

## **Moto Azabu Sushi Bar and Grill**

While our Sushi bar is our marquee, we offer a unique experience in our separate izakaya dining room. Behind the Izakaya bar, we have imported Japanese Micro Brew Hitachino draft beer on tap, and feature a fine selection of Ji-zake (Micro Sake Brew) and shochu. Dive into our grill menu, featuring small dishes to be paired with your favorite beverage.

### **OMAKASE COURSE**

### **NIGIRI SUSHI**

### **SASHIMI**

### **ROLL SUSHI (CUT AND HAND ROLLS)**

### **TEMPURA (VEGETARIAN AVAILABLE)**

### **TERIYAKI (RIB EYE BEEF OR CHICKEN)**

### **UDON NOODLE**

### **GRILLED MEAT AND FISH**

### **FULL IZAKAYA MENU**



Paying with any types of card,  
3% merchant processing fee will be added to your final bill.

Server / Chef \_\_\_\_\_ Table / Seat \_\_\_\_\_

Sushi/Sashimi 寿司/刺身	2pc	Sashimi
Albacore Tuna アバコ	8.5	22.0
Ankimo (Simmered Monkfish Liver) あん肝	8.5	19.0
Fresh Water Eel うなぎ	9.5	-
Halibut 平目	9.0	23.0
Ikura (Salmon Roe) イクラ	11.0	-
Octopus タコ	8.0	17.0
Saba, Marinated Mackerel しめさば	8.0	18.0
Salmon 鮭	9.0	23.0
Scallop 貝柱	9.5	21.0
Sea Eel 穴子	9.0	-
Shrimp 海老	9.0	-
Squid イカ	8.0	17.0
Sweet (Tamago) Egg 玉子	8.0	-
Tobiko (Flying Fish Roe) とびこ	8.0	-
Tuna (Bluefin) 本鮪	11.0	27.0
Tuna (Chu-Toro) Med.- Fatty Bluefin 中トロ	15.0	36.0
Tuna (Toro) Fatty Bluefin Belly トロ	19.5	46.0
Yellowtail ハマチ	9.0	23.0
Aji (Jack Mackerel) あじ	15.0	36.0
Black Snapper 黒鯛	10.0	25.0
Engawa (Halibut Fin) エンガワ	10.0	25.0
Hirame Kobujime 平目昆布締め	9.5	24.0
Kanpachi (Amberjack) カンパチ	9.5	24.0
Kohada (Gizzard Shad) コハダ	13.0	32.0
Salmon Belly 鮭ベリ	10.5	26.0
Yellowtail Belly ハマチ・ベリ	11.0	27.0
Rolls 巻寿司		
Cut	Hand	
Cucumber Roll かっぱ巻	7.0	6.0
Ume Shiso (Pickled Plum w/Shiso) 梅しそ	7.0	6.0
Yamaimo (Yam Root w/Shiso) 山芋しそ	8.0	7.5
Avocado Roll アボカド巻	7.5	6.5
Vegetable Roll 野菜巻	7.5	6.5
Avocado/Cucumber Roll アボきゅう巻	8.5	7.5
Salmon Roll サーモン巻	10.5	9.5
Albacore Tuna Roll アバコ巻	10.0	9.0
Mentaiko Roll (Spicy Cod Roe) 明太子巻	9.5	9.0
Salmon Avocado Roll 鮭/アボカド巻	12.0	11.0
Salmon Skin Roll サーモンスキン巻	11.0	10.0
Scallop Roll 貝柱巻	11.0	10.0
Spicy Tuna Roll スパツナ巻	12.0	11.0
Tuna Roll (Blue Fin) 鉄火巻(本鮪)	12.0	11.0
Yellowtail Roll ハマチ巻	11.0	10.0
Eel Avocado Roll うなぎ/アボカド巻	13.0	12.0
Philadelphia Roll フィラデルフィア巻	12.5	11.5
Baked Crab Roll 焼き蟹巻	16.0	15.0
Negi Toro Roll ネギトロ巻	15.0	14.0
California Roll カリフォルニア巻	15.0	14.0
Shrimp Tempura Roll エビ天巻	16.0	14.5
Softshell Crab (Spider) Roll ワタリ蟹巻	17.0	16.5
Super California Roll スーパー・カリ巻	21.0	-
Caterpillar Roll キャタピラー巻	22.0	-
Rainbow Roll レインボー巻	26.5	-
Dragon Roll ドラゴン巻	26.0	-
Lobster Tail Roll オブスター巻	38.0	-
Moriawase (Assorted) 盛り合わせ		
Sushi Moriawase (8 pc of Chef's Daily Choice sushi, w/roll)		50.0
Sashimi Moriawase (6 kinds of Chef's Daily Choice sashimi)		50.0

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## SOUP & SALAD

Miso Soup  
みそ汁  
4.5

Vegetable Miso Soup  
野菜のみそ汁  
(Japanese Eggplant, Pumpkin, Sweet Potato,  
Mushroom, and Green Onion)  
6.5

Clam Miso Soup  
あさりのみそ汁  
8.0

Chawan-Mushi (20min)  
茶わん蒸し  
Fish, Vegetables, meat in  
steamed egg and broth custard.  
(May take 20 min)  
10.0

Cucumber Sunomono  
きゅうりの酢の物  
6.5

Crab Cucumber Sunomono  
きゅうりと蟹の酢の物  
10.0

Mixed Green Salad  
ミックス・サラダ  
10.0

Side Salad  
サイド・サラダ  
4.5

Seaweed Salad  
(With mixed Baby Green)  
11.5  
OR Just Seaweed  
海藻サラダ  
8.5

Salmon Skin Salad (20min)  
サーモンスキン・サラダ  
17.0

Mushroom Salad  
炒めきのこサラダ  
(Quickly sautéed mix of mushrooms over  
a mixed baby green salad)  
19.0

## VEGETABLES

Edamame  
with Himalayan Salt  
枝豆  
6.5

Garlic Edamame  
ガーリック枝豆  
8.5

Shishito Peppers  
炒めししとう  
(Sautéed with sake and soy sauce,  
topped with bonito flakes)  
8.5

Nasu Miso  
なすの胡麻味噌炒め  
(Japanese Eggplant sautéed with Sesame and Miso)  
10.0

Agedashi Tofu  
揚げ出し豆腐  
fried "Organic Tofu" with a Bonito "Dashi" Sauce  
10.0

Corn "Kakiage"  
Tempura Corn  
トウモロコシのかき揚げ  
8.0

Vegetable Tempura 野菜天ぷら  
(Sweet Potato, pumpkin  
Japanese Eggplant, Shiitake Mushroom,  
Asparagus and Shishito Pepper)  
17.0

Spinach Gomaae  
(with Sesame Sauce)  
ほうれん草の胡麻和え  
7.5

Kinpira Gobo  
きんぴらごぼう  
(Burdock roots and carrots sautéed with soy, dashi,  
yuzu pepper and sake, sesame sprinkled on top)  
8.5

Oshinko (Vegetable Pickles)  
お新香  
8.0

## SEAFOOD

Steamed Asari Clams  
(Steamed in Sake/Garlic)  
あさりの酒蒸し  
18.0

Grilled Mackerel  
Lightly salted and grilled  
さばの塩焼き  
17.0

Calamari Asparagus  
イカとアスパラ炒め  
Sautéed Calamari with Asparagus  
in butter and soy sauce  
16.0

Fried Calamari  
イカの唐揚げ  
9.0

Fried Oysters  
Freshly shucked Pacific Oyster (2-3pc)  
seasoned and deep fried with fresh Panko  
カキフライ  
10.0

## MEATS

### Crispy Rice (3pc) クリスピーライス

Comes with 3 toppings: Spicy Tuna, Salmon Tartare,  
and Crab (Blue Crab meat/Snow Crab Leg,  
you may mix and match toppings.  
19.0

### Mixed Tempura ミックス天ぷら

(Shrimp, White Fish, Sweet Potato,  
Japanese Eggplant, Pumpkin, Shiitake Mushroom,  
Asparagus and Shishito Pepper)  
25.0

### Shrimp Tempura (5pc Shrimp only) 海老天ぷら

18.5

### Grilled Yellowtail Collar ハマチのカマ (May take 20min)

18.5

### Grilled Salmon Collar 鮭のカマ (May take 20min)

17.0

### Grilled Calamari いかの丸焼き

Lightly marinated and grilled squid.  
19.0

### Geso-Yaki げそ焼き

Grilled Squid legs, served with  
Spicy Mayo  
8.5

### Black Cod 銀ダラの西京焼

Grilled fresh Black Cod Marinated  
in Saikyo Miso  
28.0

### Salmon Miso 鮭のみそ焼き

Salmon grilled with Miso on top  
16.0

### Scallop Dynamite

貝柱ダイナマイト (May take 20min)  
Moto-Azabu Style Scallop Gratin, Scallop,  
Mushroom sautéed and baked with spicy mayo  
26.0

*Paying with credit cards, 3% processing  
fee will be added to final bill.*

*Party of 6 and more, gratuity of 20% will  
be added to final bill.*

*We don't accept Smartphone payments  
(Apple Pay, Android Pay Etc.)*

### Deep Fried, Steamed or Pan fried Gyoza

蒸し餃子、揚げ餃子、焼き餃子  
Minced Pork with Vegetables  
10.0

### Beef Tataki 牛肉のたたき

Thin sliced, seared Ribeye (raw) beef, chilled,  
with a garlic soy sauce dressing  
16.0

### Buta Kimchi 豚キムチ

Sautéed thin sliced pork belly  
and kimchi with scallion  
13.0

### Grilled Pork Belly 豚ペリー塩焼き

Grilled with salt and pepper  
13.0

### Spicy Chicken Wings スパイシー手羽焼き

11.0

### Chicken Katsu (Cutlet) チキンかつ

Deep fried fresh Panko breaded chicken breast.  
16.0

### Pork Katsu (Pork Filet Cutlet) とんかつ

Deep fried fresh Panko breaded  
Pork Tenderloin filet.  
17.0

### Tatsuta-Age 鶏の竜田揚げ

Marinated Fried Chicken  
10.5

### Chicken Teriyaki 鶏のテリヤキ

Breasts or Dark Meat  
20.0

### Ribeye Teriyaki Steak (8 oz.) ビーフテリヤキ

39.0

### Yakiniku Beef ビーフ焼肉

Sautéed Beef slices and Nira (Chive)  
with special Asian BBQ sauce.  
10.0

### Chashu Pork 焼きチャーシュー

Grilled on our open grill, topped with  
Azabu special Ra-yu sauce.  
10.0

### Crispy Miso Chicken Tender (2pc) OR Shrimp (3pc)

Marinated Chicken Tenders or shrimp  
deep fried Tempura style,  
then sautéed with our special sweet miso,  
citrus juice. It's Crunchy!  
(NO MIX and MATCH)  
13.0

*We are required by the Public Health Department to inform you  
that consuming raw or under cooked meats, poultry, seafood,  
shellfish, or eggs may increase your risk of food borne illness,  
especially if you have certain medical conditions.*

## Noodles

Shrimp and Vegetable Tempura Udon 海老/野菜天ぷらうどん	22.0
PAITAN Udon パイタンうどん (Chicken, Pork, Bonito base soup and Pork Chashu, Spinich, Kamaboko, Scallion toppings. Just like Tonkotsu Soup.)	19.0
Tan Tan Udon タンタンうどん (Udon noodles in very spicy Tan-Tan soup with ground meat, Bok-Choy and Garlic red pepper paste on top)	19.0
Chicken Udon 鶏うどん	17.0
Vegetable Udon 野菜うどん	15.0

## Rice

Rice (White or Brown)	4.0 / 5.0
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## Dessert

Ice Cream (Green Tea, Black Sesame)	7.0
Mochi Ice Cream: (Strawberry, Green Tea or Mango)	7.0
Lychee Sherbet	7.0
Banana Fritters with Ice Cream	12.0
Tempura Green Tea Ice cream (No substitutions)	14.0
House Original Desserts Please ask your server.	M.P.

## Soft Drink

Iced Green Tea	4.0
Oolong Tea (500ml BTL)	5.5
Coke / Diet Coke (Can)	4.5
Sprite / Dr. Pepper (Can)	4.5
Mexican Coke (BTL)	6.0
Bottled Water (Flat or Sparking)	5.5
Ramune, Japanese Sparkling Soda (BTL)	5.0
Orange Juice, Apple Juice (BTL)	4.5

## Moto Azabu Special Rolls

<u>California Roll</u> Snow Crab legs, Blue Crab meat, Avocado, Cucumber and Mayo. Cut 15.0 Hand 14.0
<u>Super California Roll</u> California Roll with Sea Eel on top Cut 21.0
<u>Philadelphia Roll</u> Salmon, Cream Cheese, Cucumber, and Avocado Cut 12.5 Hand 11.5
<u>Baked Crab Roll</u> Snow Crab legs, Blue Crab with spicy mayonnaise wrapped in soy paper Cut 16.0 Hand 15.0
<u>Shrimp Tempura Roll</u> Shrimp Tempura, Avocado and Cucumber Cut 16.0 Hand 14.5
<u>Fried Softshell Crab Roll</u> Deep Fried Softshell Crab, Gobo Root, Radish Sprouts, Avocado, and Cucumber Cut 17.0 Hand 16.5
<u>Caterpillar Roll</u> Fresh Water Eel and Cucumber inside, Avocado on top Cut 22.0
<u>Rainbow Roll</u> Tuna, Albacore, Salmon, Shrimp, and White Fish on top of California Roll Cut 26.5
<u>Dragon Roll</u> Shrimp Tempura, Cucumber inside, Avocado and Eel outside Cut 26.0
<u>Lobster Tail Roll</u> Baked Loster Tail, Avocado, Flying Fish Egg with spicy mayonnaise wrapped in soy paper Cut 38.0

Prices listed in this menu may  
change without notice.



**Our menu items, and prices may change without  
any advance notice.**