

# APPETIZERS

EDAMAME	6.00
<i>Boiled soy bean pods, lightly salted.</i>	
GYOZA	8.00
<i>Deep-fried dumplings (pork or vegetable). Served with soy vinegar dressing.</i>	
HAMACHI KAMA	17.00
<i>Charbroiled yellowtail collar. Served with ponzu sauce.</i>	
KOROKKE	9.00
<i>Panko-breaded potato patties served with tonkatsu sauce.</i>	
VEGETABLE TEMPURA	8.00
<i>Fresh vegetables, lightly battered &amp; deep-fried. Served with tempura sauce.</i>	
ASSORTED TEMPURA	12.00
<i>Prawns and fresh vegetables, lightly battered &amp; deep-fried. Served with tempura sauce.</i>	
PRAWN TEMPURA	12.00
<i>Prawns, lightly battered &amp; deep-fried. Served with tempura sauce.</i>	
AGE-DASHI TOFU	9.00
<i>Lightly fried tofu cubes, served in a soy-flavored dashi broth with scallions.</i>	
SPICY TOFU	10.00
<i>Lightly fried tofu cubes, served with our housemade sweet chili sauce.</i>	
YAKITORI	10.00
<i>Charbroiled chicken &amp; scallion skewers drizzled with our housemade teriyaki sauce.</i>	
SOFT SHELL CRAB	15.00
<i>Panko-breaded soft shell crab. Served with ponzu sauce.</i>	
CHICKEN SATAY	11.00
<i>Charbroiled chicken skewers marinated in our housemade peanut &amp; yellow curry sauce.</i>	
T.C.A.	10.00
<i>California Roll, lightly battered &amp; deep-fried. Served with soy vinegar dressing.</i>	
MISO SOUP	2.00
<i>Soy bean paste soup with tofu and scallions.</i>	
WHITE RICE	2.50

# SALADS

HOUSE SALAD	9.00
<i>Fresh greens with our housemade salad dressing.</i>	
POKI SALAD	17.00
<i>Diced ahi tuna, tossed with chili pepper, scallions and a soy-sesame oil dressing.</i>	
CHUKKA SALAD	7.00
<i>Assorted seaweed with sesame oil dressing.</i>	
OHITASHI	5.00
<i>Chilled cooked spinach, drizzled with special sauce and sesame seeds.</i>	
SUNOMONO	6.00
<i>Sliced cucumbers in our housemade vinegar dressing (add shrimp or octopus + 4.00).</i>	

# NOODLE SOUP

*Udon (thick, white, wheat noodles) or ramen (thin, yellow, egg noodles) in a simple Japanese broth (w/curry flavor + 1.00, w/miso flavor + 2.00).*

SU UDON	10.00
<i>Udon noodles in broth.</i>	
YASAI UDON/RAMEN	16.00
<i>Noodles with tofu &amp; vegetables.</i>	
TORI UDON/RAMEN	17.00
<i>Noodles with chicken breast &amp; vegetables.</i>	
NIKU UDON/RAMEN	17.00
<i>Noodles with beef (ribeye) &amp; vegetables.</i>	
NABEYAKI UDON*	19.00
<i>Noodles with assorted seafood, chicken, egg, vegetables &amp; one prawn tempura. Cooked and served in a small hot pot.</i>	
SEAFOOD RAMEN	19.00
<i>Ramen noodles with assorted seafood &amp; vegetables.</i>	
VEGETABLE TEMPURA UDON	15.00
<i>Udon noodles served with a side of vegetable tempura.</i>	
TEMPURA UDON	18.00
<i>Udon noodles served with a side of prawn &amp; vegetable tempura.</i>	

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## STIR-FRIED NOODLES

*Choice of thin yakisoba wheat noodles or thick wheat udon noodles.  
Stir-fried with vegetables in a tangy garlic & soy flavored sauce. Served with miso soup.*

TOFU .....	17.00
CHICKEN (Breast) .....	18.00
SEAFOOD .....	20.00
<i>Prawns, scallops, squid, imitation crab and fish cake</i>	

## TERIYAKI

*Charbroiled and drizzled with our housemade teriyaki sauce.  
Served with rice, miso soup & salad.*

TOFU (Deep-fried) .....	18.00
CHICKEN .....	19.00
BEEF (Ribeye - served on a sizzling platter)* .....	23.00
SALMON FILLET * .....	23.00

## TEMPURA

*Lightly battered and deep-fried. Served with tempura sauce, rice, miso soup & salad.*

VEGETABLES .....	18.00
PRAWNS & VEGETABLES .....	20.00
PRAWNS (6) .....	22.00

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*Deep-fried, panko-breaded cutlets with tonkatsu sauce. Served with rice, miso soup & salad.*

CHICKEN ..... 20.00

## JAPANESE CURRY

*Japanese yellow curry cooked with potatoes, onions, carrots, and green beans. Served with rice, miso soup.*

TOFU ..... 18.00

CHICKEN (Breast) ..... 19.00

## CHEF SPECIALS

*All are served with rice and miso soup.*

AZUMA FRIED RICE ..... 17.00  
*Rice stir-fried with eggs, carrots, green beans, and scallions. Served with your choice of tofu or chicken.*

YASAI ITAME ..... 19.00  
*Tofu stir-fried with assorted vegetables & garlic.*

NIKU YASAI ITAME ..... 25.00  
*Ribeye beef stir-fried with mushrooms, bell peppers, carrots, onions and black pepper. Served on a sizzling platter.*

TORI ITAME ..... 25.00  
*Chicken (breast) stir-fried with zucchini, onions, & garlic in our housemade teriyaki sauce. Served on a sizzling platter.*

UNA JU ..... 18.00  
*Freshwater eel charbroiled with stir-fried onions and scallions. Served over a bed of rice with our housemade teriyaki sauce.*

## DINNER BENTO COMBO

*Served with rice, miso soup, and salad.*

### PRAWN & VEGETABLE TEMPURA WITH 1 ITEM BELOW

CHICKEN TERIYAKI .....	24.50
SALMON TERIYAKI * .....	25.50
CHICKEN KATSU .....	25.50
CALIFORNIA ROLL .....	25.50

### CALIFORNIA ROLL WITH 1 ITEM BELOW

CHICKEN TERIYAKI .....	22.50
SALMON TERIYAKI * .....	23.50
CHICKEN KATSU .....	23.50

## AZUMA BENTO COMBO

*Served with prawn and vegetable tempura, rice, miso soup, and salad.*

SELECT 2 ITEMS BELOW ..... 26.50

- TOFU TERIYAKI
- CHICKEN TERIYAKI
- SALMON TERIYAKI \*
- CHICKEN KATSU
- TONKATSU (Pork)
- CALIFORNIA ROLL (4 pc)
- VEGETARIAN ROLL (4 pc)

## VEGETARIAN BENTO COMBO

*Served with rice, miso soup, and salad.*

TOFU TERIYAKI, VEGETABLE TEMPURA .....	20.00
TOFU TERIYAKI, VEGETARIAN ROLL .....	20.00
VEGETARIAN ROLL, VEGETABLE TEMPURA .....	21.00

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# SUSHI BAR ENTREES

*Chef's choice served with miso soup (no substitutions)  
(with real crab + 2.00)*

SUSHI SAMPLER* <i>5 pieces of nigiri sushi.</i>	18.00
SUSHI COMBO A* <i>5 Pieces of nigiri sushi and a California Roll.</i>	26.00
SUSHI COMBO B* <i>7 pieces of nigiri sushi and a Spicy Tuna Roll.</i>	35.00
AZUMA BOAT FOR 2* <i>9 pc nigiri sushi and a Bagel Roll.</i>	45.00
LOVE BOAT FOR 2* <i>8 pc nigiri sushi, 8 pc sashimi, and a dynamite roll. Served with a side of tempura.</i>	84.00
SASHIMI DINNER* <i>7 pc sashimi (side of white rice available upon request).</i>	23.00
SASHIMI DELUXE* <i>15 pc sashimi (side of white rice available upon request).</i>	46.00
CHIRASHI SUSHI* <i>Assortment of sashimi and vegetables over sushi rice.</i>	32.00

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# NIGIRI SUSHI

*Slices of fish over balls of sushi rice; 2 pieces per order.*

AJI* ..... 7.00 <i>Horse Mackerel</i>	MASAGO* ..... 7.00 <i>Smelt Roe (available with quail egg, 50¢ each)</i>
ALBACORE* ..... 8.00 <i>Seared White Tuna</i>	SABA* ..... 7.00 <i>Mackerel</i>
AMA EBI* ..... 10.00 <i>Sweet Raw Prawns</i>	SAKE* ..... 8.00 <i>Salmon</i>
EBI ..... 6.00 <i>Prawns</i>	SHIRO MAGURO* ..... 8.00 <i>Butterfish / Super White Fish</i>
HAMACHI* ..... 8.00 <i>Yellowtail</i>	SMOKED SALMON* ..... 8.00
HOKKIGAI* ..... 6.00 <i>Surf Clam</i>	SUZUKI* ..... 7.00 <i>Striped Bass</i>
HOTATE* ..... 8.00 <i>Scallops</i>	TAI* ..... 7.00 <i>Snapper</i>
IKA* ..... 6.00 <i>Squid</i>	TAKO ..... 7.00 <i>Octopus</i>
IKURA* ..... 10.00 <i>Salmon Roe</i>	TAMAGO* ..... 6.00 <i>Egg</i>
INARI ..... 5.00 <i>Sweet Bean Curd</i>	TORO/CHU TORO* ..... MP <i>Fatty Tuna</i>
KANI* ..... 9.00 <i>Crab Leg</i>	UNAGI ..... 8.00 <i>Freshwater Eel</i>
MAGURO* ..... 8.00 <i>Tuna</i>	UNI* ..... MP <i>Sea Urchin</i>

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# AZUMA SUSHI MAKI

*Sushi rolls (log shaped) cut into pieces;  
Hand rolls (cone shaped) available upon request.  
(with real crab + 2.00)*

ALASKA ROLL* <i>Salmon and avocado</i>	11.00
AVOCADO ROLL <i>Avocado</i>	5.00
AZUMA SUSHI MAKI* <i>Tuna, salmon, and yellowtail</i>	11.00
BAGEL ROLL <i>Smoked salmon, cream cheese, and avocado, lightly battered &amp; flash-fried</i>	12.00
CALIFORNIA ROLL <i>Imitation crab, cucumber and avocado (+1.00 for masago)</i>	9.00
CATERPILLAR ROLL <i>Charbroiled eel, cucumber, topped with avocado &amp; sauce</i>	15.00
CRUNCHY MAKI* <i>Seared white tuna with scallions encrusted with crispy tempura flakes</i>	11.00
DRAGON ROLL <i>Shrimp tempura, cucumber, avocado, topped with charbroiled eel and sauce</i>	23.00
DYNAMITE ROLL* <i>Tuna, salmon, butterfish, and avocado, lightly battered &amp; flash-fried, drizzled with housemade spicy mayo sauce</i>	16.00
FUTO MAKI <i>Imitation crab, avocado, cucumber, tamago, takuwan, and kampio</i>	10.00
KAPPA MAKI <i>Cucumber</i>	4.00
LOBSTER ROLL <i>Tempura lobster, crab meat, avocado and masago</i>	24.00
MANGO FANDANGO ROLL* <i>Salmon, avocado, mango with cream cheese</i>	11.00
NEGI HAMA MAKI* <i>Yellowtail with scallions</i>	11.00
NEGI SHIRO MAGURO MAKI* <i>Butterfish with scallions</i>	11.00

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Hand rolls (cone shaped) available upon request.  
(with real crab + 2.00)*

PHILADELPHIA ROLL* <i>Smoked salmon with cream cheese</i>	11.00
POKI ROLL* <i>Ahi tuna and scallions with chili &amp; sesame oil</i>	11.00
RAINBOW ROLL* <i>Imitation crab, cucumber, avocado topped with an assortment of fresh fish</i>	21.00
RENO ROLL* <i>Imitation crab, cucumber, avocado topped with scallops and drizzled with housemade spicy mayo sauce</i>	19.00
SALMON SKIN ROLL <i>Charbroiled salmon skin with lemon pepper, scallions and radish sprouts</i>	10.00
SPICY CRUNCHY CALIFORNIA ROLL <i>Imitation crab, cucumber, avocado with crispy tempura flakes and housemade chili sauce</i>	10.00
SPICY MAKI* <i>Choice of tuna, salmon, octopus, or scallops with housemade chili sauce</i>	11.00
SPIDER ROLL <i>Tempura soft shell crab, crab meat, masago, cucumber, avocado and radish sprouts with sauce</i>	16.00
TEKKA MAKI* <i>Tuna</i>	8.00
TEMPURA ROLL <i>Prawn tempura, imitation crab, avocado, cucumber &amp; sauce</i>	11.00
TROPICANA ROLL* <i>Tuna, avocado, and mango</i>	11.00
UNAGI ROLL <i>Charbroiled eel, imitation crab, avocado, cucumber &amp; sauce</i>	11.00
VEGETARIAN ROLL <i>Avocado, cucumber &amp; takuwan</i>	9.00
VOLCANO ROLL <i>Imitation crab, cucumber, avocado topped with salmon, oven baked &amp; drizzled with housemade spicy mayo sauce</i>	22.00

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# DESSERTS

ICE CREAM <i>Choice of green tea or vanilla</i>	5.00
MOCHI ICE CREAM <i>Choice of green tea, mango, or strawberry</i>	5.00
TEMPURA ICE CREAM (VANILLA) <i>Deep-fried ice cream</i>	7.00

# BEVERAGES

## SODAS & JUICES

COKE, DIET COKE, PEPSI, DIET PEPSI, 7-UP, DIET 7-UP	2.50
ROOT BEER	4.00
GINGER BEER	4.00
RAMUNE JAPANESE SODA	2.50
PERRIER	3.00
ORANGE, APPLE JUICE	2.50
SNAPPLE - MANGO	3.00
WATER	2.00