

azabu.

SIP & SAVOR

SET LUNCH

\$55 per person

FIRST COURSE

EDAMAME w/ wasabi salt

SPICY SALMON TARTAR w/ crispy rice, wakame, spring onion

BEEF TATAKI w/ garlic, ginger, shiitake mushroom, radish & chilli ponzu

OMAKASE NIGIRI w/ wasabi & soy

SECOND COURSE

CHICKEN & PRAWN DUMPLINGS w/ chilli vinegar soy, spring onion

POPCORN PRAWN TEMPURA w/ chilli yuzu mayo & wasabi pea furikake

CRISPY PORK BELLY w/ ginger apple puree, soy caramel, red cabbage, cucumber, lime soy

BOTTOMLESS SIPS

\$40 per person / 1.5hrs

SAKE FIZZ

Roku Gin, Sake, yuzu, elderflower syrup, Prosecco

JAPANESE BLOODY MARY

Haku Vodka, tomato juice, miso paste, wasabi, lemon juice, aji paste

CRISP TOKI HIGHBALL

Toki Whiskey, lime juice, apple syrup, Fever Tree lime & yuzu soda

BARNES AND BROWN LADY JUNIPER FIZZ (NON-ALC)

Yuzu, vanilla & elderflower syrup w/ Fever Tree Soda

Low & no alcohol options included, ask our staff for details.

ADD-ONS

Tuna Sashimi Tostada 26
w/ wasabi tartar, jalapeno, corn,
cucumber & red onion

Volcano Sushi Roll 31
w/ tiger prawn tempura,
pickled daikon & huancaína

COCKTAILS

Espresso Martini 20
Vodka, broken bean coffee liqueur,
cold brew, sugar blend

Nippon Negroni 23
Roku Gin, Lillet Blanc,
Choya Plum Wine

SAVOR FOOD FEAT 2025

ALCOHOL SUPPLY ACT

Azabu complies with the Sale and Supply of Alcohol Act 2012 and therefore enforces the responsible consumption of alcohol by all our guests. Guests will not be served more than one beverage at a time as part of the bottomless brunch package. We offer non-alcoholic beverages, free water and food at all times and will stop service to any intoxicated persons. R18 Drink Responsibly.