

Azuki Sushi

2321 5th Ave 92101-1610 · +16192384760 · Updated: Jan 14, 2026

[View online menu](#)



SHARED PLATES 9

Uni Toast	\$25.00
sea urchin, chopped toro, prosciutto, truffle aioli	
Miso Glazed Eggplant	\$12.00
sesame seeds, micro shiso	
Buta & Nira Steamed Dumplings	\$13.00
pork, cabbage, garlic chive, rayu-ponzu	
Salt and Pepper Karaage	\$15.00
japanese style fried chicken, sweet pickles, spicy mayo	
Kakuni	\$16.00
braised pork belly, mustard greens, shishito, boiled egg	
Hamachi Kama	\$21.00
grilled yellowtail collar, ponzu	
Miso Black Cod	\$19.00
bok choy, yu choy, sesame, saikyo miso	
Assorted Tempura	\$16.00
4 piece shrimp & assorted vegetable tempura	
Shrimp Fried Rice	\$16.00
white shrimp, egg, negi, crispy onion	

MISO SOUP 2

Tofu	\$4.00
seaweed, scallions	
Shiitake	\$5.00
tofu, seaweed, scallions	

RAW BAR 5

Shigoku Oyster	\$26.00
yuzu gelée, ponzu, micro shiso	

Crispy Rice + Spicy Tuna	\$18.00
shiitake mushroom, roasted sesame, jalapeño, nanban sauce	
Kanpachi Crudo	\$24.00
yuzu koshō verde, fresno chile, negi oil, shrimp chips	
Smoked Albacore Tataki	\$21.00
shiso chimichurri, pickled cucumber, Azuki ponzu	
Japanese Hotate Crudo	\$23.00
salmon roe, ice plant, red onion, citrus ponzu	

SALAD 2

Azuki	AVAILABLE OPTIONS
mixed greens, little gem lettuce, avocado, fuji apple, cucumber, crunchy sweet potato, sesame dressing*	
	\$16.00
	Add Assorted Sashimi: \$14.00
Miso Caesar Salad	\$17.00
baby romaine lettuce, parmesan cheese, salmon chicharrones, sesame seeds	

SIDES 3

Edamame	\$6.00
Garlic Edamame	\$8.00
Shishito	\$9.00
flash fried shishito peppers, bonito flakes, soy sauce	

SUSHI & SASHIMI 26

Hon Maguro / Bluefin Tuna	AVAILABLE OPTIONS
	Sushi: \$12.00
	Sashimi: \$21.00
Chu-Toro / Medium Fatty Tuna	AVAILABLE OPTIONS
	Sushi: \$15.00
	Sashimi: \$30.00
O-Toro / Fatty Tuna	AVAILABLE OPTIONS
	Sushi: \$17.00
	Sashimi: \$35.00
Shiromaguro / Smoked Albacore	AVAILABLE OPTIONS
	Sushi: \$7.00
	Sashimi: \$17.00
Sake / Salmon	AVAILABLE OPTIONS
	Sushi: \$7.00
	Sashimi: \$17.00

Sake Toro / Fatty Salmon	AVAILABLE OPTIONS
	Sushi: \$9.00
	Sashimi: \$20.00
Masuno Suke / Ora King Salmon	AVAILABLE OPTIONS
	Sushi: \$10.00
	Sashimi: \$23.00
Umi Masu / Ocean Trout	AVAILABLE OPTIONS
	Sushi: \$10.00
	Sashimi: \$23.00
Ikura / Salmon Roe	AVAILABLE OPTIONS
	Sushi: \$12.00
	Sashimi: \$12.00
Hamachi / Yellowtail	AVAILABLE OPTIONS
	Sushi: \$8.00
	Sashimi: \$18.00
Hamachi Toro / Fatty Yellowtail	AVAILABLE OPTIONS
	Sushi: \$10.00
	Sashimi: \$23.00
Kanpachi / Amberjack	AVAILABLE OPTIONS
	Sushi: \$9.00
	Sashimi: \$20.00
Aji / Horse Mackerel	AVAILABLE OPTIONS
	Sushi: \$11.00
	Sashimi: \$25.00
Madai / Red Sea Bream	AVAILABLE OPTIONS
	Sushi: \$8.00
	Sashimi: \$19.00
Nodoguro / Sea Perch	AVAILABLE OPTIONS
	Sushi: \$21.00
	Sashimi: \$38.00
Kinmedai / Golden Eye Snapper	AVAILABLE OPTIONS
	Sushi: \$18.00
	Sashimi: \$36.00
Kamasu / Japanese Barracuda	AVAILABLE OPTIONS
	Sushi: \$11.00
	Sashimi: \$25.00
Hirame / Halibut	AVAILABLE OPTIONS
	Sushi: \$7.00
	Sashimi: \$17.00
Engawa / Halibut Fin	\$9.00

Hotate / Diver Scallops	AVAILABLE OPTIONS	
	Sushi:	\$7.00
	Sashimi:	\$17.00
Ika / Squid		\$10.00
San Diego Uni / Local Sea Urchin	AVAILABLE OPTIONS	
	Sushi:	\$23.00
	Sashimi:	\$43.00
Miyazaki A5 Wagyu Beef	AVAILABLE OPTIONS	
	Sushi:	\$15.00
	Sashimi:	\$32.00
Unagi / Freshwater Eel		\$8.00
Ankimo / Monkfish Liver		\$10.00
Dashimaki Tamago / Custard Egg		\$5.00
SPECIALTY ROLLS 12		
By the Border		\$18.00
spicy tuna, avocado topped with seared albacore, sliced jalapeno, signature ponzu, spicy aioli		
Bluefin Toro-Taku		\$28.00
o-toro, chu-toro, tuna, negi-toro, cucumber, shiso, takuan pickles		
Sunshine		\$22.00
black tiger prawn, charred scallions wrapped in soy paper topped with salmon, king salmon, ocean trout, avocado, citrus ponzu		
Stardust		\$21.00
albacore, gobo, avocado topped with yellowtail, lemon slices, garlic ponzu		
Lobster		\$37.00
black tiger prawn, avocado topped with lobster, black truffle aioli, crispy onion		
Scorpion		\$20.00
tempura softshell crab, black tiger prawn, avocado, cucumber, gobo wrapped in soy paper		
R U Kidding Me?		\$28.00
blue crab, diver scallops, tempura asparagus wrapped in soy paper topped with seared tuna, white truffle oil, mixed greens, garlic ponzu, flash fried leeks		
Kobe		\$28.00
black tiger prawn, avocado, tempura onion topped with seared A5 Miyazaki wagyu, truffle aioli, yakiniku sauce		
Super Dragon		\$24.00
blue crab, shrimp tempura, cucumber topped with unagi, avocado, crunchy sweet potato, eel sauce		
Bonsai		\$18.00
shrimp tempura, spicy tuna, asparagus, white truffle aioli, nanban sauce, crunchy taro & sweet potato		

Vertigo	\$21.00
blue crab, yellowtail, shiso, fuji apple, avocado, gobo wrapped in cucumber, yuzu ponzu	
Green	\$16.00
asparagus, sweet potato, avocado, shiso topped with heirloom tomato, micro greens, sea salt, olive oil	

CLASSIC & HAND ROLLS 12

Blue Crab California	AVAILABLE OPTIONS
	Roll (8 Pieces): \$13.00
	Hand Roll (1 Piece): \$10.00
Spicy Tuna	AVAILABLE OPTIONS
	Roll (8 Pieces): \$11.00
	Hand Roll (1 Piece): \$8.00
Spicy Hamachi	AVAILABLE OPTIONS
	Roll (8 Pieces): \$11.00
	Hand Roll (1 Piece): \$8.00
Spicy Salmon	AVAILABLE OPTIONS
	Roll (8 Pieces): \$11.00
	Hand Roll (1 Piece): \$8.00
Spicy Scallop	AVAILABLE OPTIONS
	Roll (8 Pieces): \$11.00
	Hand Roll (1 Piece): \$8.00
House Smoked Salmon Skin	AVAILABLE OPTIONS
	Roll (8 Pieces): \$9.00
	Hand Roll (1 Piece): \$6.00
Eel & Avocado	AVAILABLE OPTIONS
	Roll (8 Pieces): \$11.00
	Hand Roll (1 Piece): \$8.00
Avocado & Cucumber	AVAILABLE OPTIONS
	Roll (8 Pieces): \$8.00
	Hand Roll (1 Piece): \$5.00
Negi Hama	AVAILABLE OPTIONS
	Roll (8 Pieces): \$11.00
	Hand Roll (1 Piece): \$11.00
Negi Toro	AVAILABLE OPTIONS
	Roll (8 Pieces): \$18.00
	Hand Roll (1 Piece): \$18.00
Shrimp Tempura	AVAILABLE OPTIONS
	Roll (8 Pieces): \$15.00
	Hand Roll (1 Piece): \$12.00

Rainbow

\$20.00

NIGIRI

3

Eight

\$42.00

chef's daily choice 8 pieces

Bluefin Four Ways

\$28.00

bluefin, chu-toro, o-toro, negi-toro (1 piece ea)

Salmon Four Ways

\$20.00

salmon, salmon toro, king salmon, ocean trout (1 piece ea)

SASHIMI

4

Twelve

\$38.00

chef's daily choice 12 pieces

Bluefin Three Ways

\$34.00

bluefin, chu-toro, o-toro (2 pieces ea)

Salmon Four Ways

\$32.00

salmon, salmon toro, king salmon, ocean trout (2 pieces ea)

Adventurous

\$120.00

SETS

7

Nigiri Plate

\$35.00

six pieces of chef's choice nigiri + choice of spicy tuna or salmon & avocado roll

Grilled Teriyaki Chicken

\$25.00

seasonal vegetables, confit potatoes, brown butter teriyaki sauce, steamed rice

Grilled Beef Short Ribs

\$32.00

bone-in beef short ribs, grilled broccolini, shishito salsa verde, yakiniku sauce, steamed rice

Shrimp Tempura Bowl

\$22.00

4 pieces shrimp & assorted vegetable tempura over steamed rice, eel sauce

Chirashi

\$30.00

assorted sashimi includes tuna, salmon and hamachi served over sushi rice

Toro Chirashi

\$40.00

o-toro, chu-toro, negi-toro, bluefin tuna served over sushi rice

Omakase Chirashi

\$40.00

chef's daily selection includes toro, uni, salmon, ikura served over sushi rice

COCKTAIL

10

'Azuki' Mule	\$16.00
Haku Vodka, Pickled Ginger, Cucumber, Lime, Bitters, Soda Water	
Strawberry Kush	\$15.00
Gustoso Rum, Paru Shiso-Hibiscus Tea, Strawberry, Lime, Salt, Soda Water	
Yuzu Collins	\$16.00
Roku Gin, Paru Blue Chamomile Tea, Yuzu, Lime, Soda Water	
Mami Umami	\$16.00
La Luna Mezcal, Grapefruit, Ginger, Lime, Shio Koji	
Gaijin Gimlet	\$15.00
Nikka Gin, Nigori Sake, Snap Pea, Calpico, Lime, Kombu, Salt	
Matcha Man	\$16.00
Nikka Vodka, Coconut, Calpico, Ginger, Lime, Wasabi, Matcha	
Twilight Samurai	\$18.00
Bourbon, Campari, Umeshu, Sansho Peppercorn, Salt	
Saru Old Fashioned	\$18.00
Toki Whisky, Infinity Banana, Vanilla, Salt	
Shibui Manhattan	\$35.00
Wagyu Hibiki, Pommeau, Bayleaf, Black Pepper, Salt	
Omakase	\$15.00
Allow the bartenders to showcase what they've been working on	

HIGHBALLS - FEVER TREE 3

Tokyo Sunset	\$14.00
Haku Vodka, Yuzu, & Sparking Pink Grapefruit	
Kyūri Tonic	\$14.00
Roku Gin, Elderflower, & Cucumber Tonic	
Ringo Buck	\$14.00
Toki Whisky, Pommeau, & Premium Ginger Beer	

JUNMAI 5

Kurosawa 'Black Creek' Nagano	AVAILABLE OPTIONS
	Carafe (9 oz): \$25.00
	Bottle (24 oz): \$50.00
Suijin 'God of Water' Iwate	AVAILABLE OPTIONS
	Carafe (9 oz): \$30.00
	Bottle (24 oz): \$80.00

Shichida 'Junmai' Saga	AVAILABLE OPTIONS
	Carafe (9 oz): \$35.00
	Bottle (24 oz): \$95.00
Shichida 'Natsujun' (Seasonal)	\$100.00
Harada 'Junmai 80' Yamaguchi	\$70.00

GINJO 1

Fukuju 'Blue' Hyogo	AVAILABLE OPTIONS
	Carafe (9 oz): \$35.00
	Bottle (24 oz): \$95.00

DAIGINJO 4

Dassai 'Otter Fest' Yamaguchi	AVAILABLE OPTIONS
	Carafe (9 oz): \$30.00
	Bottle (24 oz): \$80.00
Born 'Muroka Nama Genshu'	\$95.00
Harada 'Master Creation' Yamaguchi	\$100.00
Kubota Manjyu '10k Dreams' Niigata	\$175.00

NIGORI (UNFILTERED) 3

Sayuri 'Little Lily' Hyogo	\$18.00
Dassai 45 Nigori	\$28.00
Gozenshu 'Bodaimoto' Okayama	\$85.00

HOT 1

Gekkeikan	\$14.00
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SINGLE MALT 16

Nikka Yoichi	AVAILABLE OPTIONS
	1 oz: \$17.00
	Non-Peated (1 oz): \$54.00
	2 oz: \$32.00
	Non-Peated (2 oz): \$102.00
Nikka Yoichi 10 year	AVAILABLE OPTIONS
	1 oz: \$34.00
	2 oz: \$60.00

Nikka Yoichi Aromatic Yeast	AVAILABLE OPTIONS
	1 oz: \$54.00
	2 oz: \$102.00
Nikka Miyagikyo	AVAILABLE OPTIONS
	1 oz: \$17.00
	Peated (1 oz): \$54.00
	2 oz: \$32.00
	Peated (2 oz): \$102.00
Nikka Miyagikyo Aromatic Yeast	AVAILABLE OPTIONS
	1 oz: \$54.00
	2 oz: \$102.00
Hakushu Single Malt 12 Year	AVAILABLE OPTIONS
	1 oz: \$34.00
	2 oz: \$60.00
Hakushu Single Malt 18 Year	AVAILABLE OPTIONS
	1 oz: \$88.00
	2 oz: \$171.00
Yamazaki Single Malt 12 Year	AVAILABLE OPTIONS
	1 oz: \$34.00
	2 oz: \$60.00
Yamazaki Single Malt 18 Year	AVAILABLE OPTIONS
	1 oz: \$88.00
	2 oz: \$171.00
Yamazaki Mizunara	AVAILABLE OPTIONS
	1 oz: \$110.00
	2 oz: \$215.00
Yamazaki Peated Malt	AVAILABLE OPTIONS
	1 oz: \$78.00
	2 oz: \$150.00
Yamazaki Puncheon	AVAILABLE OPTIONS
	1 oz: \$78.00
	2 oz: \$150.00
Yamazaki Spanish Oak	AVAILABLE OPTIONS
	1 oz: \$78.00
	2 oz: \$150.00
Matsui Mizunara Cask	AVAILABLE OPTIONS
	1 oz: \$18.00
	2 oz: \$34.00
Matsui Sakura Cask	AVAILABLE OPTIONS
	1 oz: \$18.00
	2 oz: \$34.00

Matsui 'The Peated'	AVAILABLE OPTIONS	
	1 oz:	\$18.00
	2 oz:	\$34.00

GRAIN 5

Nikka Coffey Grain	AVAILABLE OPTIONS	
	1 oz:	\$15.00
	2 oz:	\$28.00

Nikka Coffey Malt	AVAILABLE OPTIONS	
	1 oz:	\$15.00
	2 oz:	\$28.00

Shibui Single Grain 10 Year Virgin White Oak	AVAILABLE OPTIONS	
	1 oz:	\$30.00
	2 oz:	\$58.00

Ohishi Islay Cask	AVAILABLE OPTIONS	
	1 oz:	\$14.00
	2 oz:	\$26.00

Legent Bourbon	AVAILABLE OPTIONS	
	1 oz:	\$10.00
	2 oz:	\$17.00

BLENDED 15

Suntory Toki	AVAILABLE OPTIONS	
	1 oz:	\$9.00
	2 oz:	\$15.00

Hibiki Japanese Harmony	AVAILABLE OPTIONS	
	1 oz:	\$16.00
	2 oz:	\$28.00

Hibiki Harmony 21 Year	AVAILABLE OPTIONS	
	1 oz:	\$95.00
	2 oz:	\$185.00

Nikka Days	AVAILABLE OPTIONS	
	1 oz:	\$10.00
	2 oz:	\$18.00

Nikka Taketsuru Pure Malt	AVAILABLE OPTIONS	
	1 oz:	\$14.00
	2 oz:	\$25.00

Nikka From the Barrel	AVAILABLE OPTIONS	
	1 oz:	\$16.00
	2 oz:	\$30.00

Kaiyō Cask Strength	AVAILABLE OPTIONS
	1 oz: \$18.00
	2 oz: \$34.00
Kaiyō "The Single" 7 Year	AVAILABLE OPTIONS
	1 oz: \$12.00
	2 oz: \$20.00
Kaiyō Mizunara	AVAILABLE OPTIONS
	1 oz: \$13.00
	2 oz: \$23.00
The San-In Blended Whisky	AVAILABLE OPTIONS
	1 oz: \$9.00
	2 oz: \$15.00
The San-In: Ex-Bourbon Barrel	AVAILABLE OPTIONS
	1 oz: \$10.00
	2 oz: \$18.00
The Tottori: Ex-Bourbon Cask	AVAILABLE OPTIONS
	1 oz: \$10.00
	2 oz: \$18.00
Kurayoshi 12 Year	AVAILABLE OPTIONS
	1 oz: \$24.00
	2 oz: \$44.00
Shibui Pure Malt	AVAILABLE OPTIONS
	1 oz: \$14.00
	2 oz: \$25.00
Hatozaki Small Batch	AVAILABLE OPTIONS
	1 oz: \$13.00
	2 oz: \$23.00

SPARKLING 2

Gilles Gaudron, Blanc de Chenin, Vouvray Brut	AVAILABLE OPTIONS
	Glass: \$13.00
	Bottle: \$52.00
Monthuys Père & Fils, Champagne Brut 'Réserve', Champagne	\$80.00

ROSE 1

No Love Lost Wine Co., Grenache Rosé, Lodi 2022	\$56.00
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WHITE 4

Vionta, Albariño, Spain 2021	AVAILABLE OPTIONS	
	Glass:	\$14.00
	Bottle:	\$56.00
No Love Lost Wine Co., Sauvignon Blanc, Rutherford 2022		\$65.00
Cave de Lugny, Chardonnay, France 2021	AVAILABLE OPTIONS	
	Glass:	\$14.00
	Bottle:	\$56.00
No Love Lost Wine Co., Chardonnay, Clarksburg 2022		\$60.00
RED 2		
Weather, Pinot Noir, Sonoma, CA 2020	AVAILABLE OPTIONS	
	Glass:	\$16.00
	Bottle:	\$56.00
Banshee, Cabernet Sauvignon, Sonoma, CA 2020	AVAILABLE OPTIONS	
	Glass:	\$15.00
	Bottle:	\$52.00
DRAFT 4		
Sapporo		\$8.00
Japanese Rice Lager		
Almanac Hazy IPA		\$11.00
India Pale Ale		
Fall Plenty for All Pilsner		\$10.00
California-German Pilsner		
Two Towns Bright Cider		\$10.00
Hard Apple Cider with Newtown Pippin apples		
BOTTLE 2		
Asahi "Super Dry" Japanese Lager		\$12.00
Sapporo Light, Light Lager		\$7.00
SODA 5		
Strawberry Yuzu Soda		\$10.00
Calpico-Ginger Soda		\$10.00
Coke		\$7.00
Diet Coke		\$7.00

Sprite

\$7.00

TEA 4

Green Tea

\$7.00

Premium Grade from Shizuoka, Japan

Jasmine Wild

\$8.00

Organic Wild Green Tea & Jasmine

Shiso Hibiscus

\$8.00

Organic Hibiscus, Shiso, Organic Ginger Root, Organic Peppermint (Caffeine-Free)

Blue Chamomile

\$6.00

Organic Chamomile, Lavender, Rose Petals, Butterfly Pea Flower (Caffeine-Free)

LARGE FORMAT COCKTAILS 3

Azuki Mule

\$65.00

Haku Vodka, Pickled Ginger, Cucumber, Lime, Bitters, Soda Water

Strawberry Kush

\$65.00

Gustoso Rum, Paru Shiso-Hibiscus Tea, Strawberry, Lime, Salt, Soda Water

Panchi Punch

\$65.00

La Luna Mezcal, Ginger, Hibiscus, Yuzu, Lime, Soda Water