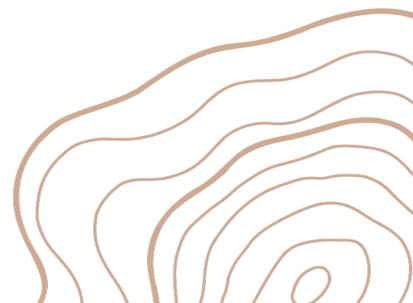




AZUMARE



LUNCH SPECIAL MENU

Available from 11:30am to 3:00pm

*All rolls containing kani or shrimp are imitation, and the cream cheese is parve

ENTREES

CHICKEN APANADO (10oz) \$19

Includes 2 sides

GRILLED CHICKEN BREAST (10oz) \$19 GF

Includes 2 sides

GRILLED CHICKEN PARGIOT (10oz) \$19 GF

Includes 2 sides

BISTEC APANADO (10oz) \$21

Includes 2 sides

GRILLED BISTEC (10oz) \$21 GF

Includes 2 sides

CHICKEN SALTADO \$24

LOMO SALTADO \$30

SIDES \$8

ARROZ CHAUFA

WHITE RICE GF

FRENCH FRIES GF

MIX SALAD GF

MASHED POTATOES GF

SWEET PLANTAINS GF

PINTO BEANS GF

SUSHI BAR

POKE BOWL \$21

Comes with (rice, mix green or quinoa), dynamite salad, wakame, mango, cucumber, avocado, and crispy onion.

- 1. Salmon Katsu**
- 2. Salmon Teriyaki**
- 3. Salmon Tartare***
- 4. Tuna Tartare***

COMBOS TRIO \$20

- 1. California Roll, Salmon Roll*, and Spicy Tuna* Hand Roll.**
- 2. California Roll, 4 Nigiri, and 4 Sashimi.**
- 3. ½ California Roll, ½ Crunchy Roll, and Dynamite Salad.**
- 4. ½ Jb Roll*, ½ Spicy Tuna*, and Dynamite Salad.**
- 5. Tempura Salmon Avocado Roll, Tuna Hand Roll* and Dynamite Hand Roll.**
- 6. Veggie Roll, ½ Avocado Roll, and ½ Kappa Roll.**

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, specifically if you have certain medical conditions.

SUSHI BAR

MENU AZUMARE

**All rolls containing kani or shrimp are imitation, and the cream cheese is parve*
Take-Out & Delivery Notice: All sushi rolls are \$2 additional for take-out, pickup, and delivery orders.

CLASSIC ROLLS \$8

CUCUMBER AVOCADO ROLL

SALMON ROLL*

KANIKAMA CRAB ROLL

DYNAMITE

Kani salad with wakame

SPICY KANI 🌶️

Spicy Kani salad with wakame and spicy sauce

AVOCADO ROLL

KAPPA

Cucumber roll with the seaweed outside

SWEET POTATOES ROLL

Sweet potato fries with eel sauce

VEGGIE ROLL

Cucumber, avocado and carrots

HAND ROLLS: SALMON*, TUNA*, OR KANI

Any hand roll comes with cucumber, avocado, and cream cheese

VALUE ROLLS \$12

SALMON AVOCADO ROLL*

COOKED SALMON AVOCADO

TEMPURA SALMON ROLL

TUNA AVOCADO ROLL*

JB ROLL*

Fresh salmon, avocado and cream cheese

TEKKA*

Tuna roll with the seaweed outside

CALIFORNIA ROLL

DELUXE ROLLS \$15

CRISPY SPICY TUNA* 🌶️

Tuna tartare and cucumber topped with crispy onion and spicy Korean sauce

RAINBOW*

Kani, avocado, cucumber, topped with salmon, tuna, and Hamachi

JB SPECIAL*

Salmon, cream cheese and avocado topped with salmon and wakame salad

BELMONT*

Salmon, mango, avocado, wakame, and imitation crab salad, covered with masago

VEGAN ROLL

Soy paper, rice, cucumber, carrot, crispy onion, shiitake mushrooms topped with avocado

VOLCANO

California roll topped with crunchy crab salad

JALAPEÑO LOVER* 🌶️

Salmon or Tuna, avocado, cucumber, topped with our house jalapeño vinaigrette

MIAMI HEAT*

Tempura imitation shrimp and crab salad topped with torched salmon, spicy mayo and tempura flakes

CARIBBEAN

Tempura salmon, avocado, and imitation shrimp, topped with sweet plantains and house aioli sauce

PASKAL 🌶️

Tempura or raw salmon, cream cheese, and cucumber topped with avocado and kimchi pepper sauce

CALIENTE SPICY ROLL 🌶️

Tempura kani, avocado, jalapeño, scallion, topped with torched spicy tuna

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SUSHI BAR MENU AZUMARE

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CRUNCHY

Tempura roll with salmon, Kani and avocado

YUZU PONZU ROLL*

California roll, topped with half salmon, half tuna, dressed with house ponzu and a touch of red onion and pepper

SIGNATURE ROLLS \$21

GREEN DRAGON VOLCANO

Tempura imitation shrimp, spicy tuna, cream cheese, cucumber, topped with avocado and a crispy imitation crab salad volcano, crispy onion, eel sauce and spicy mayo

SALMON TRUFFLE*

Soy paper, salmon, avocado, cream cheese, imitation crab salad, and crispy onion with truffle oil topped with mango, Fuji sauce, and the house aioli sauce (no rice)

MOSHI MOSHI JALAPEÑO*

Fresh tuna, salmon and Kani, topped with torched Hamachi and Jalapeño vinaigrette

SEA BASS ROLL*

Fresh tuna, salmon, avocado topped with torched Hamachi and wasabi aioli

KATAI*

Imitation shrimp tempura, cream cheese, and avocado topped with torched tuna, masago, and tuna avocado tartare

NIRVANA*

Tuna, Kani, cucumber, avocado, topped with torch salmon, imitation crab salad and house aioli sauce

PINK PANTHER*

Tempura roll with Hamachi, Kani, jalapeño, cream cheese, masago, topped with salmon avocado tartare

CARIBBEAN CRUNCHY

Tempura roll with salmon, Kani, cream cheese, avocado, rolled with sweet plantains topped with imitation crab salad

SUSHI PLATTERS

CLASSIC FIVE* \$46

California, Tekka, Kappa, JB Roll, and Dynamite

SUSHI PIZZA

Your choice of protein: Salmon, Tuna or Dynamite

SUSHI TOWER

Wakame, crispy onion, mango and strawberry, and your choice of protein: Salmon, Tuna or Dynamite

TAJADA 360*

Salmon, cream cheese, avocado, and Kani, rolled in sweet plantains topped with eel sauce and walnut

RAINBOW SPECIAL*

Kani, avocado, cucumber, topped with salmon, tuna, Hamachi and crispy imitation crab

COCO EXPLOSION*

Tempura coconut imitation shrimp, Kani, salmon, avocado, and cream cheese, topped with mango, coconut flakes and Fuji sauce

SAMURAI*

Spicy tuna, salmon, Kani, avocado and cream cheese, topped with imitation shrimp poppers and scallion

CAST IRON*

Flamed roll with crispy salmon, dynamite, sweet plantain topped with salmon and house aioli sauce

AJÍ FLAMINGO*

Kani, imitation shrimp, avocado, rolled with salmon and topped with yellow chili pepper ceviche (no rice)

AZUMARE ROLL (ACEVICHADO)

Tempura salmon, Kani and avocado topped with yellow chili pepper ceviche

TUNA LOVER*

Spinach tempura and cream cheese, topped with spicy tuna tartare

CEVICHE ROLL*

Tempura roll with salmon, avocado and Kani topped with our house classic ceviche

VALUE PLATTER* \$68

5 Selected Deluxe Rolls: Crunchy, Miami Heat, Belmont, Moshi Moshi, and Volcano

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AZUMARE

FOOD MENU




SMALL PLATES

PERUVIAN CAUSA TUNA \$19 GF

A perfect layered dish of mashed potato with yellow chili pepper (Aji Amarillo), lemon, mayonnaise and avocado

TRIO CEVICHE* \$38 GF

A combination of the three types of traditional Peruvian Ceviches (Classic Ceviche, Aji Amarillo Ceviche, and Rocoto Ceviche)

- Classic Ceviche* \$29
- Aji Amarillo Ceviche* \$29 
- Rocoto Ceviche* \$29  

TIRADITO TRIO \$28

A combination of the three types of tataki (Seared Tuna, Salmon and Hamachi) with ponzu sauce, rocoto, and aji amarillo

PAPAS RELLENAS \$19

Stuffed potatoes with shredded beef, pico de gallo and guacamole

ARAYES \$21

Grilled pita with ground lamb, tempura eggplant, mango sauce and tahini

SOUPS & SALADS

Soups • Small \$14 • Large \$24

CHUPE DE PESCADO (FISH SOUP) GF

A creamy fish soup with yellow chili pepper (Aji Amarillo), Peruvian corn, pieces of corvina, egg and cilantro

CHUPE DE POLLO (CHICKEN SOUP) GF

A creamy chicken soup with yellow chili pepper (Aji Amarillo), Peruvian corn, pieces of chicken, egg and cilantro

GOCHUJANG CRISPY KALE SALAD \$19

Fresh kale salad, marinated peppers, kiwi, mango, almonds and pecans

EDAMAME \$12 GF

Whole edamame with sesame oil and sea salt

- Jalapeño Spicy \$16 

CRISPY TUNA RICE* (4) \$18

Crispy rice with fresh spicy tuna tartare and scallion

ANTICUCHOS MIXTO \$27 GF

Dark meat chicken (Pargiot) and steak with a Peruvian marinate (Aji Panka) and Peruvian Choclo

JALEA MIX \$24

Fried tempura fish, imitation shrimp, imitation crab, mushrooms, peppers, sweet potato, and onions accompanied by ponzu sauce

COCONUT SHRIMPS \$19

Fried tempura imitation coconut shrimp with our coconut curry sauce

LATIN SLIDERS (3) \$24

Your choice of arepita or tostones (GF) which comes with shredded beef, pico de gallo, cabbage salad, guacamole and a cilantro aioli

GARLIC SHRIMPS \$19 GF

Sauteed imitation shrimp with a garlic butter and cilantro

AVOCADO PALM \$17 GF

Avocado, palm and Peruvian corn with Huancaína Dressing

ASIAN CABBAGE SALAD \$18

Cabbage, red bell pepper, shredded carrot, edamame, cilantro, and almonds with a Thai dressing

DYNAMITE SALAD \$19 GF

Kani, wakame, avocado, cucumber and shiitake mushrooms

LATIN SALAD \$18 GF

Mix green, arugula, radish, avocado, tomato cherry, red onion, carrot, cucumber with Dijon mustard vinaigrette
Add: • Chicken \$6 • Steak \$9 • Salmon \$9

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AZUMARE FOOD MENU

ENTREES

ARROZ CHAUFA \$19

Stir fried rice with red onion, peppers, mushrooms, snow peas and scallions

• Lomo \$32 • Chicken \$29 • Fish \$30

TALLARINES SALTADOS \$24

Stir fried noodles with red onion, tomatoes, sweet peppers and fresh cilantro

• Lomo \$36 • Chicken \$29 • Fish \$34

VEGETABLES SALTADOS \$19

Sauteed Napa, peppers, onions, snow peas, mushrooms, and celery.

• Lomo \$34 • Chicken \$27

LOMO SALTADO \$39

Stir fried Sirloin slices with red onion, tomatoes, French fries, fresh cilantro and white rice

• Chicken \$31 • Mix \$38

SECO DE CORDERO \$54 GF

Peruvian stew lamb leg. Served with rice, beans, yuca, corn, and Zarza criolla

“OPEN SEA” PLATTER \$189

Fried whole snapper, coconut imitation shrimp, ceviche trio, salmon criollo, tempura mushrooms, Peruvian causa with tuna and 2 side dishes

AZUMARE PLATTER \$238 GF

Saltado mix, special sausage, anticucho mix, Tomahawk and 2 side dishes

ON THE GRILL

RIBEYE (16oz) \$57 GF

CENTER CUT (10oz) \$62 GF

RESERVE CUT (10oz) \$74 GF

BBQ STICKY RIBS \$67 GF *Upon Availability*

COWBOY (24oz) \$95 GF

THE TOMAHAWK (32oz) \$134 GF

CHICKEN BREAST \$32 GF

GRILLED CHICKEN CHURRASCO (PARGIOT) \$28 GF

Dark meat chicken (Pargiot) with a Peruvian marinade (Ají Panka)

PARRILLA MIX (2) \$142 GF

Rib Eye, chicken breast, sausage, marinated meat, and anticuchos chicken churrasco. Served with 2 sides, guasacaca and chimichurri

PESCADOS / FISH

SALMON CRIOLLO (8oz) \$34 GF

Grilled salmon with sautéed spinach, mushrooms, mashed potatoes and our criolla sauce

OPEN SEA CORVINA \$43

Corvina with tempura mushrooms, crispy imitation shrimp, mashed potatoes and our coconut curry sauce

AZUMARE SNAPPER \$32

Steam snapper fillet with ginger and scallion sauce, garnished with crispy leek and white rice

FISH A LA CHORRILLANA \$39 GF

Fresh Salmon with Peruvian aji panka sauce, roasted potatoes and choclo

• Snapper +\$8 • Corvina +\$11 • Tuna +\$13

EL PARGUITO (PER POUND) \$32

Fried Whole Red Snapper with tostones, salad and Zarza criolla

• Garlic sauce • Criollo

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AZUMARE FOOD MENU

SIDES \$9

All sides are Gluten Free

FRENCH FRIES

FRIED YUCA

LATIN SALAD

MASHED POTATO

PERUVIAN POTATO

TOSTONES

WHITE RICE

SAUTEED SPINACH WITH MUSHROOMS

STEAM YUCA WITH GARLIC AND HERBS

STEAM SWEET POTATO

SWEET PLANTAINS

SWEET POTATO FRIES

VEGETABLES SALTADOS

Sauteed Napa, peppers, onions, snow peas, mushrooms and celery.

KID'S MENU

CHICKEN FINGERS \$18

CRISPY FISH FINGERS \$21

LATIN BRISKET \$21 **GF**

Shredded beef with mashed potatoes

TALLARINES SALTADOS \$16

•Chicken \$19 • Lomo \$26

CHICKEN SALTADO \$19

LOMO SALTADO \$26

CHORI PAPAS \$21 **GF**

French fries with chorizo (beef sausage)

DRINKS

PANNA WATER (750 ML) \$10

ST. PELLEGRINO (SMALL) \$5

ST. PELLEGRINO (750 ML) \$7

ST. PELLEGRINO (1L) \$10

CHICHA MORADA \$7

LEMONADE \$7

LEMONANA \$9

COCADA \$11

COCO-LEMONADE \$11

PEACH SNAPPLE \$6

DIET PEACH SNAPPLE \$6

LEMON SNAPPLE \$6

DIET LEMON SNAPPLE \$6

MANGO MADNESS SNAPPLE \$6

INCA KOLA \$4

COKE \$3

COKE ZERO \$3

DIET COKE \$3

SPRITE \$3

SPRITE ZERO \$3

APPLE JUICE \$3

ORANGE JUICE \$3