

Sushi Azabu

428 Greenwich St 10013-2004 · +12122740428 · Updated: Jan 14, 2026

[View online menu](#)



THE DEN OMAKASE AT THE COUNTER 1

Omakase **\$320.00**

An extensive Sushi Omakase at The Den sushi counter in the basement. -4-6 Seasonal Appetizers. -9-10 Chef's Nigiri -Futomaki -
Tamago -Soup -Dessert

SMALL BITES 4

EDAMAME **\$5.00**

SHISHITO PEPPERS **\$5.00**

OSHINKO **\$5.00**

KAISO SALAD **\$5.00**

BIG BITES 2

CHICKEN KARAAGE **\$10.00**

FRIED EBI SHINJO **\$13.00**

TACO HANDROLL BITES 3

SHRIMP TEMPURA **\$8.00**

SPICY TUNA **\$6.00**

UNAGI AVOCADO **\$6.00**

MAKIMONO 5

SPICY TUNA MAKI **\$10.00**

AVOCADO CUCUMBER MAKI **\$10.00**

SALMON AVOCADO MAKI **\$10.00**

TEKKA MAKI **\$10.00**

UNAGI AVOCADO MAKI **\$10.00**

BEER & WINE 6

DRAFT SUNTORY PREMIUM MALT	\$8.00
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ROTARI TRENTO '14	\$9.00
Brut	
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JEAN-MARIE BERTHIER '22	\$12.00
Sancerre	
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LES CAILLOUX	\$9.00
Bordeaux Blanc	
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POGGIO AL SOLE	\$8.00
Sangiovese Bianco	
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DOMAINE DE ROCHEBIIN	\$11.00
Pinot Noir	
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SAKE 2	
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SAKE SOMM'S CHOICE	\$8.00
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YAHIKO AIKOKU	\$9.00
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SWEET SAKE 3	
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DASSAI 23	AVAILABLE OPTIONS
Umeshu	180ML: \$265.00
	360ML: \$515.00
	BTL: \$960.00
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MITO NO KAIRAKUEN UME	AVAILABLE OPTIONS
Umeshu Aged 5 Years	180ML: \$36.00
	360ML: \$72.00
	BTL: \$138.00
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ICHIDO ROSE	\$70.00
Sparkling Sake	
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COCKTAILS 6	
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GIN'S TONIC	\$19.00
Sansho Pepper-Infused Nikka Gin	
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GREENWICH MULE	\$18.00
Honey-Infused Vodka, Yuzu, Shiso, Gingerbeer	
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PINK + WHITE	\$22.00
Ketel Vodka, Oishii Strawberry, Lillet, Yuzu, Egg White	
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HI-RI-HI-RI-TA	\$21.00
Shishito-Infused Tequila, Cointreau, Yuzu, Agave	
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OVER THE COUNTER**\$17.00**

Honey-Infused Vodka, Yuzu, Shiso

MUSASHI**\$22.00**

Hojicha-infused Toki Whisky, Campari, Vermouth

WINE 7**DIEBOLT VALLOIS****AVAILABLE OPTIONS**

Champagne

GLASS: \$36.00

BTL: \$179.00

FLOWERS '21**AVAILABLE OPTIONS**

Chardonnay

GLASS: \$35.00

BTL: \$175.00

FÈVRE 1ER CRU MONT DE MILIEU**AVAILABLE OPTIONS**

Chablis

GLASS: \$40.00

BTL: \$195.00

DOM VOCORET & FILS, '19**\$346.00**

Valmur Chablis Grand Cru

DOMAINE DE SOLITUDE**AVAILABLE OPTIONS**

Châteauneuf-du-pape

GLASS: \$36.00

BTL: \$179.00

KENZO ESTATE, "ASATSUYU"**AVAILABLE OPTIONS**

Sauvignon Blanc

DEMI: \$178.00

BTL: \$350.00

KENZO ESTATE, "ASUKA"**AVAILABLE OPTIONS**

Cabernet Franc Blend

DEMI: \$350.00

BTL: \$692.00

WHISKEY 12**HAKUSHU 12 YR****\$46.00**

Peaty

HAKUSHU 18 YR**\$184.00**

Pleasantly Woody

NIKKA TAKETSURU 17 YR**\$135.00**

Fruity

NIKKA COFFEY GRAIN**\$24.00**

Fruity

NIKKA COFFEY MALT**\$27.00**

Malty

NIKKA DAYS	\$18.00
Fresh	
NIKKA BY THE BARREL	\$29.00
Woody	
NIKKA MIYAGIKYO	\$32.00
Woody	
NIKKA YOICHI	\$32.00
Fruity	
SUNTORY TOKI	\$16.00
Malty	
YAMAZAKI 12	\$49.00
Malty	
HIBIKI HARMONY	\$30.00
Malty	
MOCKTAILS 3	
BLOODY SWEET	\$14.00
Yuzu Syrup, Blood Orange Puree, Dried Blood Orange Slice	
GRAPEFRUIT SQUEEZE	\$15.00
Fresh Grapefruit Juice, Lime, Agave, Shiso	
GUAVA BREEZE	\$13.00
Guava Puree, Yuzu, Amarena Cherry and Lime Twist	
BOTTLED SPARKLING TEA 1	
COPENHAGEN TEA SPARKLING "BLA"	\$78.00
Jasmine, White Tea, Darjeeling	
PREMIUM SAKE SELECTIONS 8	
DASSAI BEYOND	\$1,430.00
Yamaguchi, Junmai Daiginjo, Delicate, Berry, Pepper	
FUKUJU JEWELRY	\$1,480.00
Hyogo, Daiginjo Shuzuku, Peach, Pear, Rice	
HAKKAISAN "KONGOSHIN"	\$650.00
Niigata, Junmai Daiginjo, Noble, Smooth	
HEIWA KID MURYOZAN	\$1,190.00
Wakayama, Junmai Ginjo, Elegant, Soft, Smooth	

KUHEIJI HINOKISHI	\$910.00
Wakayama, Junmai Daiginjo, Melon, Peach, Herbs	
DAISHICHI MYOKA RANGYOKU OMEGA	\$1,790.00
Fukushima, Junmai Daiginjo, Light Bodied, Semi-Sweet	
NANBU BIJIN AGED 10 YEARS	\$1,400.00
Iwate, Junmai Ginjo Shizuku, Koji, Peach, Musk Melon	
NOGUCHI LIMITED EDITION 01	\$1,760.00
Ishikawa, Junmai Daiginjo Nama Genshu, A Life-Long Journey	
SAKE BY THE BOTTLE 14	
MASUMI "NANAGO"	\$370.00
Nagano, Junmai Daiginjo, Melon, Mango, Cherry	
BORN TOKUSEN	\$216.00
Fukui, Junmai Daiginjo, Chestnuts, Toasted Flower	
FUKUJU BLK LABEL	\$357.00
Hyogo, Junmai Daiginjo, Peach, Pear	
GENSAI	\$376.00
Fukushima, Daiginjo, Linden, Flower	
HAKKAISAN SNOW AGED 3 YEARS	\$230.00
Niigata, Junmai Daiginjo Genshu, Smooth, Round, Creamy	
HEAVENSAKE X URAKASUMI DAIGINJO	\$230.00
Miyagi, Junmai Daiginjo, Rice, Apricot, Flower	
HEAVENSAKE X DASSAI DAIGINJO	\$338.00
Yamaguchi, Junmai Daiginjo, Muscat Grape, Apple	
KITAYA 33	\$620.00
Fukuoka, Junmai Daiginjo, Savory Rice, White Flower	
MAKIRI EXTRA DRY	\$182.00
Yamagata, Junmai Daiginjo, Toasted Bread, Sweet Rice	
NOGUCHI MIYAMANISHIKI YAMAHAI	\$400.00
Ishikawa, Nama Genshu Yamahai, Berries, Herbs, White Tea	
DASSAI 23	\$233.00
Yamaguchi, Junmai Daiginjo, Sweet, Rich, White Peach	
RYUSEI BEKKAKUHIN	\$427.00
Hiroshima, Junmai Daiginjo, Subtle, Rice, Melon	
TAITEN SHIRAGIKU NIGORI	\$102.00
Okayama, Nigori Junmai, Dry, Full, Body, Floral	

SOTO LIMITED EDITION**\$315.00**

Niigata, Junmai Daiginjo, Honeydew Melon, hearbal

PREMIUM CHAMPAGNE SELECTIONS 2

DOM PERIGNON, BRUT**\$690.00**

Champagne, 2013

LOUIS ROEDERER, BRUT, "CRISTAL"**\$810.00**

Champagne, 2014

SPARKLING WINE 3

ROTARI TRENTO, BRUT 2014**\$81.00**

Sparkling, Trentino Alto Adige

DIEBOLT-VALLOIS (CRAMANT) BLANC DE BLANCS NV**\$179.00**

Champagne, Champagne

LANSON LE ROSE**\$242.00**

Champagne Rose, Champagne

WHITE WINE 8

DOMAINE GASNIER CHINON BLANC LE CLOS DE LA CURE 2021**\$98.00**

Chinon Blanc, Chinon

DOMAINE DE LISTINCONU, VIN DE PAYS DE I' LIE DE BAEUTE**\$54.00**

Rose, Corsica

DOMAINE ROUX PERE ET FILS, QUINCY 2021**\$84.00**

Sauvignon Blanc, Loire Valley

DOMAINE DU CARROU, LES DESSERTS 2021**\$132.00**

Sauvignon Blanc, Sancerre

DOMAINE FEVRE, 1ER CRU MONT DE MIIEU**\$195.00**

Chardonnay, Chablis

WEINGUT CANTZHEIM (KANZEM) FUCHS RIESLING SAAR 2018**\$155.00**

Riesling, Mosel

DOMAINE VOCORET & FILS, CHABLIS VALMUR GRAND CRU PROTEGEE 2019**\$346.00**

Chardonnay, Burgundy

FLOWERS 2021**\$175.00**

Chardonnay, Sonoma Coast

RED WINE 8

JEAN ETIENNE CHERMETTE LE CLOS	\$70.00
Gamay, Beaujolais	
DOMAINE DE ROCHEBIN	\$85.00
Pinot Noir, Burgundy	
DOMAINE GRAND VENEUR, LIRAC CLOS DE SIXTE	\$94.00
Red Blend, Rhone Valley	
DOMAINE ROCHE, CAIRANNE	\$74.00
Red Blend, Rhone Valley	
DOMAINE DE LA SOLITUDE CDP ROUGE	\$179.00
CDP, Chateauneuf-du-Pape	
DYER VINEYARDS	\$370.00
Cabernet, Diamond Mountain	
OPUS ONE 2013	\$1,020.00
CA Blend, Napa	
OPUS ONE 2014	\$1,047.00
CA Blend, Napa	
SHOCHU 11	
AKA MAOH	\$8.00
Imo	
IMAKOKO MUGI	\$7.00
Barley	
JINKOO	\$9.00
Imo	
KAPPA NO SASOIMIZU	\$10.00
Imo	
KOUGIN NO SASAYAKI	\$9.00
Barley	
MURA MUGI	\$6.00
Barley	
SATSUMA MURA	\$6.00
Imo	
YOSAKU KOME	\$9.00
Rice	
ZUISEN HAKURYU AWAMORI	\$8.00
Awamori	

ZUISEN HIRYU AWAMORI **\$13.00**

Awamori

ZUISEN KOURYU AWAMORI **\$10.00**

Awamori

SAKE SETS 4

AZABU FLIGHT **\$45.00**

Heiwa Shuzo Kid-Junmai, Sohomare - Junmai Daiginjo Kimoto, Kokuryu - Junmai Ginjo, Kankiku "Gohyakumangoku 50"-Junmai Daiginjo
Nama Zake

SUSHI FLIGHT **\$85.00**

Heiwa Shuzo Kid-Junmai Daiginjo, Sohomare-Junmai Daiginjo Kimoto, Masumi Sanka-Junmai Daiginjo, Hitakami Yasuke-Junmai Ginjo

AZABU OMAKASE PAIRING **\$65.00**

Featuring Dassai 23 and 4 other sake from new generation brewery. A SELECTION OF FIVE ROTATING SAKES SERVED WITH SELECTED OMAKASE COURSES

EXPERT PAIRING **\$175.00**

Featuring Dassai Beyond and 4 other sake from new generation brewery. A SELECTION OF FIVE ROTATING SAKES SERVED WITH SELECTED OMAKASE COURSES

WHISKY FLIGHTS 2

ENTRY FLIGHT **\$39.00**

Suntory Toki, Legent, Nikka Days, Nikka from the Barre

PREMIUM FLIGHT **\$69.00**

Nikka Coffey Malt, Nikka Coffey Grain, Hibiki Harmony, choice of Hakushu 12yr or Yamazaki 12yr

BEER 3

DRAFT SUNTORY PREMIUM MALT **\$15.00**

FAR YEAST TOKYO BLONDE **\$14.00**

FAR YEAST TOKYO WHITE **\$14.00**

SAKE BY THE GLASS OR CARAFE 12

HEIWA SHUZO KID

Junmai

AVAILABLE OPTIONS

3OZ GLASS: \$12.00
CARAFE: \$44.00
BOTTLE: \$84.00

AKABU

Junmai

AVAILABLE OPTIONS

3OZ GLASS: \$13.00
CARAFE: \$51.00
BOTTLE: \$100.00

KAWASHIMA SHUZO "SHIN"

Junmai Ginjo

AVAILABLE OPTIONS

3OZ GLASS: \$17.00

CARAFE: \$69.00

BOTTLE: \$136.00

KOKURYU

Junmai Ginjo

AVAILABLE OPTIONS

3OZ GLASS: \$17.00

CARAFE: \$65.00

BOTTLE: \$128.00

TANAKAXCHARTIER BLEND 001

Tokubetsu Junmai

AVAILABLE OPTIONS

3OZ GLASS: \$43.00

BOTTLE: \$232.00

SOHOMRE

Junmai Daiginjo Kimoto

AVAILABLE OPTIONS

3OZ GLASS: \$30.00

CARAFE: \$120.00

BOTTLE: \$230.00

DASSAI 23

Junmai Daiginjo

AVAILABLE OPTIONS

3OZ GLASS: \$31.00

CARAFE: \$122.00

BOTTLE: \$233.00

KOKURYU "KUZURYU"

Junmai Daiginjo

AVAILABLE OPTIONS

3OZ GLASS: \$29.00

CARAFE: \$113.00

BOTTLE: \$224.00

MASUMI "SANKA"

Junmai Daiginjo

AVAILABLE OPTIONS

3OZ GLASS: \$23.00

CARAFE: \$92.00

BOTTLE: \$184.00

OHMINE 3GRAIN

Junmai Daiginjo

AVAILABLE OPTIONS

3OZ GLASS: \$16.00

CARAFE: \$68.00

BOTTLE: \$134.00

TAITEN SHIRAGIKU

Nigori Junmai

AVAILABLE OPTIONS

3OZ GLASS: \$12.00

CARAFE: \$44.00

BOTTLE: \$84.00

MITO EN KAIRAKUEN UME

Umeshuu - 5 yrs

AVAILABLE OPTIONS

3OZ GLASS: \$18.00

CARAFE: \$72.00

BOTTLE: \$138.00

DIEBOLT VALLIOS	\$36.00
Blanc de Blancs, Champagne	
ROTARI TRENTO '14	\$16.00
Brut, Trentino Alto Adige DOC	
FLOWER '21	\$35.00
Chardonnay	
DOMAINE FEVRE 1ER CRU MONT DE MILIEU	\$40.00
Chablis	
JEAN-MARIE BERTHIER, '22	\$21.00
Sancerre	
POGGIO AL SOLE '22	\$18.00
Sangiovese Bianco	
LES CAILLOUX '20	\$22.00
Bordeaux Blanc	
JEAN ETIENNE CHERMETTE LE CLOS	\$14.00
Gamay, Beaujolais	
DOMAINE DE ROCHEBIN	\$18.00
Pinot Noir	
NIGIRI/SASHIMI 14	
TAI	\$11.00
Seasonal Snapper	
KANPACHI	\$11.00
Amberjack	
AKAMI	\$11.00
Lean Blue Fin Tuna	
ZUKE	\$12.00
Soy Marinated Tuna	
CHU-TORO	\$14.00
Medium Fatty Tuna	
O-TORO	\$18.00
Fatty Tuna	
O-TORO ABURI	\$18.00
Torch'd Fatty Tuna	
SALMON	\$11.00

SALMON ABURI	\$11.00
Torched Salmon	
IKURA	\$13.00
Salmon Roe	
UNI	
Sea Urchin	
WAGYU ABURI	\$17.00
Torched Wagyu Beef	
ANAGO	\$12.00
Conger Eel	
TAMAGO	\$7.00
Homemade Edomae Egg Custard	

SUSHI SPECIALTIES 3

MAGURO TASTING	\$56.00
1pc each of Zuke, Chutoro, Otoro, Otoro Aburi, Akami	

OMAKASE NIGIRI	AVAILABLE OPTIONS
Chefs Selection of Nigiri, Tamago	5pc: \$52.00
	7pc: \$74.00

ASSORTED SASHIMI	AVAILABLE OPTIONS
Chefs Selection of Sashimi	5pc: \$50.00
	7pc: \$70.00

TO START 4

EDAMAME	\$5.00
Boiled Black Edamame	

OSHINKO	\$9.00
Assorted Japanese Pickles	

MISO SOUP	\$5.00
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SHISHITO PEPPERS	\$9.00
Grilled, Ponzu and Bonito Flakes	

COLD 5

KAISO SALAD	\$9.00
Seaweed Salad with Ponzu	

GARDEN SALAD	\$13.00
Greens, Kombu Dressing, Vegetable Chips	

DUCK TATAKI	\$32.00
Soy-Marinated Duck, Japanese Scallion, Mustard	
WAGYU TATAKI	\$48.00
Seared Wagyu Beef, Ponzu	
WHITEFISH CARPACCIO	\$24.00
Soy Ginger Dressing	
HOT 4	
CHICKEN KARAAGE	\$15.00
Japanese Style Fried Chicken, Soy Ginger Marinated, Spicy Mayo	
YAMAIMO KARAAGE	\$15.00
Fried Yam Potato, Bonito Flakes, Wasabi Mayo	
FRIED EBI SHINJO	\$21.00
Fried Shrimp Dumpling, Lemon	
FRIED BRUSSELS SPROUTS	\$12.00
Sweet Soy Sauce, Ito Togarashi	
FROM THE KITCHEN 2	
SALMON YUAN YAKI	\$35.00
Grilled Salmon with Yuzu Marinade	
GINDARA SAIKYO YAKI	\$38.00
Grilled Miso Black Cod	
APPETIZERS 9	
EDAMAME	\$5.00
Boiled Soybean with Sea Salt	
KAISO SALAD	\$9.00
Seaweed Salad with Ponzu	
AGENASU	\$8.00
Fried Eggplant	
WHITEFISH CARPACCIO	\$24.00
Soy Ginger Dressing	
WAGYU TATAKI	\$48.00
Seared Wagyu Beef	
ASSORTED TEMPURA	\$24.00
7pc Tempura, Dashi, Salt	

ASSORTED VEGETABLE TEMPURA **\$16.00**

5pc Vegetable Tempura, Dashi, Salt

SHRIMP TEMPURA **\$28.00**

5pc Tempura, Dashi, Salt

CHICKEN KARAAGE **\$15.00**

Soy Ginger Marinated, Spicy Mayo

SUSHI SPECIALITES 4

MINI UNI AND IKURA DON **\$35.00**

MAGURO TASTING **\$56.00**

1pc each of Zuke, Chutoro, Otoro, Otoro Aburi, Akami

OMAKASE NIGIRI **AVAILABLE OPTIONS**

Chef's Selection of Nigiri, Tamago

5pc: \$52.00

7pc: \$74.00

ASSORTED SASHIMI **AVAILABLE OPTIONS**

Chef's Selection of Sashimi

5pc: \$50.00

7pc: \$70.00

AZABU OMAKASE 3

AZABU OMAKASE **\$95.00**

OTOSHI, SASHIMI, YAKIMONO, CHEF'S SELECTION OF SUSHI 10 KINDS, MISO SOUP

ADD SEASONAL UNI TASTING

NIGIRI OMAKASE **\$75.00**

CHEF'S SELECTION OF SUSHI 7 KINDS, MISO SOUP

AZABU HANDROLL 4

UNI **\$45.00**

NEGITOROTAKU **\$28.00**

UNI AND WAGYU **\$55.00**

UNI AND CAVIAR **\$60.00**

SAKE PAIRING 1

AZABU OMAKASE PAIRING **\$65.00**

Featuring Dassai 23 and 4 other new generation Sake

NIGIRI/SASHIMI PER PIECE 14

TAI	\$11.00
Seasonal Snapper	
KANPACHI	\$11.00
Amberjack	
AKAMI	\$11.00
Lean Blue Fin Tuna	
ZUKE	\$12.00
Soy Marinated Tuna	
CHU-TORO	\$14.00
Medium Fatty Tuna	
O-TORO	\$18.00
Fatty Tuna	
O-TORO ABURI	\$18.00
Torched Fatty Tuna	
SALMON	\$11.00
SALMON ABURI	\$11.00
Torched Salmon	
IKURA	\$13.00
Salmon Roe	
UNI	
Sea Urchin	
WAGYU ABURI	\$17.00
Torched Wagyu Beef	
ANAGO	\$12.00
Conger Eel	
TAMAGO	\$7.00
Homemade Edomae Egg Custard	
DESSERTS 4	
BASQUE STYLE CHEESECAKE	\$9.00
Signature Homemade Cheesecake, Lime Zest, Burnt on top	
ICE CREAM	\$5.00
Ask your server for flavor	
MOCHI ICE	\$5.00
Proudly serving Mochidoki Ice	

ASSORTED MOCHI ICE

\$12.00

3pc Mochidoki Ice