entrees

- Add (2) Grilled Jumbo Shrimp to any Entree* 12
- JAPANESE A-5 WAGYU (6oz)** 150
Truffle Butter, Yuzu-Soy Glaze, Charred Baby Carrots & Corn, Black Lava Salt
- DENVER WAGYU (8oz)** 50
Herb Butter, Yuzu-Soy Glaze, Charred Red Onion
- SALMON** 32
Caper-Lemon Sauce, Charred Baby Carrots & Corn
- SEAFOOD PASTA** 28
Jumbo Shrimp, Calamari, Clams, Mussels, Chardonnay Bur Blanc, Charred Bread
- SLICED CHICKEN BREAST** 25
Achiote-Yuzu Marinade, Soy-Yuzu Glaze, Charred Baby Carrots & Corn
- LOBSTER TAIL** 34
Truffle Butter, Charred Baby Carrots & Corn

Sides

- FRIED RICE** 10
- FRIED RICE with Chicken / Shrimp / Wagyu** 15 / 15 / 18
- CHARRED BROCCOLINI** 10
- CRISPY BRUSSEL SPROUTS** 10
- TRUFFLE-PARMESAN FRIES** 10

Classic Rolls

with Avocado & Cucumber

- CALIFORNIA ROLL** 12
- SPICY TUNA ROLL** 12
- TUNA ROLL** 12
- YELLOWTAIL ROLL** 12
- SALMON ROLL** 12
- SALMON SKIN ROLL** 12

Nigiri / Sashimi / Handroll

SALMON	12 / 19 / 7	YELLOWTAIL	15 / 22 / 8	A-5 WAGYU	23 / 75 / 12
ALBACORE	12 / 19 / 7	JAPANESE SCALLOP	15 / 22 / 8	KING CRAB	23 / 38 / 12
HALIBUT	12 / 19 / 7	BLUEFIN	18 / 27 / 10	TORO	23 / 38 / 12
UNAGI (EEL)	12 / 19 / 7	UNI (SEA URCHIN)	18 / 27 / 10	TORO & UNI	35 / 57 / 18

VIP NIGIRI PLATTER
60
PREMIUM
150

DELUXE SASHIMI SPREAD
120
PREMIUM
300

SUSHI DRAGON / SUSHI BOAT
250 / 500
PREMIUM / PREMIUM
450 / 900

Signature Rolls

SMOKED AZABU 50

Seared A-5 Wagyu, Shaved Fresh Truffle, Snow Crab, Avocado, Grilled Asparagus

DENVER 40

Seared Denver Wagyu, Caviar, Snow Crab Mix, Shrimp Tempura, Scallions, Avocado, Crispy Garlic, Eel Sauce

LOBSTER 30

Snow Crab Mix, Shrimp Tempura, Avocado, Cucumber, Baked Lobster, Mushrooms, Crispy Onion, Eel Sauce

FUJI 23

Bluefin Tuna, Salmon, Yellowtail, Cucumber, Avocado, Ikura Ponzu Sauce

GEISHA 23

Spicy Tuna, Shrimp Tempura, Seared Albacore, Avocado, Cucumber, Crispy Onion, Chili Ponzu

KING 23

Scottish Salmon, Snow Crab Mix, Shrimp Tempura, Avocado, Cucumber, Smoked Trout Roe, Yuzu Aioli

KYOTO DRAGON 23

BBQ Eel, Snow Crab Mix, Shrimp Tempura, Avocado, Cucumber, Almonds, Spicy Mayo, Eel Sauce

ROCK & ROLL 23

Spicy Tuna, Snow Crab Mix, Avocado, Creamy Rock Shrimp Tempura, Spicy Mayo, Eel Sauce

PHILADELPHIA STREET 23

Baked Salmon, Snow Crab Mix, Shrimp Tempura, Avocado, Cucumber, Spicy Mayo, Eel Sauce, Crispy Onion

KETO 21

Spicy Tuna, Salmon, Yellowtail, Avocado, Mango, Cucumber, Leche de Tigre, Chili Oil, Yuzu Kosho Paste, Micro Greens

QUEEN 21

Spicy Tuna, Shrimp Tempura, Cucumber, Avocado, Strawberries, Eel Sauce

AZABU CRUNCH 21

Snow Crab Mix, Shrimp Tempura, Avocado, Cucumber, Chive-Tempura Flakes, Eel Sauce, Spicy Mayo

Raw Bar

ON THE HALF-SHELL 28

Seasonal Oysters (3), Peruvian Scallops (3), Yuzu Mignonette, Cocktail Sauce

SEAFOOD CEVICHE 25

Marinated Fresh Fish, Mango Salsa, Micro Cilantro, Leche de Tigre, Macha Sauce

YELLOWTAIL CARPACCIO / ALBACORE CARPACCIO / SALMON CARPACCIO 21

Blood Orange Ponzu / Chili Ponzu / Truffle Ponzu

DENVER WAGYU CARPACCIO 40

Seared Rare, Crunchy Garlic, Smoked Sea Salt,

TUNA TATAKI 19

Seared Bluefin Tuna, Crispy Onions, Micro Greens, Truffle Ponzu

THE BARA 21

Bluefin Tuna, Scottish Salmon, Avocado, Cucumber, Pomegranate Seeds, Leche de Tigre, Chili Macha

TORO TARTARE 29

Quail Egg, Sturgeon Caviar, Avocado, Truffle Ponzu, Sabatino Truffle Crackers, Gold Flakes

TRUFFLE-TORO 48

Santa Barbara Uni, Shaved Fresh Truffle, Sturgeon Caviar, Truffle Ponzu, Gold Flakes

BLUEFIN TUNA & SCOTTISH SALMON TARTARE 25

Avocado Crown, Seaweed Salad, Mango, Pomegranate Seeds, Micro Cilantro, Tangerine Ponzu, Rice Cracker

CRUDO SEAFOOD PLATTER 90

Maine Lobster Tail, Uni-Caviar Spoons (2), King Crab Legs (2), Jumbo Shrimp (6), Seasonal Oysters (6)

DELUXE SEAFOOD TOWER (2-tier) 150

Crudo Seafood Platter + Bluefin Tartare Spoons (2), Salmon Tartare-Octopus Spoons (2), Peruvian Scallops (6)

PREMIUM SEAFOOD TOWER (3-tier) 250

Crudo Seafood Platter & Deluxe Seafood Tower + Caviar Spread

CAVIAR SPREAD 125

Premium Sturgeon Roe & Accoutrements

Delectabler

DESSERT

Chocolate "Sushi Roll" Cake 18
Ube Mousse, Chocolate, Banana, Mixed Berries

Ube Japanese Cheesecake 15
Mixed Berries, Ube Whip

Ice Cream Martini 9
Matcha, Peaches & Cream, Mixed Berry

COCKTAILS

Chocolate-Espresso Martini 15
Roku Gin, Licor 43, Espresso, Orange Bitters, Chocolate Liqueur

Azabu B-52 18
Layered Kahlua, Baileys, Grand Marnier; Shaved Chocolate

Brandy Alexandessert +5
Choice of Cognac, Creme de Cacao, Peach Ice Cream

Digestives

WINE

Akashi Tai Shiraume Plum Wine 12 / 55
Strev Muscato 15 / 58
H. Meyer Sparkling Rose 18 / 88

COGNAC

Courvoisier VS 28
Courvoisier VSOP 34
Remy Martin VSOP 15
Remy Martin TERCET 29
Remy Martin 1738 37
Remy Martin XO 43
Hennessy VSOP 18
Hennessy XO 88

LIQUEUR

Baileys Irish Cream Liqueur 12
Mr. Black Coffee Liqueur 14
Grand Marnier Orange Cognac 18
Giffard Passion Fruit Liqueur 9
Conciere Amaretto 9
Licor 43 9