

A Z I D O

カクテル AZI-TAIL

| | | |
|---------------|--|-----|
| Ume High Ball | UMESHU AND WHISKY HIGHBALL | 250 |
| Nori or Nice | NORI FLAVOURED SAKE, VODKA AND SYRUP | 250 |
| E-Sencha-L | MATCHA, SAKE INFUSED WITH SENCHA TEA AND VANILLA | 250 |
| Nikka Nora | MANHATTAN TWIST WITH NIKKA 'FROM THE BARRELL' | 380 |

モクテル AZI-NEI

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| Rhubarb and Ginger Highball | 180 |
| Hibiscus and Rose | 180 |
| Liquid Salad | 180 |

日本酒 SAKE

| | 720ml | 300ml | glass |
|--|-------|-------|-------|
| Genmai Yamadanishiki | 2,750 | | 620 |
| Ginjo Tarusake | 2,750 | | 620 |
| Junmai Yamadanishiki | 1,990 | | 480 |
| Shiraume Umeshu | | 2,150 | 1100 |
| Sparkling Junmai Ginjo | | 1,190 | |
| Tokubestsu Honjozo Genshu Gohyakumangoku | 1,800 | 1,190 | 400 |

ビール BEER

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|----------------------------|-----|
| Asahi TOKYO | 180 |
| Coedo Ruri KAWAGOE | 200 |
| Iki Yuzu & Green Tea TOKYO | 200 |

ウイスキー WHISKY

| | |
|---|-------|
| Hibiki Suntory 21 YEAR OLD | 2,150 |
| Hibiki Suntory JAPANESE HARMONY | 480 |
| Kamiki BLENDED MALT | 340 |
| Kura BLENDED MALT | 380 |
| Miyagikyo SINGLE MALT | 280 |
| Nikka DAYS BLEND | 190 |
| Nikka COFFEY MALT | 230 |
| Nikka TAKETSURU PURE MALT | 230 |
| Nikka FROM THE BARREL | 280 |
| Nikka SINGLE MALT YOICHI | 280 |
| The Chita SINGLE GRAIN | 300 |
| The Yamazaki SINGLE MALT, AGED 18 YEARS | 3,200 |

緑茶 GREEN TEA

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|--------------------------------|-----|
| | 250 |
| Organic Ceremonial Matcha Fuji | 150 |
| Japanese Kuki Hojicha | 150 |
| Organic Japanese Sencha | 150 |
| Organic Japanese Gyokuro | |

ワイン WINE

JAPAN

bottle

WHITE

3,400

| | |
|---|-------|
| Gensakujirushi Chichibu Chardonnay 2007 | 2,890 |
| Gensakujirushi Koshu Sur Lie 2019 | |

RED

4,190

| | |
|---|-------|
| Gensakujirushi Chichibu Karasawa 2015 | 4,090 |
| Gensakujirushi Chichibu Karasawa Merlot 2015 | 2,890 |
| Gensakujirushi MBA Teionkamoshi Tarutyozou 2017 | |

AROUND THE WORLD

glass bottle

CHAMPAGNE

370 2,500

| | |
|---|--------|
| Billecart Salmon, Brut Reserve N.A. | 11,990 |
| Louis Roederer, Cristal de Roederer, Brut N.V | |

ROSE

250 1,190

| | |
|--|-------|
| France, Côte de Provence, Château Roubine, La Vie en Rose 2020 | 1,790 |
| France, Château d'Esclans, Whispering Angel 2020 | |

WHITE

890 5,000

| | |
|--|-----------|
| France, Burgundy, Vougeot Clos du Prieuré Monopole, Domaine de la Vougeraie 2017 | 1,630 |
| France, Burgundy, Chablis, Domaine Joseph Drouhin 2018 | 4,670 |
| France, Loire Valley, Pouilly-Fumé, Domaine Ladoucette, Baron de L 2017 | 5,430 |
| France, Rhone Valley, Condrieu, Domaine George Vernay, Les Chaillées de l'Enfer 2017 | 230 1,130 |
| South Africa, Cape Town, Bouchard Finlayson, Blanc de Mer, Chardonnay 2018 | 4,000 |
| South Africa, Cape Town, Hamilton Russel, Chardonnay 2019 | |

RED

4,990

| | |
|--|-------------|
| Argentina, Mendoza, Terrazas De Los Andes, Cheval Des Andes 2015 | 1,090 5,000 |
| France, Bordeaux, Margaux, Alter Ego de Palmer 2012 | 41,700 |
| France, Bordeaux, Pauillac, Château Mouton Rothschild 2002 | 9,600 |
| France, Burgandy, Gevrey-Chambertin 1er Cru Clos Prieur, Domaine Trapet 1999 | 20,220 |
| USA, California, Napa Valley, Opus One, Mondavi & Rothschild Family 2014 | 230 1,230 |
| South Africa, Cape Town, La Vierge, The Affair, Pinot Noir 2019 | |



A Z I D O

御菜 BITES

| | |
|---|-----|
| Spicy King Crab (100g), Sour Wakame Salad | 950 |
| Handmade Gyoza, Scallops, Tiger shrimp, Black Truffle | 460 |
| Pizza Tuna Sashimi, Kalamata Olives | 480 |
| Stir Fried Edamame, Chili Garlic Sauce (v) | 150 |
| Grilled Shishito Peppers, Ishigaki Sea Salt (v) | 230 |
| Chilled Green Tea Soba Noodles, Mentsuyu Sauce (v) | 260 |

にぎり寿司 NIGIRI (2pcs)

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|--------------------------|-----|
| Chutoro | 420 |
| Yellow Fin Tuna | 210 |
| Akami | 330 |
| Salmon | 240 |
| Octopus | 190 |
| Red snapper | 210 |
| Eel | 240 |
| Salmon Eggs | 240 |
| Sweet Omelette | 170 |
| Nigiri Moriawase (8 pcs) | 950 |

刺身 SASHIMI (6 pcs)

| | |
|----------------------|------|
| Toro | 490 |
| Akami | 390 |
| Salmon | 230 |
| Fish Classic (6 pcs) | 740 |
| Moriawase (15 pcs) | 1800 |

巻き寿司 SUSHI ROLLS (8 pcs)

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|---|-----|
| Wagyu Beef, Asparagus, Gold flakes, Rova Caviar | 740 |
| Special California, Crab, Avocado, Cucumber, Tobiko | 370 |
| Spicy Tuna, Cucumber, Tobiko, Spring Onion | 310 |
| Soft Shell Crab, Avocado, Cucumber | 420 |
| Daikon, Oshinko, Cucumber, Spring Onion (v) | 220 |

寿司バー SUSHI BAR

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| New Style Salmon Sashimi | 410 |
| Red snapper Usuzukuri, Truffle Ponzu, Dry Miso | 440 |
| Azido Mini Tacos, Tuna, Salmon, Wagyu Beef | 570 |
| Agedashi Tofu (v) | 220 |
| Katsuo Tataki, Ponzu Sauce | 340 |

炬端焼き ROBATAHAKI

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|--|-----|
| Rib Eye Wagyu Beef A5 Skewer (80g) | 790 |
| Yakiniku Styled Grilled Lamb Chops | 510 |
| Grilled Seychelles Octopus (2pcs), Kimchi Spicy Sauce | 380 |
| Chicken Yakitori (2pcs), Teriyaki Sauce | 310 |
| Grilled Eggplant Japanese Style, Saikyo Miso Sauce (v) | 240 |
| Green Asparagus, Sesame Garlic Sauce (v) | 280 |

シェフスペシャル CHEFS SPECIAL'S

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|---|-----|
| Saikyo Miso Marinated Black Cod Fillet | 580 |
| Crispy Karaage Chicken, Green Tea Waffle, Maple Syrup | 440 |
| Seychelles Grouper Tempura, Tentsuyu | 410 |
| Selection of Local Handpicked Vegetable Tempura (v) | 270 |
| Rock Shrimp Tempura, Spicy Sauce | 430 |

日本のビーフフォンデュ BEEF FONDUE

AVAILABLE 5 DAYS A WEEK WHEN CHEF ALEX IS IN THE HOUSE

SWEET SUKIYAKI BROTH OR SHABU KOMBU SEAWEED BROTH

A SELECTION OF TRADITIONAL JAPANESE VEGETABLES & UDON NOODLES

| | |
|----------------------------------|------|
| Angus Rib-Eye (60gr) | 900 |
| A5 Japanese Wagyu Rib-Eye (60gr) | 1690 |
| SUPPLEMENT: | |
| Angus Rib-Eye (60gr) | 300 |
| A5 Japanese Wagyu Rib-Eye (60gr) | 1100 |
| Vegetables | 350 |

サイド SIDES

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|--|-----|
| Steamed Rice / Miso Soup | 170 |
| Fried Rice / Sautéed Bok Choi / Japanese Mushrooms | 200 |

15% VAT AND 10% SERVICE CHARGE ARE INCLUDED

SHOULD YOU HAVE ANY ALLERGIES, KINDLY SHARE WITH OUR SERVICE TEAM / (V) IS FOR VEGAN

ALL PRICING ARE IN SEYCHELLES RUPEES

