



## LUNCH MENU

\$35 per person

### MISO SOUP

PLEASE CHOOSE ONE MAIN

#### CHICKEN KATSU DON

Chicken katsu, rice,  
Japanese curry sauce, cucumber  
pickles, cabbage salad

\*Vegetarian option available

#### CHIRASHI DON

Mixed sashimi, avocado, cucumber,  
wakame, tobiko, wasabi, pickled  
ginger, sushi rice

#### GYUDON

Beef cheek, onsen egg,  
pickled daikon, spring onion, rice

## ADD-ONS

Edamame w/ wasabi salt ..... 11

Broccoli  
w/ oyster sauce & crispy shallots... 16

## DRINK SPECIALS

### CHAMPAGNE

Mumm, Epernay, France..... 17 / 99

### COCKTAILS

Seiya  
Roku Gin, Blueberry Juice,  
Hibiscus Syrup, Lemon,  
Rhubarb & Mandarin Tonic ..... 15

Atsui Hinode  
Altos Tequila, Capsicum Syrup, Yuzu,  
Orange, Fire Dash XL ..... 15

Tropical Punch  
Bumbu Original, Aperol, Pineapple  
Juice, Yuzu, Blood Orange ..... 15

Hennessy & Ginger..... 15

### WINE

Idle Hands, Sauvignon Blanc,  
Marlborough ..... 14 / 70

Gwen, Chardonnay, Hawke's Bay 16 / 80

Idle Hands, Pinot Gris,  
Hawke's Bay ..... 15 / 75

Gwen, Rose, Marlborough ..... 16 / 80

Ace's & Arrow, Pinot Noir,  
Central Otago ..... 17 / 85

### GLENMORANGIE TALE OF TOKYO COCKTAILS

Sansho Passion Sour  
Glenmorangie Tale of Tokyo,  
Maraska Cherry, Yuzu, AquaFaba,  
Passionfruit, Orgeat ..... 22

Mizu Manhattan  
Glenmorangie Tale of Tokyo, Sherry,  
Honey, Lemon, Soda, Berries ..... 22

### BEER

Asahi (400ml) ..... 10

### NON-ALC

Niwa Spritz  
Seedlip Grove 42, Grapefruit Soda,  
Lime, Capsicum ..... 12



## TASTE OF AZABU

\$55 per person

### EDAMAME W/ WASABI SALT

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### TOSTADA (2PC)

PLEASE CHOOSE ONE

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

Tomato w/ avocado, pickled red onion,  
jalapeno, coriander

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

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### CEVICHE

PLEASE CHOOSE ONE

Tuna ceviche w/ rocoto ponzu,  
sesame, wakame, avocado & shichimi  
lotus chip

Aji Amarillo coconut ceviche, white  
fish, pineapple, green pepper, red  
onion, aji

Amarillo, coconut cream, chilli & lime

Lychee w/ rocoto ponzu, sesame,  
wakame, avocado & shichimi lotus chip

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### DUMPLINGS (2PC)

PLEASE CHOOSE ONE

Artichoke  
w/ mushroom puree, chilli almond

Spicy Pork Gyoza  
w/ Szechuan pepper & aji Amarillo

Black Tiger Prawn Dumpling  
w/ aji verde, purple kumara crisps &  
almond powder

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PLEASE CHOOSE ONE OF THE FOLLOWING

Big Glory Bay Salmon w/ saikyo miso,  
pickled red onion & lemon

Tofu Katsu w/ Szechuan black bean miso  
& Asian slaw

Lamb Yaki, Marinated lamb rump,  
pickled daikon & chilli miso

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### GLENMORANGIE

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