

HARAJUKU BRUNCH 55

AZABU STYLE LONG LUNCH
*MINMUM 4 PEOPLE

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

EDAMAME W/ SMOKED LIME SALT

AZABU PLATTER

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

Tuna ceviche w/ green apple, sweet corn, avocado, coriander seeds, jalapeno soy

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

Market fresh oysters

CHEF'S SELECTION OF SUSHI

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

Black Tiger Prawn dumplings w/ aji verde, golden kumara crisps & almond powder

FRESH SEASONAL FRUIT PLATTER

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 and coriander

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

KINGFISH ROLL (8PCS) 25
w/ crispy potato, black tiger prawn, avocado, pickled daikon, jalapeño sauce

SMALL PLATES 小皿

EDAMAME 8
w/ smoked lime salt

HEIRLOOM TOMATO SALAD 16
w/ fruit, shiso, chimichurri

GRILLED OCTOPUS 19
w/ yuzu pepper soy, purple potato mash and shichimi pepper

FREE RANGE CHICKEN KARAAGE 19
w/ buttermilk, pickled daikon, kale crisp, aji amarillo mayo

BEEF TATAKI 24
w/ mango, passionfruit, onion dressing

TOSTADA トスターダ

TOMATO TOSTADA 17
w/ mint, basil, almond & coriander

SEARED BEEF 18
w/ truffle sesame dressing, shiitake mushroom & pickled daikon

TUNA SASHIMI 18
w/ corn, wasabi tartar, pickled daikon, chopped jalapeño & red onion

TEMPURA 天ぷら

EGGPLANT TEMPURA 20
w/ hatco miso and spring onion

TIGER PRAWN TEMPURA 26
w/ aji amarillo mayo and jalapeno ponzu

RAW BAR & SUSHI 海の幸

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

CEVICHE TASTING PLATTER 58
Salmon w/ passionfruit, leche de tigre, tuna w/ apple, cucumber and red onion, kingfish w/ pickled daikon, jalapeño, and coriander

KINGFISH CEVICHE 26
w/ pickled daikon, jalapeño, coriander

FISH TEMPURA 25
w/ Peruvian spice blend, kaffir lime and wasabi tartar

DUMPLINGS & BUNS 餃子と肉まん

SOFT SHELL CRAB STEAMED BUN 12.5
w/ baby cos & wasabi tartar

CRISPY PORK BELLY 12.5
w/ pickled cucumber & spicy miso

ARTICHOKE DUMPLINGS (4PCS) 15
w/ mushroom purée, chili & almond

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

MAIN PLATES 大皿

CRISPY PORK BELLY 38
w/ spicy miso glaze, salsa and celeriac puree

LAMB CHULETA (4PCS) 42
Spiced lamb cutlets w/ smoky aubergine and coriander purée

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

SIDES

HAKUSAI CABBAGE 10
w/ sesame mustard dressing and parmesan cheese

ASPARAGUS 9
w/ sweetcorn, yuzu butter soy

CUCUMBER 8
w/ almonds, fried shallot, lime pickle, dark vinegar and coconut

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

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

DESSERTS デザート

Matcha & Coconut Tres leches cake 16

Roasted coconut and yuzu slice, toasted meringue 16

Chocolate cake, ichigo sake strawberries, citrus mascarpone 16

HOUSE DRINKS

BEER

Asahi Super Dry, Lager, Japan 400ml 12
Asahi Black, Lager, Japan 400ml 12
Peroni, Lager, Italy 400ml 12
Somersby Apple Cider, Denmark 300ml 9

WINE

Sauvignon Blanc 9/45
Brancott Estate Core, Marlborough, 2020
Pinot Gris 10/50
Brancott Estate Core, East Coast, 2020
Chardonnay 11/55
Brancott Estate, East Coast, 2020
Rosé 11/55
Brancott Estate Core, Blush Rosé, Marlborough, 2020

Pinot Noir 14/70
Camshorn, Waipara, 2019

SAKE

Azabu SANSHIMAI Sake Flask 375ml 48

SOFT DRINKS

Fizzy 5
Calpico 6
Ramune 6

