

## Appetizers

- Edamame** ☉ ... Soybeans in sea salt ~ or Samba, seasoned with chili sesame oil ~ or garlic, citrus ginger ~ 7  
**“Lollipop Lamb Chop”** ... Two double bone Lollipop Lamb Chops ... finished with a creamy blue cheese sauce ~ 18  
**Brussel Sprouts** ... Crispy wok-fried ... tossed in a sweet garlic chili sauce ~ 8  
**Red Dragon Shrimp** 🔥🔥🔥🐟 ... Crispy fried shrimp, spicy red dragon sauce and lime aioli ~ 14  
**Vietnamese Spring Roll** ... Fried spring rolls with ground chicken, vegetables & Sweet Chili dipping sauce ~ 8  
**Asian Baby Back Ribs** ... Half-rack oven roasted baby back ribs, Asian BBQ sauce, Asian slaw ~ 15  
**Sake Mussels** 🐚 ... PEI mussels in a Sake garlic/butter sauce, garlic toast ~ 14  
**Hong Kong Style Lettuce Wrap** ... Chicken, water chestnuts, mushrooms, lettuce cups, crispy noodles, hoisin sauce ~ 11  
**Crisp & Spicy Calamari** 🔥🔥🐟 ... Tempura fried tender calamari rings, Asian spices and spicy aioli ~ 12  
**AZN Crab Cake** 🐟 ... Pan-seared jumbo lump crab cake, pomegranate plum sauce ~ 16  
**Chicken Satay** ... White meat chicken skewers marinated in curry & grilled / Indonesian peanut sauce ~ 10  
**Shrimp Tempura** 🐟 ... Ten tempura fried shrimp served with dipping sauce ~ 18  
**Tuna Tataki** ... Grilled Sashimi grade tuna served rare, sliced thin over a cucumber salad & Ponzu sauce ~ 18  
**Mandalay Crab Angels** 🐟 ... Luscious blue crab meat, chopped shrimp & cream cheese in crispy dumpling skins ~ 12  
**Mongolian Beef Soft Taco** ... Mini flour tortillas of beef with scallions, guacamole, fresh salsa & Pico de Gallo ~ 14  
**Pork Dumplings** ... Served with traditional soy ginger sauce ~ 8

## Soups & AZN Signature Salads

- Hunan Hot & Sour Soup** 🔥 ... Spicy broth with egg drop, carrots, mushrooms, scallions, sesame oil ~ 6  
**Shanghai Style Won Ton Soup** 🐟 ... Pork & shrimp stuffed wonton, mushroom, snow peas & scallions in chicken broth ~ 7  
**Miso Soup** ☉ ... Most popular Japanese soup, with light miso broth, tofu, seaweed, carrots & scallions ~ 6  
**AZN House Salad** ... Mixed greens tossed with choice: sparkling Sake Vinaigrette, miso ginger or Blue Cheese (\$2) ~ 6  
**Wakame (Seaweed) Salad** ... Fresh seaweed salad with sesame seed & sesame oil ~ 6  
**Japanese Caesar Salad** ... Romaine lettuce, with an eggless Yuzu Caesar dressing ~ 9  
+ Grilled Chicken 6 + Grilled Shrimp 8  
**Hawaiian Ahi Poke\*** ... Fresh, raw tuna cubes, avocado, seaweed salad, pineapple & Ponzu sauce, topped with tobiko ~ 16  
**Japanese Ceviche\*** 🐟 ... Sashimi grade tuna, salmon, escolar, octopus, steamed shrimp, yellow tail, onion, cucumber, avocado, tomato & cilantro tossed in Chef's special Japanese citrus dressing ~ 17

## Meat & Poultry

- Asian Baby Back Ribs** ... Full rack of oven roasted baby back ribs, Asian BBQ sauce, Asian slaw ~ 28  
**General Tzu's Chicken** 🔥 ... Medallions of chicken thigh meat, broccoli, Szechuan peppers, sweet garlic chili sauce ~ 18  
**Panang Curry Chicken** 🔥🔥 ☉ ... Panang Curry smoothed with coconut milk, wok-tossed with mixed vegetables ~ 18  
**Szechuan String Beans & Chicken** 🔥🔥 ... Wok fried with string beans & Szechuan peppers in a fiery garlic sauce ~ 18  
**Cantonese Roasted Duck** ... Half duck marinated for four days, roasted, cucumber and Ume sauce ~ 28  
**Korean Beef Short Ribs** ... Tender short ribs Korean style, mashed potatoes & vegetables ~ 28  
**Seven Flavor Beef** 🔥 ... Flank Steak marinated in 7 Southeast Asian Spices, Wok-tossed served over bean sprouts & mushrooms-topped with crushed peanuts & Jicama ~ 21  
**Surf & Turf\*** 🐟 ... Tender filet medallions seared with a teriyaki glaze, broiled lobster tail topped with ginger scallion & garlic butter sauce, mashed potatoes and vegetable ~ 38  
**Kowloon Medallions\*** ... Two 4 oz. pan-seared beef tournedos, garden vegetable, mashed potatoes, citrus drizzle.  
with Black Pepper Sauce ~ 30 with Wasabi/Blue Cheese ~ 33 Oscar Style (Lump Blue Crabmeat) ~ 35  
**"Medallion Trilogy"\*** ... Three 4 oz. pan-seared beef tournedos with the Trilogy of preparations ~ 38  
*\*add a Lobster Oscar Tail to any entrée ~ 15*

## Seafood

- Wanchai Walnut Shrimp** 🐟 ... Crispy large shrimp wok-tossed in a honey-lemon aioli sauce with candied walnuts ~ 24  
**Chilean Sea Bass** ... Chilean sea bass baked, vegetable, steamed rice, misoyaki glacé & red beet vinaigrette ~ 34  
**Caramelized Salmon** ... Scottish salmon with vegetable, curry oil, sweet soy & steamed rice ~ 27  
**Snapper Oscar** 🐟 ... Pan seared topped with crabmeat & shaved asparagus, with citrus butter, rice & vegetable ~ 32  
**Seasonal Whole Fish** ... “Our House Specialty” - fresh whole fish creatively prepared with an Asian flair ~ MKT  
**Black & Blue Ahi Tuna** ... Sushi grade tuna seared rare with seaweed sesame crust & Thai basil citrette ~ 30  
**Szechuan Beans & Shrimp** 🐟🔥🔥 ... Wok-fried with string beans & Szechuan peppers, in a fiery garlic sauce 22  
**Red Curry Jumbo Shrimp** 🐟🔥🔥 ☉ ... Jumbo shrimp, lemongrass, ginger, garlic, carrots, onions, kaffir lime, cilantro & bell peppers in a spicy red curry & coconut reduction sauce ~ 28

## Vegetables, Rice & Noodles

- Spicy Anna Noodle Soup** 🐟🔥🔥🔥 Shrimp, scallops, chicken, and vegetables in a hearty, spicy soup with egg noodles ~ 21  
**Pad Thai Noodle** 🐟 ☉ Flat rice noodles tossed with egg, chicken, shrimp, fish tamarind sauce, bean sprouts & peanuts ~ 18  
**Hong Kong Pan-Fried Noodle** 🐟 ... Shrimp, scallops & chicken stir-fried with soy garlic sauce over crispy noodles ~ 18  
**Stir-Fried AZN Lo Mein** 🐟 ... Wok sautéed shrimp, beef, chicken & vegetables with Chinese egg noodles ~ 16  
**Stir-Fried Szechuan String Beans** 🔥🔥 ... Stir-fried crispy string beans and Szechuan peppers in a fiery garlic sauce ~ 12  
**Yang Chow Fried Rice** 🐟 ... Chicken, beef, shrimp, onion, bean sprouts, carrots, and peas ~ 14  
**Thai Basil Vegetable Tofu** ... Sautéed mixed vegetables, Thai basil & a light soy garlic sauce with fried tofu ~ 14

...from "The Grill"

"C.A.B. Flank Steak" 28

12 oz. Certified Angus Beef Flank Steak  
Marinated in "Sapporo Beer", Soy Sauce, Balsamic Vinegar, Honey, Kiwi, Garlic & Ginger  
...grilled to a medium rare...finished with a Cabernet Blueberry Sauce  
Served with Roasted Red Pepper Mashed Potato & Grilled Asparagus

Fresh Grilled Seasonal Fish 🍤

... Our Chef uses the freshest available fish and adds his finishing touch~ *Mkt*

...from "The Wok"

"AZN Surf & Turf Fried Rice" 🍤 29

Filet Mignon, Lobster Tail, Jumbo Shrimp & Breast of Chicken wok tossed with vegetables, egg & fried rice

"AZN Surf & Turf Lo Mein" 🍤 29

Filet Mignon, Lobster Tail, Jumbo Shrimp & Breast of Chicken wok tossed with vegetables & Chinese Egg Noodles

"The Pleasures of Lobster"

"AZN Miyazaki Roll"\* 🍤 ... Tempura Lobster Tail, Snow Crab, Avocado & Asparagus  
topped with Spicy Tuna & Firecracker Mix with a Spicy Thai Peanut Sauce & Eel Sauce ~ 30

Spicy Lobster Soup 🍤🔥🔥 ... Tom Yum broth with Lobster, Scallops, Shrimp and Calamari and assorted vegetables ~ 34

Specialty Rolls

8 pieces per order • Big Roll 5-6 pieces per order • As Hand Roll, add \$1.00 • Soy Wrapper, add \$1.00 • Substitute Brown Rice, add \$1.00

Lump Crab & Tuna\* 🍤 ... Lump crab, tuna, cucumber, avocado topped with sesame seeds and red tobiko ~ 18

Firecracker 🔥🔥🔥 🍤 ... Spicy tuna, tempura flakes, firecracker mix (krabstick, avocado and spicy mayo) & jalapeño ~ 15

"Lump & Snow Crab Roll"\* 🍤 ...Inside: Snow Crab, Panko Shrimp, Firecracker, Tempura Asparagus & Cucumber  
Outside: Colossal Lump Crab & Spicy Tuna Sauces: Spicy Mayo, Eel & Sciracha ~ 30

Dynamite Tuna\* 🍤🔥🔥 🍤🔥🔥 Lobster in dynamite sauce & asparagus inside topped with tuna, Sriracha sauce & sesame seeds ~ 18

Mt. Fuji 🍤🔥 Tempura shrimp, cream cheese, avocados inside topped with krabstick, sesame seed, spicy mayo & eel sauce ~ 16

Volcano 🔥🔥 🍤🔥 ... California roll topped volcano mix (krabstick, scallop, shrimp and spicy mayo) baked ~ 18

Surf & Turf Roll\* 🍤🔥🔥 🍤🔥🔥 ... Lump crab, tuna and cucumber topped with beef filet carpaccio and black sea salt ~18

Kamikaze Roll 🔥🔥🔥\* 🍤🔥🔥 Spicy lobster, lump crab, scallions, cucumber & avocado with tuna, salmon, Sriracha & eel sauce ~ 20

Dynamite Lobster Roll 🔥🔥🔥 🍤🔥🔥 Dynamite Lobster with avocado, cucumber, asparagus, spicy mayo & eel sauce (BIG ROLL) ~ 18

Enter the Dragon 🍤🔥 ... Shrimp tempura, cucumber, avocado, firecracker mix topped with scallions, eel sashimi,  
sesame seeds, eel sauce and devil sauce ~ 18

Traditional Sushi Rolls

California 🍤 ... Krabstick, cucumber, avocado inside, rice, sesame seed, masago outside ~ 8

Spider 🍤 ... Tempura fried soft shell crab, cucumber, rice inside topped with eel sauce and sesame seed (BIG ROLL) ~ 14

Tuna Avocado\* 🍤🔥 ... Tuna, avocado, sesame seed, topped with red tobiko ~ 12

Shrimp Tempura 🍤 ... Tempura shrimp, cucumber, avocado, and sesame seed topped with masago ~ 12

Rainbow\* 🍤🔥 ... Tuna, salmon, white fish and avocado on top of our California roll ~ 17

Tuna\* 🍤🔥 ... Sushi grade fresh tuna, rice inside, seaweed wrapper outside ~ 12

Blue Crab California 🍤🔥 🍤🔥 Lump blue crab meat, cucumber, avocado inside rice, sesame seed, red tobiko outside ~ 14

Spicy Tuna\* 🔥🔥 🍤🔥 ... Tuna, spicy mayo and sesame seed ~ 11

Spicy Salmon\* 🔥🔥 🍤🔥 ... Spicy Scottish salmon, cucumber and sesame seed ~10

Salmon Avocado\* 🍤🔥 🍤🔥 ... Fresh salmon, avocado and sesame seed ~ 11

Philly 🍤🔥 ... Smoked salmon, avocado, cream cheese and sesame seed ~ 12

"Sushi & Sashimi Combo for One"

... Chef's choice six pieces of freshest sashimi, five pieces of nigiri sushi and one California roll ~ 35

"Sashimi Combo" \* 🍤🔥

... 9 pieces of sashimi (tuna, salmon, yellow tail) ~ 21

"Sushi Boat for Two" \* 🍤🔥

... Chef's choice of the freshest sashimi, sushi and rolls ~ 75

Sushi / Sashimi

Tuna 8/10	Escobar 7/9
Yellow Tail 8/10	Lump Crab 8/10
Salmon 6/8	Scallop 9/9
Eel 8/10	Spicy Scallop 10
Octopus 7/9	Salmon Roe 9/12
Flying Fish Roe 6/8	Egg Cake 6/8
Smoked Salmon 7/9	Smelt Roe 5/7

🔥 AZN's Spicy Meter 🍤🔥 Gluten Free 🍤 Shellfish

\* This item is served using raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of food borne illness. Additional charge may apply to any substitutions.

\*\*There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.