



AZUMI





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.







## 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)*

\$1,000.00++ (Mon–Friday lunch)

\$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)*





虎穴に入らずんば虎子を得ず

ラウンジ

## LOUNGE PACKAGE

\$65<sup>++</sup> | pp

### STATIONARY APPETIZERS

EDAMAME

CRISPY RICE TUNA

CRISPY RICE TRUFFLE AVOCADO

SHISHITO PEPPERS

ROCK SHRIMP TEMPURA

SALMON AVOCADO ROLL

TUNA AVOCADO ROLL

VEGAN ROLL

*Vegetarian and gluten free options can be added by request*



# LUNCH PACKAGE

*Available before 4:00pm (Monday - Friday)*



永野  
NAGOYA  
LUNCH PACKAGE  
(served family style)

\$75<sup>++</sup> | PP

STARTERS スターター

EDAMAME  
*sea salt, lime*

COURSE ONE いち

TOFU MISO SOUP (INDIVIDUAL)  
*wakame seaweed, scallion*

AZUMI HOUSE SALAD  
*baby lettuces, heirloom tomato, crispy onion,  
carrot-ginger soy dressing*

CRISPY RICE TUNA  
*eel sauce, scallion*

COURSE TWO に

CHEF'S SELECTION OF MAKI/NIGIRI SUSHI

COURSE THREE さん

SPICY BEEF TENDERLOIN  
*sesame, scallion*

SHRIMP FRIED RICE  
*scallion, quail egg*

SWEET CORN  
*shiso butter*

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

OPTIONAL SAKE PAIRINGS

INTRO \$45<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | PP



# DINNER PACKAGES

*Available after 4:00pm*



# 永野 NAGANO

## PACKAGE

(served family style)

\$95<sup>++</sup> | PP

## STARTERS スターター

EDAMAME

*sea salt, lime*

SHISHITO PEPPERS

*teriyaki miso, sesame*

## COURSE ONE いち

TOFU MISO SOUP (INDIVIDUAL)

*wakame seaweed, scallion*

AZUMI HOUSE SALAD

*baby lettuces, heirloom tomato, crispy onion,  
carrot-ginger soy dressing*

YELLOWTAIL CARPACCIO

*onion jalapeno salsa, yuzu garlic soy, achiote oil, shiso*

CHICKEN GYOZA

*shiitake, cabbage, sesame soy*

## COURSE TWO に

CHEF'S SELECTION OF MAKI/NIGIRI SUSHI

## COURSE THREE さん

UMAMI GRILLED CHICKEN

*umeboshi ginger glaze*

SPICY BEEF TENDERLOIN

*sesame, scallion*

WAGYU FRIED RICE

*wagyu, scallion, quail egg*

SWEET CORN

*shiso butter*

## COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

## OPTIONAL SAKE PAIRINGS

INTRO \$45<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | PP

Vegetarian and gluten free options can be added by request



# 東京 TOKYO

## PACKAGE

(served family style)

\$135<sup>++</sup> | PP

## STARTERS スターター

### EDAMAME

*sea salt, lime*

### SHISHITO PEPPERS

*teriyaki miso, sesame*

## COURSE ONE いち

### TOFU MISO SOUP (INDIVIDUAL)

*wakame seaweed, scallion*

### SEAWEED SALAD

*traditional hiyashi wakame, cucumber, sesame*

### ROCK SHRIMP TEMPURA

*ichimi aioli, baby lettuces*

### CRISPY RICE TUNA

*eel sauce, scallion*

## COURSE TWO に

CHEF'S SELECTION OF NIGIRI/SASHIMI AND MAKI SUSHI

## COURSE THREE さん

### UMAMI GRILLED CHICKEN

*umeboshi ginger glaze*

### AUSTRALIAN WAGYU

*grade 10+ with fresh wasabi*

### SHRIMP FRIED RICE

*scallion, quail egg*

### SWEET CORN

*shiso butter*

## COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

## OPTIONAL SAKE PAIRINGS

INTRO \$45<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | PP



# 京都 KYOTO

## PACKAGE

(served family style)

\$165<sup>++</sup> | PP

## STARTERS スターター

### EDAMAME

*sea salt, lime*

### SHISHITO PEPPERS

*teriyaki miso, sesame*

## COURSE ONE いち

### TOFU MISO SOUP (INDIVIDUAL)

*wakame seaweed, scallion*

### ROCK SHRIMP TEMPURA

*ichimi aioli, baby lettuces*

### YELLOWTAIL CARPACCIO

*onion jalapeno salsa, yuzu garlic soy,achiote oil, shiso*

### CHICKEN GYOZA

*shiitake, cabbage, sesame soy*

## COURSE TWO に

CHEF'S SELECTION OF NIGIRI/SASHIMI AND MAKI SUSHI

## COURSE THREE さん

### UMAMI GRILLED CHICKEN

*umeboshi ginger glaze*

### JAPANESE A5 MIYAZAKI WAGYU

*japan's highest quality wagyu, truffle*

### SHRIMP FRIED RICE

*shrimp, scallion, quail egg*

### SAUTÉED MUSHROOMS

*seasonal japanese mushrooms, ponzu butter, shiso*

## COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

## OPTIONAL SAKE PAIRINGS

INTRO \$45<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | PP



# FLAME ROOM PACKAGES


\*Menu items subject to change based on availability.





## FLAME ROOM

An interactive dining experience featuring the highest-quality products, prepared right before your eyes in an intimate and relaxed setting.

 Standard Guest Capacity: 32

### FOOD & BEVERAGE MINIMUM

*(Exclusive of tax and gratuity)*

\$750++ *(Six Top Table)*

\$1,000++ *(Eight Top Table)*

\$5,000++ *(Entire Flame Room)*

# 炎の部屋

## NAGASAKI

### PACKAGE

\$115<sup>++</sup> | PP

#### STARTERS スターター

EDAMAME

*sea salt, lime*

CRISPY RICE TUNA

*eel sauce, scallion*

CHICKEN GYOZA

*shiitake, cabbage, sesame soy*

#### COURSE ONE いち

CHOICE OF ONE

AZUMI HOUSE SALAD

*baby lettuces, heirloom tomato, crispy onion,  
carrot-ginger soy dressing*

TOFU MISO SOUP

*wakame seaweed, scallion*

#### COURSE TWO に

CHEFS SELECTION OF PREMIUM NIGIRI, SASHIMI, AND ROLLS

#### COURSE THREE さん

CHOICE OF ONE | *Served with Vegetables & choice of Fried Rice or Lo Mein*

SALMON

BELL & EVANS CHICKEN BREAST

BLACK ANGUS BEEF TENDERLOIN

LAMB CHOP

#### COURSE FOUR 四

SEASONAL DESSERT PLATTER

#### OPTIONAL SAKE PAIRINGS

INTRO \$45<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | PP



# 炎の部屋 OSAKA PACKAGE

\$150<sup>++</sup> | PP

## STARTERS スターター

### YELLOWTAIL CARPACCIO

*onion jalapeno salsa, yuzu garlic soy,achiote oil, shiso*

### CRISPY RICE TUNA

*eel sauce, scallion*

### CHICKEN GYOZA

*shiitake, cabbage, sesame soy*

## COURSE ONE いち

### CHOICE OF ONE

### AZUMI HOUSE SALAD

*baby lettuces, heirloom tomato, crispy onion,  
carrot-ginger soy dressing*

### TOFU MISO SOUP

*wakame seaweed, scallion*

## COURSE TWO に

CHEFS SELECTION OF PREMIUM NIGIRI, SASHIMI, AND ROLLS

## COURSE THREE さん

CHOICE OF ONE | *Served with Vegetables & choice of Fried Rice or Lo Mein*

### SALMON

### LARGE TIGER SHRIMP

### SEA SCALLOPS

### BELL & EVANS CHICKEN BREAST

### BLACK ANGUS BEEF TENDERLOIN

### USDA PRIME BLACK ANGUS RIBEYE

### LOBSTER TAIL+\$20PP

## COURSE FOUR 四

### SEASONAL DESSERT PLATTER

## OPTIONAL SAKE PAIRINGS

INTRO \$45<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | PP



# TUNA CARVING

## PACKAGE

*(15 guests minimum/35 max)*

*(cocktail style event - dinner only)*

**\$210<sup>++</sup> | PP**

## INCLUDES

### LIVE TUNA BREAK DOWN

*interact with our skilled chefs as they demonstrate the art of sushi preparation*

### PASSED HORS D'OEUVRES

*chefs selection of items from our kitchen*

### MAKI ROLLS

*sashimi and nigiri*

### STATIONED DESSERT

*a blend of seasonal flavors created by our pastry chef*

## SUSHI ROLLING CLASS

**\$100<sup>++</sup> | PP**

## OPTIONAL SAKE PAIRINGS

INTRO \$45<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | PP

## OPTIONAL JAPANESE SPIRITS PAIRINGS

INTRO \$45<sup>++</sup> | PP

PREMIUM \$85<sup>++</sup> | PP

*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 events hosted on property incur a 20% Service/Gratuuity charge, a 3% Facility Fee, 6% Maryland Sales Tax for Food and Gratuuity/Service/Admin charges, 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. Cancellations due to inclement weather, requires 48 hours notice.
- Azumi is not responsible for any lost or stolen personal property.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.
- It is strictly prohibited for any host or guest to take extra food and beverage off premises at the conclusion of their event.

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## CONTACT

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

APRIL LICHTENBERG  
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