











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.



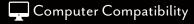
PRIVATE DINING ROOM

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





FOOD & BEVERAGE MINIMUM

(Exclusive of tax and gratuity)

\$1,000.00++ (Mon-Friday lunch)

\$1,500.00++ (Sun-Thurs evenings)

\$2,000.00++ (Fri-Sat evenings)



OTOSHI PACKAGE

\$70++ | PP

STATIONARY APPETIZERS

EDAMAME (V)

CRISPY RICE TUNA

CRISPY RICE TRUFFLE AVOCADO (V)

CHICKEN GYOZA

HAMACHI ROLL

SPICY TUNA ROLL

SAKE ROLL

SEASAME BROWNIE



LUNCH PACKAGE

Available before 3:00pm (Monday - Friday)

永野 NAGOYA LUNCH PACKAGE

\$80++ IPP

(served family style)

STARTERS スターター

EDAMAME steamed, sea salt

COURSE ONE US

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

CRISPY RICE spicy tuna

CHICKEN GYOZA shitake, cabbage, ponzu sauce

COURSE TWO K

CHEF'S SELECTION OF SUSHI

COURSE THREE 3A

SPICY BEEF TENDERLOIN sesame, scallion

FRIED RICE vegetable, scallion, quail egg

SHISHITO PEPPERS(V) sweet soy, caramelized macadamia nuts, bonito flakes

COURSE FOUR M

CHEF'S SEASONAL SELECTION

OPTIONAL SAKE PAIRINGS

INTRO \$45++ | PP PREMIUM \$85++ | PP



DINNER PACKAGES

Available after 4:00pm

永野 NAGANO PACKAGE

\$100++ | PP

(served family style)

STARTERS スターター

EDAMAME steamed, sea salt

COURSE ONE いち

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

CHICKEN GYOZA shitake, cabbage, ponzu sauce

CALAMARI ponzu aioli, togarashi

AZUMI HOUSE SALAD (V) greens, heirloom cherry tomatoes, carrot-ginger dressing, crispy shallots

COURSE TWO K

CHEF'S SELECTION OF SUSHI

COURSE THREE さん

SPICY BEEF TENDERLOIN sesame, scallion

FRIED RICE vegetable, scallion, quail egg

CHARRED AVOCADO (V) ponzu, crunchy chili garlic

BRUSSEL SPROUT LEAVES balsamic, almonds, bonito flakes

COURSE FOUR M

CHEF'S SEASONAL SELECTIONS

OPTIONAL SAKE PAIRINGS

INTRO \$45++ | PP

PREMIUM \$85++ | PP

東京 TOKYO PACKAGE

(served family style)

\$120++ | PP

STARTERS スターター

EDAMAME steamed, sea salt

COURSE ONE V5

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

CEVICHE SAMPLER

YELLOWTAIL SERRANO shiso, kumquat, radish, ponzu

ROCK SHRIMP chives, lime, spicy aioli

COURSE TWO K

CHEF'S SELECTION OF SUSHI

COURSE THREE 3A

MISO BLACK COD hajikami , teriyaki miso

SPICY BEEF TENDERLOIN sesame, scallion

SHISHITO PEPPERS(V) sweet soy, caramelized macadamia nuts, bonito flakes

CHICKEN FRIED RICE chicken, scallion, quail egg

COURSE FOUR M

CHEF'S SEASONAL SELECTIONS

OPTIONAL SAKE PAIRINGS

INTRO \$45++ | PP PREMIUM \$85++ | PP

京都 KYOTO PACKAGE

\$180++ IPP

(served family style)

STARTERS スターター

EDAMAME sea salt, lime

COURSE ONE US

CLAM MISO SOUP (INDIVIDUAL) tofu, wakame seaweed, scallion

PALM HEART CARPACCIO watermelon radish, orange, herb oil, sanbaizu

SCALLOP TIRADITO watermelon radish, leche de tigre, puffed quino

AKAMI SUNRISE baby heirloom tomatoes, carrot zu

GRILLED CHICKEN THIGH aji amarillo, sweet soy glaze, marble potatoes

GIANT PRAWN

aji limo relish, choclo corn, lime

COURSE TWO K

CHEF'S SELECTION OF SUSHI

COURSE THREE 3%

MISO BLACK COD hajikami, teriyaki miso

LAMB CHOPS kimchi, whipped tofu feta

WAGYU FRIED RICE scallion, quail egg

SPICY BEEF TENDERLOIN

sesame, scallion

COURSE FOUR 四

CHEF'S SEASONAL SELECTIONS

OPTIONAL SAKE PAIRINGS

INTRO \$45++ | PP PREMIUM \$85++ | PP

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. Alcohol is billed by consumption.

RESTAURANT POLICES: PRIVATE FUNCTIONS

All parties hosted on property incur a 20% service charge/gratuity, a 2% Administrative Fee, and a 8.25% Texas Sales Tax for Food and 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. Cancellation 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.

CONTACT

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

KRISTEN HLADKY

Kristen.Hladky@AtlasRestaurantGroup.com

