

Azumi

PRIVATE DINING





Opened in 2014 to a 4.5 star review from The Baltimore Sun, Azumi has established itself as Baltimore's best Japanese fine-dining restaurant. Located on the picturesque Inner Harbor, Azumi features panoramic waterfront views of the city's downtown district.

The Atlas Restaurant Group enlisted renowned chefs to construct the authentic Japanese menu, which has a strong focus on sushi, as well as a hot kitchen. With seafood flown in fresh daily from Tokyo's Tsukiji Market, Azumi serves some of the freshest seafood in the region.



To complement Azumi's food menu, the beverage program includes a masterfully curated selection of sake, as well as the region's largest Japanese whisky list. Hand-crafted cocktails are mixed with yuzu citrus, yamomomo berry & Shochu to reflect their Japanese inspiration.

Azumi has made a commitment to our employees and guests to follow the best safety practices in adherence to CDC guidelines in all of our operations. We have a commitment to not only the excellent standards that we have built this company on, but also an unwavering commitment to the new standard of hygiene set forward by our leaders.







PRIVATE DINING ROOM

Located in the heart of the restaurant, our private dining space will allow small parties to enjoy the ambiance of our main dining room along with the privacy of an intimate dinner for any occasion.

 Standard Guest Capacity: 20 Seated

 Television Screen

 Computer Compatibility

FOOD & BEVERAGE MINIMUM

(Exclusive of tax and gratuity)

\$1,500.00++ *(Sun–Thurs evenings)*

\$3,000.00++ *(Fri–Sat evenings)*



AZUMI LOUNGE

Our water-front lounge in our bar area serves as a perfect space to host standing cocktail parties or happy hour events.

 Standard Guest Capacity: 40 Standing

FOOD & BEVERAGE MINIMUM

(Exclusive of tax and gratuity)

\$1,500.00++ *(Sun–Thurs evenings)*

\$2,000.00++ *(Fri–Sat evenings)*



ラウンジ

LOUNGE PACKAGE

\$60⁺⁺ | pp

STATIONARY APPETIZERS

Crispy Fried Calamari ponzu emulsion, togarashi

Edamame sea salt, lime

Crispy Rice Tuna eel sauce, scallion

Seaweed Salad traditional hiyashi wakame, cucumber

Rock Shrimp Tempura Ichimi aioli, baby lettuce

Vegetable Tempura

Vegetarian and gluten free options can be added by request



ディナーオプション

DINNER PACKAGES

Available after 4:00pm

**Menu items subject to change based on availability.*

永野
NAGANO
PACKAGE

\$95⁺⁺ | PP

STARTERS スターター

Edamame
sea salt, lime

Shishito Peppers
teriyaki miso, sesame

COURSE ONE いち

Crispy Rice Tuna
eel sauce, scallion

Yellowtail Jalapeño
pacific yellowtail, yuzu garlic soy, achiote oil

Azumi House Salad
baby lettuces, heirloom tomato, crispy onion,
carrot-ginger soy dressing

Assorted Tempura

COURSE TWO に

Chef's Selection of Nigiri/Sashimi and Maki Sushi

COURSE THREE さん

Spicy Beef Tenderloin
sesame, scallion

Grilled Spanish Bronzino
spinach, seasonal mushrooms, chimichurri

Wagyu Fried Rice
wagyu, scallion, mushroom, quail egg

Sweet Corn
shiso butter

COURSE FOUR 四

Chef's Seasonal Selections

Vegetarian and gluten free options can be added by request

東京 TOKYO PACKAGE

\$135⁺⁺ | PP

STARTERS スターター

Edamame
sea salt, lime

Shishito Peppers
teriyaki miso, sesame

COURSE ONE いち

Tuna Tartare
akami bluefin tuna, avocado, black truffle puree, moo shu crisps

Rock Shrimp Tempura
ichimi aioli, baby lettuces

Crispy Fried Calamari
ponzu emulsion, togarashi

Azumi House Salad
baby lettuces, heirloom tomato, crispy onion,
carrot-ginger soy dressing

COURSE TWO に

Chef's Selection of Sashimi/Nigiri, and Maki Sushi

COURSE THREE さん

Australian Wagyu
grade 10+ with fresh wasabi

Miso Black Cod
hajikami

Lobster Fried Rice
maine lobster, scallion, mushroom, quail egg

Sweet Corn
shiso butter

COURSE FOUR 四

Chef's Seasonal Selections

Vegetarian and gluten free options can be added by request

京都 KYOTO PACKAGE

\$165⁺⁺ | PP

STARTERS スターター

Edamame
sea salt, lime

Shishito Peppers
teriyaki miso, sesame

COURSE ONE いち

Seaweed Salad
traditional hiyashi wakame, cucumber

Spicy Snow Crab Tempura
cilantro, red onion, fresno chili, ponzu

Tuna Tartare
akami bluefin tuna, avocado, black truffle puree, moo shu crisps

Yellowtail Jalapeño
pacific yellowtail, yuzu garlic soy, achiote oil

COURSE TWO に

Premium Rolls of Sashimi/Nigiri

COURSE THREE さん

Japanese A5 Miyazaki Wagyu
japan's highest quality wagyu, truffle

Shrimp Fried Rice
shrimp, scallion, mushroom, quail egg

Branzino
spinach, seasonal mushrooms, chimichurri

Sweet Corn
shiso butter

COURSE FOUR 四

Chef's Seasonal Selections

Vegetarian and gluten free options can be added by request

BEVERAGE SERVICE 飲料

At Azumi, we have an extensive wine, sake & beer list that has been crafted by our beverage director. Please inquire about viewing our beverage list and selecting something special for your party. Please allow 7 business days for any selection and note some wine & sake have limited availability.

All lunch and dinner packages include soft beverages. All dinner packages include coffee and hot tea. Alcohol is billed by consumption.

RESTAURANT POLICES: Private Functions

All parties hosted on property incur a 20% service charge, a 6% Maryland Sales Tax for Food and 9% Maryland Sales Tax for Alcohol. These charges are added and itemized on the final bill.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. This final head count will be reflective of the number of the final invoice. Additional guests may be added within 72 hours, with management approval.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.
- Azumi is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.

CONTACT

To book your event or inquire for more information, please contact:

Kristen Hladky
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