



OMAKASE MENU

Eat, Drink & Stay a while.

\$75PP

Edamame
w/ smoked lime salt

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

Salmon Tiradito
w/ passion fruit, coconut cream,
leche de tigre & crispy spaghetti squash

Spicy Tuna Sushi Roll
w/ aji verde sauce & coriander

Free Range Chicken Karaage
w/ Buttermilk, pickled daikon, oregano crisp,
aji amarillo mayo

Tiger Prawn Tempura
w/ aji amarillo mayo &
jalapeño ponzu

Grilled Octopus
w/ yuzu pepper soy & aji amarillo potato mash

Lamb Chuleta
Spiced lamb cutlets w/smoky
aubergine & coriander puree

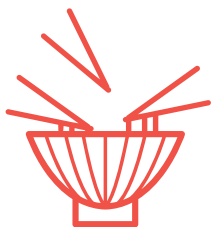
Crispy Pork Belly
w/ spicy miso glaze, salsa &
celeriac purée

Japanese Premium Short Grain Rice

Tapioca
w/ orange coconut meringue, spiced apple,
honeycomb, passion fruit purée
& miso vanilla ice cream

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OMAKASE MENU

Eat, Drink & Stay a while.

\$95PP

Edamame
w/ smoked lime salt

Sashimi & Ceviche Platter
w/ chef's selection of sashimi,
snapper ceviche with aji amarillo, salmon ceviche
with leche de tigre & tuna ceviche with chipotle

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

Volcano Sushi Roll
w/ tiger prawn tempura, pickled daikon
& hucancaina mayo

Today's Nigiri
w/ Chef selections of today's best meat cut
or market fish

Grilled Octopus
w/ yuzu pepper soy & aji amarillo potato mash

Seared Hokkaido Scallops
w/ seasonal dressing

Lamb Chuleta
Spiced lamb cutlets w/smoky
aubergine & coriander puree

Crispy Pork Belly
w/ spicy miso glaze, salsa &
celeriac purée

Hakusai Cabbage
w/ sesame mustard dressing
& parmesan cheese

Japanese Premium Short Grain Rice

Tapioca
w/ orange coconut meringue, spiced apple,
honeycomb, passion fruit purée
& miso vanilla ice cream

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OMAKASE MENU

Eat, Drink & Stay a while.

\$15OPP

Edamame
w/ smoked lime salt

Sashimi & Ceviche platter
w/ chef's selection of sashimi,
snapper ceviche with aji amarillo, salmon ceviche
with leche de tigre & tuna ceviche with chipotle

Paired with a Pisco Sour or a Asahi Super Dry 300ml

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

Volcano Sushi Roll
w/ tiger prawn tempura, pickled daikon & hucancaina mayo

Today's Nigiri
w/ Chef selections of today's best meat cut or market fish

Paired with Hakkaisan Honjozo Sake served cold

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Grilled Octopus
w/ yuzu pepper soy & aji amarillo potato mash

Seared Hokkaido Scallops
w/ seasonal dressing

Paired with Millton Vineyard "Crazy by Nature", Gisborne 2019

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Lamb Chuleta
Spiced lamb cutlets w/smoky aubergine & coriander puree

Crispy Pork Belly
w/ spicy miso glaze, salsa & celeriac purée

Hakusai Cabbage
w/ sesame mustard dressing & parmesan cheese

Japanese Premium Short Grain Rice

Paired with Hawkdun Rise Pinot Noir, Central Otago 2012

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Tapioca
w/ orange coconut meringue, spiced apple, honeycomb,
passion fruit purée & miso vanilla ice cream

Paired with Classic Umeshu on the rocks