THE
AZUKI
ROOM

THE AZUKI ROOM
A-LA-CARTE

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SMALL PLATES

Edamame (sea salt/ chilli garlic) 4.5
Steamed edamame beans with sea salt or spicy garlic (V, GF)

Assorted Pickles 5
3choices of homemade Japanese pickles (V, VG, GF)

Agadashi Tofu 8
Deep fried tempura battered Japanese tofu (V, VG, GF)

Gyoza (chicken / veg) 8
Pan seared Japanese dumpling

Miso Aubergine 9.5
Caramelised in a sweetmiso glaze and sesame, crispy shallot (V, VG, GF)

Wasabi Shrimp 13
Battered shrimp with spicy wasabi mayo

Prawn Tempura 14.5
Battered prawn deep fried to crispy crunch

Yakibushi Salad 13.5
Marinated chicken, Tofu, Apple, Seasonal vegetable and sesame dressing

Veg Tempura 11.8
Battered Assorted Mix-veg

YAKITORI

Rooted in Japanese street culture, yakitori is the art of grilling skewers over open flame. At Azuki Room, we honour this tradition by cooking over charcoal, bringing out deep, smoky flavours in every bite. Using fresh cuts of meat, seafood, and seasonal vegetables, each skewer is prepared daily and grilled to your table with aged Yakitori sauce. (GF Available)

From the Land
Chicken Thigh 3.5
Chicken and Leek 3.7
Shisho Chicken 4.2
Chicken Skin 3.3
Tsukune with Egg yolk 5

Fresh from Ocean
Tiger Prawn 5
Baby Octopus 4
Baby Squid 4

Aged Selection of Beef
Beef Rib Skewer 4.7
Beef Tongue 4.5
Beef Skewer 5
Wagyu Skewer 18
Beef with Enoki Mushroom 5

Seasonal Plant Based
Sweet purple potato 3.5
Asparagus 2.2
Shitake Mushroom 2.8
Padron Peppers 2.4

Guests with allergies or intolerances are advised to inform a member of the team prior to ordering. Whilst every effort is made, we cannot guarantee that dishes are completely free from allergens.

(V) Vegetarian (VG) Vegan (GF) Gluten-Free

THE AZUKI ROOM

ROBATAYAKI

Inspired by Japan's fireside cooking, Robatayaki is all about flame, heat, and connection. Our chefs grill premium ingredients over charcoal, creating rich aromas and deep flavours, a dining experience shaped by fire and tradition.

Beef Fillet 200gm 35
Charcoal grilled medium tenderloin in Yakiniku served with pickled mushroom

Lamb Rack 37
Charcoal grilled Smoked Lamb with Spicy dark Miso Sauce

Whole Seabass 25 / Seabream 28
Charcoal grilled Smoked Lamb with Spicy dark Miso Sauce

Squid 19
Grilled Fresh Squid with Shisho Kimchi & Lime (GF)

Tropical Prawn 29
Cooked on fire with shell served with Yuzu butter (GF)

Black Cod Fillet 32
Marinated Black Cod fillet cooked on charcoal served with Miso

SIDES, SHARING PLATES & DONABE

A selection of comforting sides and sharing dishes inspired by Japanese tradition. From delicate steamed rice to claypot donabe and interactive sukiyaki, each dish is designed for the table layered with flavour, warmth, and depth.

Jasmine Rice 4.5
Steamed fragrant jasmine rice

Unagi Donabe Half 22 / Whole 28
Charcoal grilled unagi on crispy layered rice

Unagi Chazuki Half 35 / Whole 45
Different from traditional charred crispy rice, unagi, and dashi broth

Vegetable Donabe Half 14 / Whole 20
Mushroom, Purple potato, Seaweed layered on crispy rice

Sukiyaki 49.5
Japanese hotpot cooked on your table
Extra beef +18
Extra rice/ Udon +4
Kantou-style sukiyaki with vegetables simmered in house-made warishita and premium beef added at service. Includes egg yolk, choice of udon or rice, and traditional Sauces

A discretionary 12.5% service charge will be added to your bill. All prices are inclusive of VAT.