

Inspiring Sushi

"An evolution from the traditional nigiri found in Asian restaurants globally."

Offered individually

Grilled Tuna Steak 6

~ White Rice, Grilled Ahi Tuna, Shaved Shitake Mushroom, Balsamic Glaze

Salmon Nigiri 4

~ White Rice, Scottish Salmon, Olive Tapenade

Blackened Ahi Tuna Carpaccio 6

~ White Rice, Cucumber Relish, served over Cucumber Ice

Spicy Yellowtail 6

~ White Rice, Yellowtail Amberjack, Roasted Shishito Pepper, served over Spicy Ice

Seared Wagyu 18

~ White Rice, Seared Wagyu Tenderloin, Coarse Himalayan salt, EVOO

Tuna Nigiri 6

~ White Rice, Ahi Tuna, Sweet Mango, Wasabi Cream

Poached Lobster 8

~ White Rice, Poached Lobster, Uni Butter

Lump Crab 8

~ White Rice, Citrus Marinated Super Lump Crab, Grilled Meyer Lemon, served over Citrus Ice

Poached Shrimp 5

~ White Rice, Sweet Shrimp, Tomato Horseradish

Seared Tenderloin of Beef 8

~ White Rice, Seared Filet Mignon, Crumble Blue Cheese, Shaved Truffle

** This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness. Additional charge may apply to any substitutions.*

"R'AZN the Bar"

3:00 ~ 6:00



1/2 Price Featured Cocktails

Tito's® \$5

Tanqueray \$5

Crown Royal \$6

JACK DANIEL'S \$5.5

JOHNNIE WALKER \$5.5/7.5

BACARDÍ \$4

Captain Morgan \$4

Jose Cuervo FAMILIA \$5

All Well Liquor Pours \$4
"Up" or "on the rocks"...add \$2
AZN "Featured" Cocktails Are Not Included

1/2 Price Featured Wines

...by the glass or by the bottle

- Santa Marina, Pinot Grigio, Italy 4/16**
Ponzi, Pinot Gris, Willamette Valley 6/24
Hess Select, Sauvignon Blanc, North Coast, California 4/18
Groth, Sauvignon Blanc, Napa Valley 7/28
St. Francis, Chardonnay, California 5/20
Hess Collection, Chardonnay, Napa 6/24
Sonoma Cutrer, Chardonnay, Sonoma 7/28
Pine Ridge, Chenin Blanc/Viognier, Napa 4.5/18
Matua, Rosé, Marlborough, New Zealand 5/20
Portlandia, Pinot Noir, Willamette Valley 6/24
Josh, Cabernet Sauvignon, California 5/20
Michael David, "Freakshow Cabernet Sauvignon", 6/24
Duckhorn, "Decoy", Cabernet Sauvignon, Sonoma 7/28
Bogle, Merlot, California 4.5/18
Pico Maccario, Barbera D'Asti, Lavignone 5/20
Morgante, Nero D'Avola, Vendemmia 6/24
1000 Stories, Zinfandel, California, 6/24
Michael David, "Freakshow Red Blend", Lodi 6/24
Bogle, "Phantom" Red Blend, California 7.5/30

BEER~ Domestic Bottles \$3 Import 3.5 Draft 4

1/2 Price Featured Sake

4oz.	10oz.	720ml
Tokubetsu Honjozo Sake "Endless Summer"		
6	14	32.5
Takatenjin Junmai Daiginjo "Soul of the Sensei"		
9	21	47.5

- California Roll Shrimp Tempura Roll
Spicy Tuna Roll 6
Red Dragon Shrimp 7
Crisp & Spicy Calamari 6
Chicken Fried Rice 7

Kako-zushi 8

is a pressed sushi from the Kansai region,
a favorite and specialty of Osaka

Tempura Lobster & Scallop 15

Sweet Baby Tail and a jumbo Sea Scallop

Lamb Kabobs (Medium Only) 10

Marinated lamb on a skewer

...served with our blue cheese sauce

Char Siu Cantonese Barbecue Pork 7

-served with BBQ & Mustard Dipping Sauces

Coconut Shrimp* 7

Hong Kong Style Lettuce Wrap 7

Spicy Wonton Tuna Chips 8

Black Pepper Filet-4 oz.(Medium Only) 10

Brussels Sprouts 6

Loaded Bulgogi Fries 8

Beef Lo Mein 7