



Azie - Delivery Menu

Media, PA

Order online at <https://fareto.me/azie-media-pa>

Or call (610) 609-1418

Appetizers

AZIE SHRIMP TEMPURA	\$14.00
<i>Crispy tempura with Gochujang Aioli glaze</i>	
SESAME CRUSTED TUNA SASHIMI	\$18.00
<i>Seared sashimi, seaweed salad, miso gochujang sauce</i>	
KOBE BEEF HOT ROCK	\$18.00
<i>seared table-side, ponzu sauce, six pieces</i>	
SALMON TARTAR	\$13.00
<i>chili yuzu sauce, tortilla chips</i>	
MISO CHICKEN LETTUCE CUPS	\$12.00
<i>w ok sautéed chicken, mushrooms, bamboo shoots, ginger, siracha</i>	
TEMPURA CALAMARI	\$9.00
<i>garlic aioli, oroshi ponzu sauce</i>	
KOBE CARPACCIO	\$16.00
<i>seared with hot olive oil, ginger, garlic, scallions, citrus ponzu sauce, six pieces</i>	
CRAB AND CREAM CHEESE SPRING ROLLS	\$8.00
<i>sweet chili apricot sauce, three pieces</i>	
BULGOGI SPRING ROLLS	\$10.00
<i>korean rib-eye, carrots, onions, peruvian sauce, three pieces</i>	

Soups

TOFU MISO SOUP 🌱	\$4.00
<i>silken tofu, honey mushrooms, seaweed, scallions</i>	
MUSHROOM DUMPLING 🌱	\$8.00
<i>truffle, dashi broth, button mushrooms</i>	
CLAM CHOWDER	\$6.00
<i>new england style, clams, bacon, celery, leeks, onion</i>	
CHICKEN NOODLE SOUP	\$8.00
<i>thin rice noodles, shaun-taun broth, chicken breast, seared scallions</i>	
TEMPURA UDON	\$12.00
<i>Japanese udon wheat noodles, dashi broth, shrimp and vegetable tempura</i>	

Salads

CRISPY CALAMARI SALAD	\$10.00
<i>mixed greens, tomatoes, ginger onion dressing</i>	
BEET SALAD	\$8.00
<i>romaine, red beets, grapes, cucumber, avocado, mandarin oranges, blue cheese</i>	
JAPANESE OCTOPUS SALAD	\$9.00
<i>arugula, curry, onion, whole grain french onion dressing</i>	
AVOCADO SALAD	\$8.00
<i>mixed greens, tomatoes, red onions, sesame ginger dressing</i>	
FIELD GREENS	\$7.00
<i>mixed greens, ginger onion vinaigrette, tomatoes</i>	
SEAWEED SALAD 🌱	\$7.00
<i>Chilled Julienne Seaweed with Sesame Seeds</i>	

Signature Rolls

GODZILLA	\$20.00
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<i>lobster tempura, eel, soy wrap, tuna, salmon, yellow tail, avocado, strawberry sauce, garlic aioli</i>	
RED DRAGON ★	\$20.00
<i>tuna, jumbo lump crab, scallions, soy wrap, avocado, spicy aioli</i>	
SPICY CRAB ROLL	\$20.00
<i>jumbo lump crab, spicy tuna, asparagus, shrimp, avocado, jalapeño, masago</i>	
TAKESHIMA	\$18.00
<i>trio of tuna, salmon, yellowtail, cucumber, tamago, masago, traditional roll with seaweed on the outside</i>	
WANDERLUST	\$16.00
<i>salmon, avocado, jalapeño, soy glaze, kimchi thousand island sauce, topped with spicy tuna</i>	
ORANGE STREET	\$15.00
<i>shrimp tempura, kani, asparagus, salmon, jalapeño, crunch, spicy vinaigrette, eel sauce</i>	
SMOKED SALMON	\$14.00
<i>shrimp tempura, cream cheese, jalapeño, topped with smoked salmon and micro greens</i>	
AZIE ROLL ★	\$12.00
<i>spicy tuna, scallion, avocado, crunch, eel sauce</i>	
NEW PHILLY ★	\$12.00
<i>seared kobe beef, shrimp tempura, melted gruyere cheese, eel sauce</i>	
CRUNCHY DYNAMITE	\$11.00
<i>shrimp tempura, spicy white fish, crispy potato, eel sauce</i>	
CRAB CAKE	\$14.00
<i>kani kama, mango, topped with lump crab, masago, bell pepper sauce, wasabi aioli</i>	
T.N.T.	\$6.00
<i>spicy tuna and cream cheese stuffed Jalapeño pepper popper, tempura fried, topped with spicy aioli, eel sauce</i>	

Classic Rolls

CALIFORNIA	\$7.00
<i>kani kama, avocado, cucumber</i>	
SPICY TUNA CRUNCH ★	\$8.00
<i>aioli, scallions, crunch</i>	
VOLCANO	\$11.00
<i>spicy cali, avocado, cucumber, scallion, masago</i>	
SHRIMP TEMPURA ★	\$8.00
<i>spicy aioli, cucumber, avocado, masago</i>	
TROPICAL SALMON	\$8.00
<i>salmon, mango</i>	
SPICY SCALLOP	\$8.00
<i>scallions, masago, spicy aioli</i>	
YELLOWTAIL JALAPENO	\$8.00
<i>Yellowtail and Jalapeno</i>	
SALMON AVOCADO	\$7.00
EEL AVOCADO	\$8.00
TUNA	\$7.00
SALMON	\$6.00

Vegetarian and Vegan Rolls

SWEET POTATO 🌱	\$5.00
<i>tempura, honey butter, eel sauce</i>	
SHIITAKE MUSHROOM 🌱	\$5.00
<i>sweet soy braised mushrooms, wasabi, eel sauce</i>	
MIXED VEGETABLE 🌱	\$5.00
<i>avocado, asparagus, carrot, cucumber</i>	
ASPARAGUS TEMPURA 🌱	\$5.00

AVOCADO 

\$5.00

Toban Yaki

Surf & Turf

\$34.00

4 oz. American Kobe tri-tip, 6 oz. lobster tail with seasonal vegetables and a ginger garlic truffle soy sauce

SEAFOOD

\$28.00

half lobster tail, scallops, shrimp, whitefish with seasonal vegetables and a ginger garlic truffle soy sauce

PAN SEARED TOFU

\$18.00

SERVED with seasonal vegetables and a ginger garlic truffle soy sauce

Sushi Platters

AZIE SUSHI PLATTER

\$28.00

9 nigiri pieces, azie roll

SASHIMI PLATTER

\$28.00

15 pieces of assorted sashimi

VEGETABLE PLATTER

\$15.00

5 nigiri pieces, vegetable roll

SASHIMI & SUSHI PLATTER

\$38.00

6 nigiri pieces, 8 sashimi pieces, azie roll

SUSHI FOR 2, 3 OR 4 PEOPLE

\$60.00

Chef's daily selections

Poke Bowl

HAWAIIAN POKE BOWL

\$25.00

Create your perfect bowl in the options below!

HAWAIIAN POKE BOWL

\$15.00

Create your perfect bowl in the options below!

HAWAIIAN POKE BOWL w/ TOFU

\$22.00

Create your perfect bowl in the options below!

HAWAIIAN POKE BOWL w/ TOFU

\$13.00

Create your perfect bowl in the options below!

Entrees

SOUS VIDE DUCK BREAST

\$26.00

fig bourbon glaze, wild mushroom risotto, burdock, maitake crisp, blue cheese crumbles

SHORT RIB BIBIMBAP

\$24.00

red wine braised short rib, garlic fried rice, sunny side up egg, spinach, carrot, bean sprout, gochujang sauce, served in a hot stone bowl

CHILEAN SEA BASS

\$32.00

7 oz. pan seared, yuzu miso glazed sea bass, garlic truffle mashed potatoes, asparagus

DIVER SCALLOPS

\$28.00

pan seared, pancetta thyme cream, clam chowder bread pudding, crispy brussels sprouts

NEW YORK STRIP STEAK

\$26.00

12 oz. new york strip, fried shallots, house steak sauce, parmesan truffle fries

SEARED HALIBUT

\$28.00

5 oz. halibut, enoki, royal trump and maitake mushrooms, kimchi risotto, crab chowder sauce

JUMBO SHRIMP TEMPURA

\$25.00

tempura battered, arugula, wasabi aioli, mango salsa, lemon vinaigrette

TERIYAKI (choice of Chicken or Salmon)

\$20.00

ginger rosemary yam mashed potatoes

KOBE BURGER

\$19.00

Kobe beef with tempura onion rings and blue cheese, with a side of truffle fries and steamed vegetables with a gochujang aioli

Noodles and Rice

AZIE PAD THAI	\$13.00
<i>wok sauteed rice noodles, egg, scallions, bean sprouts, tofu, onions, tamarind sauce</i>	
KOBE BEEF BASIL FRIED RICE	\$21.00
<i>diced kobe beef, spicy basil sauce, fresh ginger, eggs, lettuce, scallions</i>	
DRUNKEN NOODLES (Chicken or Beef)	\$22.00
<i>spicy drunken rice noodles & vegetables</i>	
MAC & CHEESE (choice of Chicken, Shrimp, Crab or Lobster)	\$17.00
<i>3 cheeses (gruyere, parmesan, cheddar), warm milk, tossed table-side in a hot stone bowl</i>	
CHIANG MAI NOODLES	\$23.00
<i>grilled chicken breast, egg noodles, Thai yellow curry, red bell pepper, crispy noodle topping</i>	
CRAB FRIED RICE	\$17.00
<i>wok stir fried, egg, lettuce, garlic soy butter</i>	
CHICKEN FRIED RICE	\$25.00
<i>wok stir fried, egg, lettuce, garlic soy butter</i>	
SHRIMP FRIED RICE	\$18.00
<i>wok stir fried, egg, lettuce, garlic soy butter</i>	
LOBSTER FRIED RICE	\$25.00
<i>wok stir fried, egg, lettuce, garlic soy butter</i>	
VEGETABLE FRIED RICE 	\$15.00
<i>wok stir fried, egg, lettuce, garlic soy butter</i>	

Rice & Noodles

AZIE PAD THAI	\$13.00
<i>wok sautéed rice noodles, eggs, scallions, bean sprouts, tofu, onions, tamarind sauce</i>	
KOBE BEEF BASIL FRIED RICE	\$14.00
<i>diced kobe beef, spicy basil sauce, fresh ginger, eggs, lettuce, scallions</i>	
CHIANG MAI NOODLES	\$14.00
<i>grilled chicken breast, egg noodles, Thai yellow curry, red bell pepper, crispy noodle topping</i>	
DRUNKEN NOODLES (Chicken or Beef)	\$14.00
<i>spicy drunken rice noodles & vegetables</i>	
CRAB FRIED RICE	\$14.00
<i>wok stir fried, egg, lettuce, garlic soy butter</i>	
SHRIMP FRIED RICE	\$15.00
<i>wok stir fried, egg, lettuce, garlic soy butter</i>	
CHICKEN FRIED RICE	\$12.00
<i>wok stir fried, egg, lettuce, garlic soy butter</i>	
VEGETABLE FRIED RICE 	\$11.00
<i>wok stir fried, egg, lettuce, garlic soy butter</i>	

Nigiri or sashimi (two pieces)

TORO	\$20.00
<i>prime cut fatty tuna</i>	
MAGURO	\$10.00
<i>tuna</i>	
SAKE	\$6.00
<i>salmon</i>	
HAMACHI	\$8.00
<i>yellowtail</i>	
UNAGI	\$8.00
<i>eel</i>	
TAI	\$8.00
<i>red snapper</i>	
HOTATE	\$8.00
<i>diver scallop</i>	
MASAGO	\$6.00

smelt Roe

EBI \$6.00

shrimp

TAKO \$6.00

octopus

Lunch Specials

Soup & Salad \$10.00

Pair up your favorite soup and salad

Sushi Roll (choose two) \$12.00

Two rolls, miso soup, house salad (substitute any soup for \$1).

Soup & Sushi \$12.00

Pair up your favorite sushi roll and sup

Entree Lunch Special \$10.00

Choose one entree, miso soup, house salad (substitute any soup for \$1).

Nigiri Set \$18.00

Chef's daily selection of 5 nigiri pieces and a California roll, miso soup, house salad (substitute any soup for \$1).

Sashimi Set \$20.00

Chef's daily selection of 10 sashimi pieces, miso soup, house salad (substitute any soup for \$1).

Signature Sandwiches

KOBE BEEF BURGER \$14.00

tempura battered onion rings, blue cheese. served on a grilled brioche bun, with lettuce and tomato, side of parmesan truffle fries and gherkins

AZIE ROCK SHRIMP BURGER \$15.00

crispy tempura rock shrimp patty, avocado, onion, spicy gochujang aioli. served on a grilled brioche bun, with lettuce and tomato, side of parmesan truffle fries and gherkins

PANKO ENCRUSTED FISH \$12.00

white fish, garlic aioli. served on a grilled brioche bun, with lettuce and tomato, side of parmesan truffle fries and gherkins

CRISPY CRAB CAKE \$12.00

lump crab, yuzu aioli. served on a grilled brioche bun, with lettuce and tomato, side of parmesan truffle fries and gherkins

TEMPURA FRIED CHICKEN \$12.00

chicken breast, garlic aioli. served on a grilled brioche bun, with lettuce and tomato, side of parmesan truffle fries and gherkins

Sides

SWEET POTATO FRIES 🌿 \$6.00

hand cut, caramelized, honey butter

TRUFFLE FRIES 🌿 \$6.00

garlic truffle butter, parmesan cheese

STEAMED VEGETABLES 🌿 \$8.00

seasonal vegetables, onion salsa

FRIED RICE 🌿 \$11.00

garlic butter, eggs, scallions

HERBED EDAMAME 🌿 🚫 \$8.00

sautéed, fresh herbs

EDAMAME 🌿 \$6.00

sea salt

WHITE RICE 🌿 \$2.00

BROWN RICE 🌿 \$2.00

Tempura A La Carte

SWEET POTATO \$1.00

per piece with dipping sauce

ASPARAGUS \$2.00

per piece with dipping sauce

SHRIMP

\$4.00

per piece with dipping sauce

BROCCOLI

\$1.00

per piece with dipping sauce

CHICKEN

\$3.00

per piece with dipping sauce

LOBSTER

\$9.00

per piece with dipping sauce

★ - Popular/Specialty 🌿 - Vegetarian 🚫 - Gluten Free