



Our menu combines Nikkei-influenced dishes and modern Japanese with an emphasis on the fun and the interesting.

Our large and small plates are made to be shared - don't be shy.

@AZABUPONSONBY

/AZABUPONSONBY

WWW.AZABUPONSONBY.CO.NZ

ROJI BAR 路地

SNEAK OUT THE BACK FOR A SLY COCKTAIL OR SOMETHING FROM THE SAKE MENU



小皿 SMALL PLATES

Edamame w/ smoked lime salt	8
Quinoa Salad w/ beetroot, heirloom tomato, avocado, yuzu ponzu & chimichurri	16
Grilled Octopus w/ yuzu pepper soy, aji amarillo mash & shichimi pepper	19
Free Range Chicken Karaage w/ buttermilk, pickled daikon, oregano crisp, aji amarillo mayo	19

トスターダ TOSTADA

Heirloom Tomato w/ lemon mayo, jalapeño, mint, basil, almond & coriander	17
Seared Beef w/ truffle sesame dressing, shiitake mushroom & pickled daikon	18
Tuna Sashimi w/ corn, wasabi tartar, diced cucumber, chopped jalapeño & red onion	18

海の幸 RAW BAR & SUSHI

Big Glory Bay King Salmon Tiradito w/ passion fruit, coconut cream, leche de tigre & crispy spaghetti squash	27
Traditional Assorted Sashimi {10pcs/16pcs} Chef's selection of today's best market fish	36/56
Ceviche Tasting Platter Snapper w/ aji amarillo, salmon w/ leche de tigre & tuna w/ yuzu chipotle	58
Spicy Tuna Sushi Roll {8pcs} w/ aji verde & coriander	24
Rainbow Sushi Roll {8pcs} w/ aji amarillo, chia seeds & tobiko	25
Volcano Sushi Roll {8pcs} w/ tiger prawn tempura, pickled daikon & huancaína mayo	25
Seared Hokkaido Scallop Roll {8pcs} w/ courgette, wasabi mayo & kumara crisp	26

餃子と肉まん DUMPLINGS & BUNS

Vegetable Steamed Bun w/ tempura eggplant, asian slaw & teriyaki sauce	10
Soft Shell Crab Steamed Bun w/ baby cos & wasabi tartar	12.5
Confit Pork Belly Black Sesame Steamed Bun w/ pickled shallots, cucumber & spicy miso	12.5
Artichoke Dumplings {4pcs} w/ mushroom purée, chili & almond	15
Black Tiger Prawn Dumplings {4pcs} w/ aji verde, purple kumara crisps & almond powder	18
Spicy Pork Gyoza {6pcs} w/ jalapeño, ginger & yuzu pepper dressing	18

天ぷら TEMPURA

Eggplant w/ hatcho miso & spring onion	20
Tiger Prawn {4pcs} w/ aji amarillo mayo & jalapeño ponzu	26

大皿 MAIN PLATES

Crispy Pork Belly w/ spicy miso glaze, salsa & celeriac purée	38
Lamb Chuleta {4pcs} Spiced lamb cutlets w/ smoky aubergine & coriander purée	42
Nikkei Steak Taupo Beef Scotch w/ chimichurri & sesame soy dressing	39
Market Seafood w/ seasonal vegetables	M.P

SIDES

Cucumber Salad w/ lightly pickled daikon & dashi vinaigrette	8
Hakusai Cabbage w/ sesame mustard dressing & parmesan cheese	10
Japanese Short Grain Rice {sml/lrg}	4/8
Miso Soup w/ silken tofu, wakame seaweed & spring onion	6

デザート DESSERTS

Tapioca w/ orange coconut meringue, spiced apple, honeycomb, passion fruit purée & miso vanilla ice cream	14
Tempura Custard w/ ginger jam & matcha	14



HOUSE DRINKS

BEER.

Asahi Super Dry {Tap}	10.5/13.5
Asahi Black {Tap}	10.5/13.5

SAUVIGNON BLANC.

The Grayling, Marlborough	11/55
---------------------------	-------

CHARDONNAY.

Los Pasos, Argentina	12/60
----------------------	-------

PINOT GRIS.

Square Mile, East Coast	11/55
-------------------------	-------

RIESLING.

Kungfu Girl, USA	14/70
------------------	-------

ROSE.

Church Road, Hawke's Bay	12/60
--------------------------	-------

PINOT NOIR.

Waipara Village Winery	12/60
------------------------	-------

SAKE.

Azabu Sake Flask 375ml	48
------------------------	----

SOFT DRINKS.

Fizzy	5
Calpico	6
Ramune	6