

HARAJUKU ROAST

49

AZABU STYLE ROAST
*MINIMUM 4 PEOPLE

Choice of Roku Gin, Ginger & Tonic
or Asahi Super Dry

MISO SOUP w/ silken tofu, wakame
seaweed & spring onion

CHOICE OF TWO TOSTADAS

Tomato w/ mint, basil, almond
& coriander

Seared Beef w/ truffle sesame
dressing, shiitake mushroom &
pickled daikon

Tuna Sashimi w/ corn, wasabi tartar,
pickled daikon, chopped jalapeño &
red onion

Lobster w/ kaffir lime, black mayo
& cucumber

AZABU PLATTER

Crispy Pork Belly w/ spicy miso
glaze, salsa & cauliflower puree

Lamb Chuleta w/ smokey aubergine &
coriander puree

Nikkei Steak w/ garlic chips,
fried kale & wasabi ponzu

Hakusai Cabbage w/ sesame mustard
dressing & parmesan cheese

Tempura Vegetables w/ jalapeño ponzu

Cucumber w/ almonds, fried shallots,
lime pickle, dark vinegar & coconut

Japanese short grain rice

RAW BAR & SUSHI

海の幸

BIG GLORY BAY KING SALMON TIRADITO 27
w/ passion fruit, coconut cream, leche de
tigre & crispy spaghetti squash

KINGFISH CEVICHE 26
w/ pickled daikon, jalapeño & coriander

TRADITIONAL ASSORTED SASHIMI (10/16PCS) 36/56
Chef's selection of today's best
market fish

SPICY TUNA SUSHI ROLL (8PCS) 24
w/ aji verde & coriander

RAINBOW SUSHI ROLL (8PCS) 25
w/ aji amarillo, chia seeds & tobiko

TOSTADA

トスターダ

TOMATO TOSTADA 19
w/ mint, basil, almond & coriander

SEARED BEEF 20
w/ truffle sesame dressing,
shiitake mushroom & pickled daikon

TUNA SASHIMI 20
w/ corn, wasabi tartar, pickled daikon,
chopped jalapeño & red onion

LOBSTER TOSTADA 22
w/ kaffir lime, black mayo & cucumber

SMALL PLATES

小皿

EDAMAME 8
w/ smoked lime salt

HEIRLOOM TOMATO SALAD 16
w/ seasonal fruits & chimichurri

GRILLED OCTOPUS 22
w/ yuzu pepper soy, aji amarillo potato
mash & shichimi pepper

FREE RANGE CHICKEN KARAAGE 21
w/ buttermilk, pickled daikon, kale
crisp & aji amarillo mayo

BEEF TATAKI 26
w/ mango, passionfruit & onion dressing

TEMPURA

天ぷら

EGGPLANT TEMPURA 22
w/ hatcho miso & spring onion

TIGER PRAWN TEMPURA 28
w/ aji amarillo mayo & jalapeño ponzu

FISH TEMPURA 26
w/ Peruvian spice blend, kaffir lime
& lime ponzu

DUMPLINGS & BUNS

餃子と肉まん

SOFT SHELL CRAB STEAMED BUN 13
w/ baby cos & wasabi tartar

CONFIT PORK BELLY STEAMED BUN 13
w/ pickled cucumber & spicy miso

ARTICHOKE DUMPLINGS (4PCS) 17
w/ mushroom purée, chili & almond

BLACK TIGER PRAWN DUMPLINGS (4PCS) 18
w/ aji verde, purple kumara crisps &
almond powder

MAIN PLATES

大皿

CRISPY PORK BELLY 40
w/ spicy miso glaze, salsa &
cauliflower purée

LAMB CHULETA (4PCS) 42
Spiced lamb cutlets w/ smokey aubergine
& coriander purée

NIKKEI STEAK 39
w/ garlic chips, fried kale, & wasabi ponzu

SIDES

HAKUSAI CABBAGE 12
w/ sesame mustard dressing &
parmesan cheese

BOK CHOY 10
w/ sweetcorn & oyster sauce

CUCUMBER 10
w/ almonds, fried shallots, lime pickle,
dark vinegar & coconut

JAPANESE SHORT GRAIN RICE (SML/LRG) 4/8

MISO SOUP 6
w/ silken tofu, wakame seaweed &
spring onion

DESSERTS

デザート

Matcha & Coconut Tres leches cake 16
w/ toasted meringue

Roasted coconut & yuzu slice 16

Chocolate cake, ichigo sake 16
strawberries & citrus mascarpone

HOUSE DRINKS

BEER

Asahi Super Dry, Lager, Japan 400ml 13
Asahi Black, Lager, Japan 400ml 13
Peroni, Lager, Italy 400ml 13
Moa Dry Hopped Pilsner, NZ, 400ml 13
Somersby Apple Cider, Denmark 300ml 10

WINE

Sauvignon Blanc 10/50
Brancott Estate Core,
Marlborough, 2020

Pinot Gris 11/55
Brancott Estate Core,
East Coast, 2020

Chardonnay 12/60
Brancott Estate Core, East Coast, 2020

Rosé 12/60
Brancott Estate Core, Blush Rosé,
Marlborough, 2020

Pinot Noir 14/70
Camshorn, Waipara, 2019

HOUSE COCKTAIL

Azabu Yuzu Sangria Flask 375ml 25

SOFT DRINKS

Fizzy 5
Ramune 6

