

APPETIZERS

SNACKS

Mini samosa 🍷	\$8.00
<i>10 spicy mini potato & peas samosas</i>	
Veggie springrolls 🌱 2	\$8.00
<i>springrolls with sweet chili sauce</i>	
Crispy tofu 🌱	\$8.00
<i>6 fried seasoned cubes of tofu</i>	
Edamame 🌱	\$8.00
<i>bowl of seasoned soy beans in pod</i>	
Chicken satay	\$8.00
<i>2 skewers served with peanut sauce</i>	
Fried chicken wings	\$10.00
<i>8 wings choice of original, chili or k-sauce 🍷</i>	
Fried mussels	\$12.00
<i>seasoned with onions & sweet peppers</i>	
Gyoza vegetarian (6)	\$10.00
<i>6 green dumplings with mixed vegetables</i>	
Gyoza pork (6)	\$12.00
<i>6 pan-fried dumplings with pork & veggies</i>	
Tempura shrimp	\$14.00
<i>5 large shrimp fried in tempura batter</i>	

Perfect Pairings

Poke Bowls — Sauvignon Blanc or sake
 Sushi — Cold sake or Negroni
 Chili Dishes — Sparkling rosé or Mojito
 Fried Starters — Chardonnay or light beer

Did You Know?

Aziana also offers catering, private parties, and custom event menus. From intimate dinners to large celebrations we bring the flavors to you. Ask us how we can help make your next event unforgettable.

Legend

🍷 Spicy - 🌱 Vegetarian - GF Gluten-Free

Please inform your server of any allergies or dietary restrictions.

AZIANA'S SNACK PLATTERS

Aziana's signature snack platter for 2

chicken wings 4, shrimp tempura 4, bowl of fried mussels, chicken satay 2, vegetarian springrolls 2, served with sweet chili & peanut sauce

cg50.40 / \$28.00

Aziana's veggie platter 🌱

mini samosas 6, crispy tofu 6, vegetarian springrolls 2, veggie gyoza 4, 1 bowl of edamame beans served with sweet chili & soy-vinegar sauce

\$24.00

Dutch party mix

frikandellen 2, bitterballen 6, mini samosas 6, fries served with mayonaise, curry & mustard

\$22.00

SALAD

Wakame seaweed salad 🌱 GF	\$10.00
<i>traditional Japanese sesame seaweed salad</i>	
Baby octopus salad	\$10.00
<i>Japanese marinated baby octopus salad</i>	
Green salad 🌱 GF \$14.00	
<i>romaine lettuce, tomato, cucumber, onions & avocado with house vinaigrette</i>	
Caesar salad 🌱 GF	\$16.00
Chicken	\$18.00
Shrimp	\$20.00
<i>romaine lettuce with Caesar dressing, croutons & parmesan</i>	
Thai salad 🌱 GF	\$16.00
Chicken	\$18.00
Shrimp	\$20.00
<i>romaine lettuce, red & green cabbage, cucumber, carrot, cilantro, mango, peanuts, sesame & peanut dressing</i>	

Kindly note that a 15% gratuity charge will be added to your bill in our dining areas.

Your safety matters to us! Please let us know about any food allergies, even if symbols indicate dietary options, so we can prepare your meal safely.

DINNER MENU

SOUP

Miso soup 🌱 vegetarian bean paste soup with tofu & green onion	\$8.00	Tom kha soup 🌱 creamy coconut broth with galangal, lime & tofu	\$10.00
---	--------	---	---------

BURGERS

served with coleslaw salad & choice of mashed potatoes or fries. add cheese +\$1.00, egg or bacon +\$1.50

Classic hamburger 8oz angus burger with onion lettuce tomato & pickles	\$18.00	Veggie burger 🌱 6oz veggie burger / onion lettuce tomato & pickles	\$17.00
---	---------	---	---------

MAIN

mains are served with coleslaw salad & choice of rice, mashed potatoes or fries. add veggie fried rice + \$2.00

Grilled striploin steak GF 10 oz angus with garlic butter or peppercorn sauce	\$30.00	Sweet & chili 🍷 Chicken	\$22.00
Grilled rib-eye steak GF 12 oz angus with garlic butter or peppercorn sauce	\$35.00	Shrimp	\$25.00
Garlic butter shrimp GF 10 pan fried shrimp in garlic butter lemon sauce	\$25.00	spicy sweet sauce with onion, sweet peppers & carrots	
Grilled snapper filet GF 8oz seasoned snapper filet with butter garlic sauce	\$25.00	Teriyaki	
Grilled salmon steak GF 8oz grilled salmon with butter garlic or pesto sauce	\$25.00	Chicken	\$22.00
Seared tuna steak 8oz sesame coated tuna served with ginger & wasabi	\$25.00	Beef	\$24.00
Curry chicken 🍷 Caribbean style with potatoes in aromatic spices	\$22.00	teriyaki sauce stir fried with sweet peppers & onions	
		Broccoli & garlic	
		Chicken	\$22.00
		Beef	\$24.00
		Shrimp	\$25.00
		broccoli, onion, carrots & garlic in oyster garlic sauce	
		Chop suey 🌱	\$18.00
		Chicken	\$22.00
		Shrimp	\$25.00
		mixed vegetables stir fried in light oyster garlic sauce	

RICE & NOODLES

choice of rice or noodles stir fried with fresh vegetables

Vegetarian 🌱	\$16.00	Beef	\$20.00
Chicken	\$20.00	Shrimp	\$22.00
		Chicken, beef & shrimp	\$24.00

CHINESE INDONESIAN

Foe yung chicken chinese indonesian omelet with chicken, sw peppers, onion & mushroom	\$22.00
Babi pangang (when available) two-stage pot roasted, fried pork with spiced tropical sweet & sour sauce	\$24.00
Nasi + babi pangang + chicken satay combo pork fried rice topped with egg, babi pangang & 2 chicken satay	\$26.00
Nasi + babi pangang + foe yung chicken combo pork fried rice topped with egg, babi pangang & foe yung chicken	\$26.00

EXTRA SIDES 🌱 GF

White rice	\$2.50
Mashed potatoes	\$4.00
French fries	\$4.00
Veg fried rice	\$5.00
Veggies	\$6.00

Kindly note that a 15% gratuity charge will be added to your bill in our dining areas.

Your safety matters to us! Please let us know about any food allergies, even if symbols indicate dietary options, so we can prepare your meal safely.

SUSHI MENU

POKEBOWL

Tofu delight poke bowl 🌱	\$16.00
<i>crispy tofu, mango, cucumber, red cabbage</i>	
Tuna poke bowl	\$17.00
<i>tuna cubes with avocado, carrots, seaweed salad, tobiko</i>	
Sunrise salmon poke bowl	\$17.00
<i>salmon cubes with avocado, edamame, cucumber, seaweed salad</i>	
Dragon poke bowl	\$18.00
<i>4 tempura shrimp cut in halves, avocado, cucumber, tobiko</i>	
Grilled chicken poke bowl	\$18.00
<i>Grilled chicken with edamame, cucumber, avocado, crispy onion, seaweed salad</i>	
Fried mussels poke bowl	\$18.00
<i>fried mussels, avocado, cucumber, nori, crispy onion, scallions</i>	
Unagi poke bowl	\$19.00
<i>grilled eel & scallop salad with cucumber, avocado, seaweed salad, tobiko</i>	
Rainbow poke bowl	\$20.00
<i>salmon, tuna & snapper with cucumber, avocado, wakame, tobiko</i>	

Choose Base

Rice

Noodles

Couscous

Mixed salad

Choose sauce

Honey mustard

Eel Sauce

Wasabi mayo 🌱

Spicy mayo 🌱

Spicy K-sauce 🌱

2nd sauce + \$1.-

NORIMAKI

Avocado roll 🌱 GF	\$11.00	Salmon cream cheese GF	\$16.00
<i>rice roll with avocado</i>		<i>sushi grade salmon with cream cheese</i>	
California roll	\$13.00	Spicy tuna avocado roll 🌱 GF	\$16.00
<i>rice roll with surimi, sweet egg, cucumber & avocado</i>		<i>with tuna, avocado & sriracha</i>	
Salmon roll GF	\$13.00	Salmon wasabi avocado 🌱 GF	\$16.00
<i>rice roll with sushi grade salmon</i>		<i>rice roll with salmon, wasabi & avocado topping</i>	
Tuna roll GF	\$13.00	Rainbow california roll GF	\$18.00
<i>rice roll with sushi grade tuna</i>		<i>california roll topped with salmon, tuna & avocado</i>	
Shrimp tempura roll	\$14.00	Grilled eel avocado	\$18.00
<i>rice roll with fried shrimp tempura</i>		<i>grilled eel, topped with avocado & eel sauce</i>	
Spicy tuna roll	\$15.00	Harmony roll	\$18.00
<i>with tuna, green onion & sriracha</i>		<i>shrimp tempura roll topped with surimi & eel sauce</i>	
Dragon roll			\$18.00
<i>tempura shrimp & cucumber topped with avocado & dressed with spicy mayo & tobiko</i>			
Angry dragon roll			\$20.00
<i>temp shrimp & cucumber topped with grilled eel & dressed with eel sauce</i>			
Century roll			\$20.00
<i>salmon roll topped with eel, crispy onion, eel sauce, kewpie mayo & scallions</i>			
Samurai sunset roll			\$20.00
<i>temp shrimp & cucumber topped with salmon sashimi & masago dressed with kewpie mayo & eel sauce</i>			

SASHIMI

Salmon GF	\$14.00
<i>5 - 6 slices per order</i>	
Tuna GF	\$14.00
<i>5 - 6 slices per order</i>	
Snapper GF	\$14.00
<i>5 - 6 slices per order</i>	
Grilled eel	\$15.00
<i>5 - 6 slices per order</i>	

SUSHI COMBINATION PLATTERS

6 piece sushi combination	\$15.00
<i>sushi tuna, salmon, imitation crab, avocado, shrimp & eel</i>	
Norimaki combination	\$22.00
<i>tuna roll, salmon roll, California roll, shrimp tempura roll 4 pieces each</i>	
Sashimi combination	\$35.00
<i>sashimi tuna, salmon, eel, shrimp, snapper, wakame & surimi</i>	
Sushi sashimi combination	\$42.00
<i>sushi tuna, salmon, eel, snapper, avocado, shrimp, surimi & baby octopus sashimi salmon, tuna, seaweed salad & 4 pieces of California roll</i>	

Kindly note that a 15% gratuity charge will be added to your bill in our dining areas.

Your safety matters to us! Please let us know about any food allergies, even if symbols indicate dietary options, so we can prepare your meal safely.

WINE MENU

SPARKLING / CHAMPAGNE

	Glass / Bottle
¼ Zonin prosecco brut cuvee 1821 \$6.00 <i>veneto/prosecco - italy - 100% glera pairs well with sushi, seafood, and light appetizers</i>	
Zonin prosecco brut cuvee 1821 \$30.00 <i>veneto/prosecco - italy - 100% glera pairs well with sushi, seafood, and light appetizers</i>	
Laurent perrier la cuvee brut \$95.00 <i>champagne - france - pinot meunier/pinot nero/chardonnay perfect with grilled snapper, shrimp tempura, and sushi platters</i>	

ROSE /ZINFANDEL / MOSCATO

	Glass / Bottle
Maison charlotte belle cuvee \$6.00 / \$25.00 <i>cotes de provence - france - grenache/cinsault complements thai salad, grilled salmon, and poke bowls</i>	
Domaine de l'abbaye Clos des beyllesse \$40.00 <i>cotes de provence - france - grenache/cinsault/syrah complements thai salad, grilled salmon, and poke bows</i>	
Beringer main & vine white zinfandel \$6.00 / \$25.00 <i>california - usa - zinfandel great with spicy dishes, bbq pork ribs, and sweet chili shrimp</i>	
A castello del poggio white moscato \$6.00 / \$22.00 <i>piedmont - italy - Moscato matches well with sushi stacks, spicy tuna rolls, and desserts</i>	
Beringer main & vine red moscato \$6.00 / \$22.00 <i>california - usa - moscato pairs nicely with sweet chili chicken, lychee, & key lime pie</i>	

WHITE - DRY

	Glass / Bottle
120 reserva especial sauvignon blanc \$6.00 / \$22.00 <i>central - chile - sauvignon blanc pairs well with grilled tuna, sushi rolls, and seaweed salad.</i>	
Pinot grigio monte campo \$6.00 / \$25.00 <i>veneto/delle venezie - italy - pinot grigio ideal with Caesar salad, grilled snapper, and shrimp tempura</i>	
Petit Chablis – La Chablisienne \$44.00 <i>chablis burgundy - france- chardonnay excellent with grilled snapper, sashimi, seaweed salad & shellfish</i>	
Sancerre blanc les baronnes h.bourgeois \$46.00 <i>loire valley/upper loire/sancerre - france - sauvignon blanc a great match for seared tuna steak, sashimi, and poke bowls</i>	

WHITE - MEDIUM BODIED

	Glass / Bottle
Chardonnay – Ropiteau \$6.00 / \$25.00 <i>ropiteau burgundy - france- chardonnay complements chicken satay, butter garlic shrimp & caes. salad</i>	
Chardonnay clos de mont-rachet \$8.00 / \$35.00 <i>macon-villages - france - chardonnay pairs with shrimp tempura stack, fried mussels, & garlic shrimp</i>	
Chardonnay A benzinger \$39.00 <i>california - usa- chardonnay best with grilled salmon, tempura shrimp, and teriyaki chicken</i>	

RED - MEDIUM BODIED

	Glass / Bottle
Chateau clou du pin - bordeaux \$6.00 / \$25.00 <i>bordeaux - france- merlot dominant blend complements chicken satay, butter garlic shrimp & caesar salad</i>	
Pinot noir reserve boucharde pere & fils \$8.00 / \$34.00 <i>burgundy - france - pinot noir excellent with striploin steak, duck, & mushroom-based dishes</i>	
Chateau mont-redon reserve \$8.00 / \$35.00 <i>cotes du rhone - france - grenache/mourverde/shiraz/syrah pairs with bbq pork ribs, nasi babi pangang, & grilled ribeye</i>	
Brouilly chateau de pierreux \$8.00 / \$32.00 <i>brouilly/beaujolais - france - gamay pairs nicely with beef teriyaki, grilled lamb, & bitterballen</i>	
Cupcake merlot \$30.00 <i>california - usa- merlot complements grilled chicken, mushroom dishes, & crispy tofu</i>	
Sancerre rouge les baronnes h.bourgeois \$46.00 <i>loire valley/upper loire/sancerre - france - pinot noir great option for sushi sashimi combos, grilled eel, & seared tuna</i>	

RED - FULL BODIED

	Glass / Bottle
120 reserva especial merlot \$6.00 / \$22.00 <i>central valley - chile - merlot smooth match for beef teriyaki, chop suey, & grilled vegetables</i>	
120 reserva especial cabernet sauvignon \$6.00 / \$22.00 <i>central valley - chile - cabernet sauvignon perfect for grilled striploin steak, burgers, and aged cheese</i>	
A dona paula estate malbec \$38.00 mendoza - <i>argentina - malbec pairs well with ribeye steak, grilled striploin, and aged cheeses</i>	
Château haut caillou lalande-de-pomerol \$45.00 <i>pomerol / bordeaux - france- cab sauvignon / merlot ideal for ribeye steak, beef satay, & grilled meats.</i>	
Chianti classico riserva castello d'albola \$48.00 <i>chianti classico / tuscan - italy - sangiovese best with nasi babi pangang, grilled ribeye, & bbq pork ribs</i>	

Kindly note that a 15% gratuity charge will be added to your bill in our dining areas.

Your safety matters to us! Please let us know about any food allergies, even if symbols indicate dietary options, so we can prepare your meal safely.