

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

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

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

Pork Dumplings

Served with traditional soy ginger sauce ~ 8

Soups & AZN Signature Salads

Hunan Hot & Sour Soup🔥 ~ 6

Shanghai Style Won Ton Soup🐞 ~ 7

Miso Soup ☺ ~ 6

Tuna Carpaccio w/ Arugula*🔥🐞

Honey Ginger Vinaigrette w/ jalapeno & mandarin orange

NEW ITEM

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

Wakame (Seaweed) Salad

Fresh seaweed salad with sesame seed & sesame oil ~ 6

Japanese Caesar Salad

Eggless Yuzu Caesar dressing ~ 9

+ Grilled Chicken add 6 + Grilled Shrimp add 8

AZN House Salad Mixed greens tossed with choice: Sparkling Sake Vinaigrette, miso ginger or Blue Cheese (\$2) ~ 6

“Our House Specialties”

...from “The Grill”

Fresh Grilled Seasonal Fish 🍤

... Our Chef uses the freshest available fish.
Your server will inform you of today's selection.

New Items coming this soon!

...from “The Sea”

Grilled Mahi-Mahi

...Peanut encrusted Mahi-Mahi, finished with a citrus butter & Jumbo Shrimp garnish ~ 32

Snapper Oscar 🍤

... Pan seared topped with crabmeat & shaved asparagus, with citrus butter, rice & vegetable ~ 34

Seasonal Whole Fish

... “Our House Specialty” - fresh whole fish creatively prepared with an Asian flair ~ 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

“Lobster Trio” (for two when available) Mkt. Price per pound

Whole Live Lobster presented table side and prepared 3 ways
Lobster Tom Yum Soup / Tempura Lobster Sushi Roll / Lobster Claw Oscar

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, 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

Yang Chow Fried Rice 🍤

Chicken, beef, shrimp, onion, bean sprouts, carrots, and peas ~ 16

Thai Basil Vegetable Tofu

Sautéed mixed vegetables, Thai basil & a light soy garlic sauce with fried tofu ~ 14

Poultry

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

Cantonese Roasted Duck

Half duck marinated for four days, roasted, cucumber and Ume sauce ~ 28

Meat

Asian Baby Back Ribs

Full rack of oven roasted baby back ribs, Asian BBQ sauce, Asian slaw ~ 28

Korean Beef Short Ribs

Tender short ribs Korean style, mashed potatoes & vegetables ~ 28

Seven Flavor Beef🔥

Flank Steak , Asian Spices & mushrooms-topped with crushed peanuts & Jicama ~ 21

Kowloon Medallions*

Two 4 oz. pan-seared beef tournedos, garden vegetable & mashed potatoes
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

Surf & Turf*🦞

Filet medallions seared with a teriyaki glaze, broiled lobster tail topped
with ginger scallion & garlic butter sauce, mashed potatoes and vegetable ~ 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 ~ 36

Caramelized Salmon

Scottish salmon with vegetable, curry oil, sweet soy & steamed rice ~ 27

Black & Blue Ahi Tuna

Sushi grade tuna seared rare with seaweed sesame crust & Thai basil citrette ~ 30

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

Szechuan String Beans🔥🔥

Wok fried with string beans & Szechuan peppers in a fiery garlic sauce ~ 12

Chicken 18 Beef 20 Shrimp 22

🔥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.*

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

Florida Sushi Roll 🍤

Inside: Panko Crusted Grouper, Avocado & House Pickle Outside: Tuna & Yellowtail
Sauce: Lime Aioli & Misoyaki Glaze ~25

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

Blue Crab California 🍷🍤

Lump blue crab meat, cucumber, avocado inside rice, sesame seed, red tobiko outside ~ 14

“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 (2 pieces)

Tuna 8/10
Yellow Tail 8/10
Salmon 6/8
Eel 8/10
Octopus 7/9
Flying Fish Roe 6/8
Smoked Salmon 7/9



Sashimi (3 pieces)

Escolar 7/9
Lump Crab 8/10
Scallop 9/9
Spicy Scallop 10
Salmon Roe 9/12
Egg Cake 6/8
Smelt Roe 5/7