

AZUMI  
PRIVATE DINING





# 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.

Azumi's interior seats 170 people and includes a large dining room, sushi bar, private dining space, lounge, & a full service bar. The outdoor patio seats an additional 70 people and overlooks Baltimore's Inner Harbor.

To complete the Azumi ambience, a live DJ plays music in the Azumi lounge on Friday & Saturday nights, where guests can reserve a table with bottle service.





## PRIVATE DINING ROOM

In the heart of Azumi is our private dining room, allowing parties to enjoy the ambiance of our main dining room along with the privacy of an intimate dinner. Perfect for celebrations, business meetings, and presentations, this space will host up to 24 guests.

 20–24 seated guest capacity

 Television screen

 Computer compatibility

### FOOD & BEVERAGE MINIMUM

*(Exclusive of tax and gratuity)*

\$1,500.00++ *(Sun–Thurs evenings)*

\$2,000.00++ *(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.

 40 standing guest capacity

### FOOD & BEVERAGE MINIMUM

*(Exclusive of tax and gratuity)*

\$1,500.00++ *(Sun–Thurs evenings)*

\$2,000.00++ *(Fri–Sat evenings)*



## LOUNGE PACKAGE ラウンジ

**\$40.00++** *per person*

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### STATIONARY APPETIZERS

#### **Shishito Peppers**

crushed garlic chip, sea salt, fresh yuzu

#### **Sushi Platter**

chef's selection of Azumi's freshest  
sushi offerings

#### **Yellowtail Jalapeño**

yuzu garlic soy, achiote oil, tokyo leek

#### **Rock Shrimp Tempura**

ichimi aioli, baby lettuces



# ディナーオプション

## DINNER PACKAGES

Available after 4:00pm

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

# HOKKAIDO PACKAGE 北海道

\$75.00++ per person

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

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## STARTERS スターター

*Served family style*

### Edamame

sea salt, lime

### Shishito Peppers

crushed garlic chip, sea salt, fresh yuzu

## APPETIZERS 前菜

*Served family style*

### Hamachi Jalapeño

pacific yellowtail, yuzu garlic soy, achiote oil, tokyo leek

### Tuna Tartare

chopped akami blue fin tuna, avocado, black truffle purée, moo shu crisps

### Wagyu Fried Rice

australian wagyu, mushroom, scallion, quail egg

## ENTREES デイナー

### Sashimi Dinner

14 pieces of fresh fish

### Nigiri Dinner

chef's selection of eight different types of nigiri style fish

### Shrimp & Vegetable Tempura

kabocha, eggplant, zucchini, onion, satsumaimo

### Chirashi

twelve pieces of bite sized sushi served over rice

### Miso Black Cod

momiji miso sauce, seasonal vegetables, yamamomo

### Free Range Chicken

japanese mushroom sauce, sweet soy reduction, seasonal mushrooms over rice

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## DESSERT PLATTER デザート

*Served family style*

### Mini Coconut Tapioca Pudding

fresh mango

### Mini Cheesecake Mousse

strawberry gelee

### Kokonattsukeki

coconut layer cake, sake strawberries, yuzu gel, strawberry yogurt sorbet

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## ADD-ONS 追加

*Served family style*

### Royal Azumi 175

chef's selection of twelve pieces of sushi, fourteen pieces of sashimi, choice of two specialty rolls, one spicy tuna roll

### Emperor's Sushi Feast 240

40 pieces of Azumi's highest end sushi and sashimi flown in from japan and surrounding waters

# NAGANO PACKAGE 永野

\$95.00++ per person

Vegetarian and gluten free options can be added by request

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## STARTERS スターター

Served family style

### Edamame

sea salt, lime

### Shishito Peppers

crushed garlic chip, sea salt, fresh yuzu

## APPETIZERS 前菜

Served family style

### Tuna Tartare

chopped akami blue fin tuna, avocado & black truffle purée, moo shu crisps

### Yellowtail Jalapeño

pacific yellowtail, yuzu garlic soy, achiote oil, tokyo leek

### Sautéed Mushrooms

shiitake, enoki, shimeji & eringi mushrooms, ponzu butter, myoga, shiso, chives, mitsuba

### Rock Shrimp Tempura

ichimi aioli, baby lettuces

## ROYAL AZUMI COURSE ロイヤル

One royal platter served family style for every 5 guests

chef's selection of twelve pieces of sushi, fourteen pieces of sashimi, choice of two specialty rolls, one spicy tuna roll

## ENTREES デイナー

### Sashimi dinner

14 pieces of fresh fish

### Nigiri Dinner

chef's selection of eight different types of nigiri style fish

### Bluefin Tuna Don

3pc akami, 3pc chutoro, ikura, tamago served over rice

### Free Range Chicken

japanese mushroom sauce, sweet soy reduction, seasonal mushrooms, over rice

### Australian Wagyu NY Strip

japanese steak sauce, maitake, seasonal vegetables

### Miso Black Cod

momiji miso sauce, seasonal vegetables, yamamomo

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## DESSERT PLATTER デザート

Served family style

### Mini Coconut Tapioca Pudding

fresh mango

### Mini Cheesecake Mousse

strawberry gelee

### Kokonattsukeki

coconut layer cake, sake strawberries, yuzu gel, strawberry yogurt sorbet

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## ADD-ONS 追加

Served family style

### Royal Azumi 175

Chef's selection of twelve pieces of sushi, fourteen pieces of sashimi, choice of two specialty rolls, one spicy tuna roll

### Emperor's Sushi Feast 240

40 pieces of Azumi's highest end sushi and sashimi flown in from Japan and surrounding waters

# TOKYO PACKAGE 東京

\$125.00++ per person

Vegetarian and gluten free options can be added by request

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## STARTERS スターター

Served family style

### Edamame

sea salt, lime

### Shishito Peppers

crushed garlic chip, sea salt, fresh yuzu

## SOUP & SALAD スープとサラダ

Guest selects one

### Miso Soup

sea salt, lime

### House Salad

baby lettuces, heirloom cherry tomato, carrot-ginger soy dressing, crispy onions

### Seaweed Salad

assortment of five seaweeds, cucumber, lemon, sesame, citrus vinaigrette

## APPETIZERS 前菜

### Tuna Tartare

chopped akami blue fin tuna, avocado & black truffle purée, moo shu crisps

### Wagyu Fried Rice

australian wagyu, mushroom, scallion, quail egg

### Lobster Tempura

crispy maine lobster morsels, spicy aioli, Tokyo tartar

### King Crab Leg

grilled with spicy soy butter, lemon, chives

## ENTREES デイナー

### Misco Black Cod

momiji miso sauce, seasonal vegetables, yamamomo

### Australian Wagyu Ribeye

aji panca, nikiri, ponzu, red potato, snow peas, maitake, seasonal vegetables

### Sashimi Dinner

14 pieces of fresh fish

### Tsukiji Nigiri Dinner

chef's selection of ten different types of Japan's highest quality seafood

### Free Range Chicken

japanese mushroom sauce, sweet soy reduction, seasonal mushrooms, over rice

### Bluefin Tuna Don

3pc akami, 3pc chutoro, ikura, tamago served over rice

## DESSERT PLATTER デザート

### Mini Coconut Tapioca Pudding

fresh mango

### Mini Cheesecake Mousse

strawberry gelee

### Kokonattsukeki

coconut layer cake, sake strawberries, yuzu gel, strawberry yogurt sorbet

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## ADD-ONS 追加

Served family style

### Royal Azumi 175

Chef's selection of twelve pieces of sushi, fourteen pieces of sashimi, choice of two specialty rolls, one spicy tuna roll

### Emperor's Sushi Feast 240

40 pieces of Azumi's highest end sushi and sashimi flown in from Japan and surrounding waters

## 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.
- 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.
- The menus and pricing within this packet are subject to change based upon availability and seasonality.

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## CONTACT

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

**LAURE FRASER**

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