

Nigiri Sushi

Each order consist of two pieces, brown sushi rice available for \$1.00 extra

 INARI	<i>Fried bean curd</i>	4.25
TAMAGO	<i>Egg omelet</i>	5.00
* SABA	<i>Pickled mackerel</i>	5.25
 KANIKAMA	<i>Crab stick (imitation, made with white fish)</i>	5.25
 * IKA	<i>Squid</i>	5.50
 EBI	<i>Cooked shrimp</i>	6.00
* IZUMIDAI	<i>Tilapia</i>	5.25
* SUZUKI	<i>Stripe bass</i>	6.25
* HIRAME	<i>Fluke</i>	8.50
* SAKE	<i>Salmon (Belly + \$1.50)</i>	6.25
* TOBIKKO	<i>Flying fish roe (add quail egg \$1.00 extra)</i>	7.00
* IKURA	<i>Salmon roe (add quail egg \$1.00 extra)</i>	7.25
SMOKED SALMON		7.25
ANAGO	<i>Sea eel</i>	8.00
UNAGI	<i>Fresh water eel</i>	8.00
 TAKO	<i>Octopus</i>	7.50
* MENTAIKO	<i>Spicy cod fish roe</i>	8.00
* HAMACHI	<i>Yellowtail (Belly + \$1.50)</i>	8.00
* MAGURO	<i>Tuna</i>	8.50
 SNOW CRAB		9.75
 * SPICY HOTATEGAI	<i>Chopped scallop, tobikko, spicy mayo & scallion</i>	9.75
 * AMAEBI	<i>Sweet shrimp</i>	9.75
 * UNI	<i>Sea urchin (add quail egg \$1.00 extra)</i>	10.00
* TORO	<i>Tuna belly</i>	Seasonal
* CHU-TORO	<i>Fatty tuna</i>	Seasonal
 * HOTATEGAI	<i>Live scallop</i>	Seasonal
FOIE GRAS	<i>Pan seared goose liver, spicy daikon radish, scallion, sesame & ponzu sauce</i>	Seasonal

Sashimi (3 pcs) \$3.00 extra

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Makimono

Brown sushi rice available for \$1.00 extra, most maki available in handroll style

	OSHINKO MAKI	<i>(I) pickled radish</i>	4.75
	UME-SHISO MAKI	<i>(I) plum paste, shiso leave & cucumber</i>	4.75
	NATTO MAKI	<i>(I) fermented soybean paste & scallion</i>	4.75
	KAPPA MAKI	<i>(I) cucumber</i>	5.00
	AVOCADO MAKI	<i>(I) avocado</i>	5.00
	ASPARA MAKI	<i>(I) asparagus</i>	5.00
	IDAHO MAKI	<i>(I) sweet potato tempura (O) eel sauce</i>	7.25
	PINE-TATO MAKI	<i>(I) sweet potato tempura, grilled pineapple</i>	7.25
	GARDEN MAKI	<i>(I) shiitake mushroom, snow pea, red pepper, asparagus, cucumber & sweet spicy sauce (O) black sesame</i>	8.50
	NASU MAKI	<i>(I) shiitake mushroom, snow pea, red pepper, asparagus, cucumber & avocado (O) brown sushi rice, torched eggplant, shichimi miso sauce</i>	12.75
*	SAKE MAKI	<i>(I) salmon</i>	7.25
*	TEKKA MAKI	<i>(I) tuna</i>	8.25
*	NEGI-HAMA MAKI	<i>(I) yellowtail, scallion & sesame</i>	8.00
*	TEKYU MAKI	<i>(I) tuna & cucumber</i>	9.50
*	FUGAKYU MAKI	<i>(I) tuna, unagi & sweet potato tempura (O) scallion & bonito flakes</i>	15.00
*	ALASKAN MAKI	<i>(I) salmon & avocado (O) bonito flakes</i>	9.00
*	SPICY TEKYU MAKI	<i>(I) chopped tuna, tempura crumb, cucumber & spicy mayo (O) tobikko</i>	12.00
*	SPICY SALMON MAKI	<i>(I) chopped salmon, tempura crumb & spicy mayo (O) scallion</i>	9.75
*	SPICY YELLOWTAIL MAKI	<i>(I) chopped yellowtail, tempura crumb & spicy mayo (O) scallion</i>	10.00
*	SPICY TUNA MAKI	<i>(I) chopped tuna, tempura crumb & spicy mayo (O) scallion</i>	10.75
*	JALAPENO TUNA MAKI	<i>(I) tuna, jalepeno pepper, onion, avocado & pickled daikon radish (O) black sesame</i>	12.50
*	YUBA MAKI	<i>(I) shiitake mushroom tempura, salmon & asparagus (O) brown sushi rice, torched tofu wrap & shichimi sauce</i>	13.00
	* SPICY SCALLOP MAKI	<i>(I) chopped scallop, tobikko, cucumber & spicy mayo (O) scallion</i>	12.00
	* RAINBOW MAKI	<i>(I) shrimp, crab stick, tobikko & spicy mayo (O) tuna, salmon, white fish & avocado</i>	15.75
	* EBI TUNA MAKI	<i>(I) kampyo, asparagus, avocado & cucumber (O) tuna & shrimp</i>	18.00
	* HOHO TUNA MAKI	<i>(I) shrimp tempura & avocado (O) spicy tuna, tempura crumb, hoho pepper, tobikko & eel sauce</i>	21.00
	PHILADELPHIA MAKI	<i>(I) smoked salmon, cream cheese & cucumber (O) scallion</i>	9.25
	SALMON SKIN MAKI	<i>(I) broiled salmon skin, burdock root & cucumber (O) bonito flakes, scallion & eel sauce</i>	8.50

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UNA-KYU MAKI	<i>(I) eel & cucumber (O) scallion & eel sauce</i>	9.25
UNA-AVO MAKI	<i>(I) eel & avocado (O) scallion & eel sauce</i>	9.25
DRAGON MAKI	<i>(I) sweet potato tempura (O) eel, avocado & eel sauce</i>	17.00
CATERPILLAR MAKI	<i>(I) eel, cucumber, tobikko & spicy mayo (O) avocado & eel sauce</i>	12.75
KARI KARI SAKE MAKI	<i>(I) Pan seared sushi rice (O) salmon and minced shiso on a bed of iceberg lettuce dressed with a sweet ginger dressing, accompanied by a miso dipping sauce</i>	13.00
KARI KARI MAGURO MAKI	<i>(I) Pan seared sushi rice (O) salmon and minced shiso on a bed of iceberg lettuce dressed with a sweet ginger dressing, accompanied by a miso dipping sauce</i>	15.00

Makimono

Brown sushi rice available for \$1.00 extra, most maki available in handroll style

* BLACK FOREST MAKI	<i>(I) eel, sweet potato tempura, cucumber & eel sauce (O) black tobikko</i>	11.50
* BLACK WIDOW MAKI	<i>(I) sweet potato tempura, cucumber & avocado (O) trio of tobikko</i>	11.50
SAKE PAPAYA MAKI	<i>(I) papaya tempura & cream cheese (O) smoked salmon, wasabi tobikko & lemon sauce</i>	17.00
UNA-COCO MAKI	<i>(I) mango, cream cheese & tempura crumb (O) eel, coconut flakes & house spicy sweet sauce</i>	17.50
SMOKED SALMON MANGO MAKI	<i>(I) tempura crumb & mango sauce (O) smoked salmon & mango</i>	17.00
 CRUNCHY MAKI	<i>(I) sauteed tuna, scallop, onion & avocado (O) brown sushi rice & garlic; pan seared</i>	12.75
 KANIKAMA MAKI	<i>(I) crab stick</i>	6.25
 CALIFORNIA MAKI	<i>(I) crab stick, cucumber & avocado (O) tobikko</i>	8.50
 SHRIMP TEMPURA MAKI	<i>(I) shrimp tempura (O) tobikko, scallion & eel sauce</i>	10.00
 CRAZY MAKI	<i>(I) shrimp tempura, cucumber, avocado, scallion & spicy mayo (O) eel sauce</i>	9.50
 FUTO MAKI	<i>(I) japanese pickles, tamago, crab stick, cucumber, spinach, shiitake mushroom & sweet fish powder</i>	9.50
 LOBSTER MAKI	<i>(I) fresh lobster, asparagus, avocado, cucumber, lettuce, tobikko, sesame & spicy mayo</i>	16.50
 SPIDER MAKI	<i>(I) jumbo soft shell crab tempura, cucumber, avocado & spicy mayo (O) tobikko, scallion & eel sauce</i>	15.50
 SCORPION MAKI	<i>(I) eel, cucumber, avocado & tobikko (O) shrimp & eel sauce</i>	13.00
 LOUISIANA MAKI	<i>(I) deep fried crawfish, avocado & cajun mayo (O) scallion</i>	10.50
 OYSTER TEMPURA MAKI	<i>(I) deep fried oyster, cucumber & spicy katsu sauce (O) scallion</i>	9.45
 KANI KATSU MAKI	<i>(I) deep fried snow crab, cucumber & spicy katsu sauce (O) scallion</i>	12.00
 AMAI OCEAN MAKI	<i>(I) snow crab, pineapple, cucumber & spicy katsu sauce (O) black sesame</i>	12.00

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 SPICY SNOW CRAB MAKI	<i>(I) snow crab, cucumber, tobikko & spicy mayo (O) scallion</i>	12.00
 SPICY SEAFOOD MAKI	<i>(I) crab stick, shrimp, octopus, tobikko, cucumber & spicy mayo (O) scallion</i>	9.45
 VOLCANO MAKI	<i>(I) crab stick, cucumber & avocado (O) tobikko & spicy mayo; baked & eel sauce</i>	10.50
 BAKED SALMON MAKI	<i>(I) crab stick, tempura crumb & spicy mayo (O) salmon & spice powder; baked & eel sauce</i>	16.00
 SHIROKUMO MAKI	<i>(I) jumbo soft shell crab tempura, cucumber, avocado & wasabi tobikko (O) thinly sliced pickled daikon radish</i>	16.50
 LADYBUG MAKI	<i>(I) spicy seafood salad & sweet potato tempura (O) cherry tomato & black tobikko</i>	14.00
 EBI MANGO MAKI	<i>(I) shrimp, crab stick, tempura crumb & eel sauce mayo (O) mango & mango cheese sauce</i>	16.75
 EBIRAH MAKI	<i>(I) mushroom, asparagus, avocado, lettuce & tobikko (O) whole lobster tail, black tobikko, sesame & wasabi mayo</i>	23.00
 BJ MAKI	<i>(I) shrimp tempura & cream cheese (O) tuna, salmon, lump crab meat, spicy mayo & torched; topped with unagi sauce</i>	21.00
 BLACK TIGER MAKI	<i>(I) tuna, asparagus & avocado (O) Japanese Jumbo black tiger shrimp, salmon & torched; topped with spicy mayo</i>	21.00

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Soup

MISO SHIRU	<i>Soy bean soup (add Nameko mushroom \$1.00 extra)</i>	3.00
 SHITAKE SUI	<i>Shiitake mushroom soup</i>	7.50
 DOBIN MUSHI	<i>Mushroom, seafood & chicken in chicken broth, served in clay kettle</i>	9.50
 SPICY SEAFOOD MISO	<i>Assorted seafood in spicy soy bean soup</i>	10.50
 LOBSTER MISO	<i>Fresh daily lobster meat in soy bean soup</i>	12.50
 SPICY LOBSTER MISO	<i>Fresh daily lobster meat in spicy soy bean soup</i>	12.50

Salad

FUGAKYU SALAD	<i>Mixed baby greens with special house dressing</i>	7.00
	 <i>with AVOCADO</i>	8.50
	 <i>with TOFU</i>	8.50
	<i>with GRILLED CHICKEN</i>	12.00
 SEAWEED SALAD	<i>Assorted seaweed & cucumber in light vinegar sauce</i>	7.50
	<i>with TOBIKKO</i>	9.50
 IKA-SANSAI SALAD	<i>Smoked squid & cucumber in light vinegar sauce</i>	8.00
 SPICY SEAFOOD SALAD	<i>Shrimp, crab stick, octopus, tobikko & spicy mayo</i>	10.00
	<i>with AVOCADO</i>	11.00
* SPICY TUNA SALAD	<i>Chopped tuna, tobikko, tempura crumb & spicy mayo</i>	13.75
 * SPICY SCALLOP SALAD	<i>Chopped scallop, tobikko, scallion & spicy mayo</i>	13.50
 KING CRAB SALAD	<i>Alaskan king crab mixed with diced cucumber, black tobikko & sweetened aioli served on toast and topped with a slice of avocado</i>	15.00

Side Orders

STEAMED RICE	3.25
STEAMED BROWN RICE	4.25

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SUSHI RICE		4.50
BROWN SUSHI RICE		4.50
 TSUKEMONO	<i>Japanese pickled vegetables</i>	6.50

Appetizers From Sushi Bar

 * NIGIRI APPETIZER	<i>Tuna, salmon, white fish & cooked shrimp sushi</i>	12.00
* SASHIMI APPETIZER	<i>Tuna, salmon, white fish sashimi (7 pcs)</i>	13.75
* BEEF TATAKI	<i>Thinly sliced seared sirloin steak with ponzu sauce</i>	14.00
* MAGURO TATAKI	<i>Thinly sliced seared tuna with spicy ponzu sauce</i>	18.00
* DUCK TATAKI	<i>Duck breast marinated with sake & black pepper. Grilled & served chill with sweet soy sauce & sauteed onion</i>	17.50
* NARUTO APPETIZER	<i>Thinly sliced cucumber rolled with avocado, tobikko & spicy mayo</i>	
	 a. Shrimp & crab stick	11.50
	b. Spicy tuna	13.00
	c. Spicy salmon	11.50
	 d. Spicy scallop	13.50
* SAKE KINUTA MAKI	<i>Salmon, avocado, cucumber & burdock root rolled with thinly sliced pickled daikon radish & ponzu sauce</i>	11.00
* MAGURO KINUTA MAKI	<i>Tuna, avocado, onion, Jalepeno pepper rolled with thinly sliced pickled daikon radish</i>	13.50
 * NAMA HAMAGURI	<i>3 Fresh cherrystones served with spicy ponzu sauce</i>	10.00
 * KUMAMOTO OYSTERS	<i>3 Kumamoto oysters garnished with mango, shiso, scallion & wasabi ponzu sauce</i>	15.00
 SUNO MONO	<i>Fresh seafood in light vinegar</i>	
	a. Kani (crab stick)	9.50
	b. Ebi (cooked shrimp)	9.50
	c. Tako (octopus)	10.00
	d. Seafood combo (crab stick, octopus & cooked shrimp)	10.25
 SAKE ABURI	<i>Torched salmon on top of crab stick, avocado, shiitake mushroom & mayo. Topped with eel sauce & scallion</i>	10.50
* SAKE AVO AE	<i>Chopped salmon, avocado, spicy mayo & eel sauce. Topped with black tobikko, strings of chili pepper & mini toast on the side</i>	15.00
* MAGURO AVO AE	<i>Chopped tuna, avocado, spicy mayo & eel sauce. Topped with black tobikko, strings of chili pepper & mini toast on the side</i>	16.00

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* GYU CARPACCIO	<i>Thinly sliced seared sirloin, garlic chips, scallion, daikon, burdock root & citrus mayo</i>	14.00
* TUNA CARPACCIO	<i>Thinly sliced seared tuna, onion, ground black pepper, spicy ponzu sauce & dash of olive oil</i>	22.00
* CHU-TORO CARPACCIO	<i>Thinly sliced seared fatty tuna, onion, ground black pepper, spicy ponzu sauce & dash of olive oil</i>	31.00
 * LOBSTER SASHIMI	<i>Live pound & half Boston lobster (tail for sashimi, head & claws for two lobster miso soup)</i>	47.50
* KOBE BEEF SASHIMI	<i>Thinly sliced kobe beef, grilled red pepper, onion, snow pea, spicy ponzu sauce & garnished with gold flake</i>	Seasonal
 * SASHIMI TACO TRIO	<i>Mini taco shell (gyoza skin) - Tuna, onion, scallion, sesame & chilli oil; Salmon, avocado, tempura crumb & ichimi miso sauce; Lump crab meat, avocado, Jalepeno tobikko & yellow mustard miso sauce</i>	13.00
FOIE GRAS LETTUCE WRAP	<i>Pan seared foie gras served on top of pressed rice and lettuce with a sweet soy glaze</i>	15.00
 FOIE GRAS LETTUCE WRAP WITH UNI	<i>Pan seared foie gras served on top of pressed rice and lettuce with a sweet soy glaze</i>	18.00
 SPICY LOBSTER TAIL	<i>Half lobster tail torched with spicy mayo mix & scallions, topped with diced cucumber & wasabi mayo with pan seared sushi rice</i>	18.00

Appetizers From Kitchen

 EDAMAME	<i>Boiled green peas</i>	6.25
 SPICY EDAMAME	<i>Boiled green peas with Japanese shichimi</i>	7.00
 SHUMAI	<i>Steamed shrimp dumpling</i>	7.75
GYOZA	<i>Pan fried pork & vegetable ravioli</i>	7.75
 YASAI GYOZA	<i>Pan fried vegetable ravioli</i>	7.50
 HARU MAKI	<i>Deep fried vegetable spring roll</i>	7.50
AGEDASHI TOFU	<i>Fried tofu served in light fish broth with scallion & bonito flakes</i>	8.00
KANI-KATSU	<i>Deep fried snow crab leg in panko crumb batter & served with tonkatsu sauce</i>	12.00
 NASU DENGAKU	<i>Broiled eggplant smothered with sweet soybean paste, topped with garlic chips</i>	8.75
ASPARA-GYU MAKI	<i>Asparagus & scallion rolled with sliced sirloin steak; grilled & served with teriyaki sauce</i>	12.00
MISO YAKI	<i>Grilled Chilean sea bass marinated with sweet mison (20 min)</i>	17.50
HAMACHI KAMA	<i>Broiled yellowtail collar with sake & light salt, served with ponzu sauce (20 min)</i>	18.00
 CHAWAN MUSHI	<i>Soft egg custard with seafood & chicken (20 min)</i>	7.50

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 OHITASHI	<i>Boiled fresh spinach served chilled with sesame sauce</i>	7.00
 LOBSTER TEMPURA	<i>Fresh lobster meat & snow pea maki deep fried in panko crumb batter & served with orange mayo</i>	18.25
 KAIYAKI	<i>Crab stick, tobikko, spicy mayo & cheese baked on half shell with (20 min)</i>	
	<i>a. Scallop</i>	12.75
	<i>b. Shiitake mushroom</i>	11.50
	<i>c. Seafood</i>	12.75
	<i>d. Lobster</i>	17.75
KUSHI-KATSU	<i>Two skewers of cubed meat or fresh seafood with scallion deep fried in panko crumb batter, served with sweet & sour fruit sauce</i>	
	<i>a. Chicken</i>	8.25
	<i>b. Beef</i>	9.25
	 <i>c. Shrimp</i>	9.50
	 <i>d. Scallop</i>	10.50
KUSHI-YAKI	<i>Two skewers of cubed meat or fresh seafood with scallion grilled with teriyaki sauce</i>	
	<i>a. Chicken</i>	8.50
	<i>b. Beef</i>	9.25
	 <i>c. Shrimp</i>	9.50
	 <i>d. Scallop</i>	10.50
TEMPURA	<i>Fresh seafood or vegetable deep fried in light batter</i>	
	 <i>Seafood: Shrimp, Squid, Scallop, White fish, Snow crab</i>	13.00
	 <i>Shrimp: Shrimp (3 pcs)</i>	10.00
	 <i>Mixed: Shrimp, Scallop, Pumpkin, Broccoli, Zucchini</i>	9.50
	 <i>Vegetable: Broccoli, Zucchini, Pumpkin, Eggplant, Mushroom</i>	8.50
	 <i>Idaho: Sweet potato (8 pcs)</i>	7.50
 SOFT SHELL CRAB TEMPURA	<i>Soft shell crab deep fried in light batter & served with ponzu sauce</i>	14.50
PREMIUM SHORT RIB HIBACHI	<i>USDA prime short rib (4oz.) served on a hot skillet accompanied by sweet soy garlic sauce; prepared at the table</i>	25.00
 ASARI JIRU	<i>Choice of Manila clams or mussels slow cooked in a miso wakame sake broth served over a fire on the table. This dish finishes cooking at the table in approximately 3 minutes</i>	8.00
 GESO AGE	<i>Skewered baby squid fried with a light batter seasoned with salt, pepper & shichimi</i>	8.00
TORI TEBA	<i>Deep fried breaded chicken wings served with a house sweet and spicy sauce</i>	8.00

Nabemono

Traditional hot pot dishes (Choice of cooking on the table for two or more orders)

SUKIYAKI	<i>Top prime rib & seasonal vegetables cooked in sukiyaki sauce</i>	35.00
SHABU SHABU	<i>Thinly sliced prime rib with vegetables & tofu simmered in chicken broth. Served with sesame & ponzu sauce</i>	37.00
Side order	<i>Sliced prime rib (10 pcs)</i>	17.00
	 <i>1-1/2# Lobster (1 pc)</i>	37.00
<i>Only with shabu shabu</i>	 <i>Shrimp (3 pcs)</i>	6.50
	 <i>Scallop (3 pcs)</i>	7.50

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 Cherry stone (3 pcs)	6.00	 Squid	6.25
Sliced chicken breast (8 pcs)	9.00	Vegetable	6.00
Tofu	5.00	Udon Noodle	5.00

Entrees From Sushi Bar

All entrees served with miso soup

* SASHIMI DON	Choice of sliced salmon, hamachi or tuna over a bed of seasoned rice	28.00
 * CHIRASHI	Chef's choice of assorted sashimi over a bed of seasoned rice	28.50
 * MAKIMONO COMBO	Tuna maki, California maki & shrimp tempura maki	26.50
 * SUSHI 3 KINDS	Tuna sushi, salmon sushi & yellowtail sushi	31.50
 * NIGIRI COMBO	Assorted filets of raw fish on seasoned rice balls (no shellfish option available)	32.00
 * SASHIMI COMBO	Assorted filets of raw fish, served with rice (no shellfish option available)	37.00
 * FUGAKYU BOAT	Chef's choice of assorted sushi, sashimi & maki (no shellfish option available)	68.00
 * YASAI COMBO	Assorted vegetarian sushi & maki (40 pcs)	45.00
 * ICHIBAN MORI COMBO	Assorted sushi & maki (40 pcs)	75.00
 * MAYABI MAKI COMBO	Assorted maki (50 pcs)	90.00
 * KAZE MAKI COMBO	Assorted maki (50 pcs)	90.00
* TOKUJOU NIGIRI COMBO	Assorted sushi (50 pcs)	155.00
 * MATSU COMBO	Assorted sushi & maki (60 pcs)	130.00
 * SHOGUN COMBO	Assorted sushi, sashimi & maki (70 pcs)	170.00

No substitution on our sushi entrées



Omakase

Chef's choice of Japanese 5 - course set dinner

90.00

Sashimi, Appetizer, Sushi & Makimono, Kitchen Entrée, Dessert



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Entrees From Kitchen

All entrees served with miso soup & rice

 SHRIMP BEEF ROLL	<i>Grilled thinly sliced beef rolled with shrimp, asparagus & scallion</i>	28.00
SPICY DUCK	<i>Braised duck with spicy sauce</i>	28.00
MISO YAKI DINNER	<i>Grilled Chilean sea bass marinated with sweet miso</i>	35.00
 SURF & TURF	<i>Sauteed lobster, shrimp, scallop, beef, chicken & seasonal vegetables</i>	32.00
FUGAKYU GARDEN	<i>Sauteed seasonal vegetables & mushroom</i>	22.00
	<i>with Chicken</i>	25.00
	<i>with Beef</i>	25.00
	<i>with Shrimp</i>	28.00
	<i>with Scallop</i>	28.00
	<i>with Fried Tofu</i>	24.00
	<i>with Mock Chicken</i>	24.00
	<i>with Mock Beef</i>	24.00
KATSU	<i>Seafood or tender meat dipped in panko crumb batter & deep fried to perfection, served with sweet & sour fruit sauce</i>	
	<i>Pork</i>	22.00
	<i>Chicken</i>	23.00
	<i>Scallop</i>	25.00
	<i>White Fish</i>	26.00
	<i>Shrimp</i>	27.00
TERIYAKI	<i>Tender meat or seafood grilled to perfection & smothered in our house teriyaki sauce</i>	
	<i>Pork</i>	22.00
	<i>Chicken</i>	23.00
	<i>Beef</i>	30.00
	<i>Salmon</i>	26.00
	<i>White Fish</i>	25.00
	<i>Shrimp</i>	27.00

House Grilled

with house special sauce & served with vegetables

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TUNA	<i>Wild caught sushi grade 12 oz</i>	40.00
SALMON	<i>Sushi grade 12 oz</i>	36.00
BEEF	<i>USDA prime angus ribeye 16 oz</i>	45.00
CHICKEN	<i>3 pcs 9 oz</i>	28.00

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Side Orders

Only with kitchen entrees

SAUTEED VEGETABLES	6.00
SAUTEED MIXED MUSHROOMS	6.00
SAUTEED LONG BEANS	6.00
UDON WITH TERIYAKI SAUCE	6.00
SWEET POTATO FRIES	6.00
BAKED SALMON ONIGIRI	6.00

Rice Dishes

Served with miso soup

UNAJU	<i>Broiled eel glazed with sweetened soy sauce over a bed of rice</i>	24.00
FUGAKYU CURRY	<i>Vegetable, seafood or tender meat deep fried with panko crumb batter, served with Japanese style curry & rice</i>	
	<i>VEGETABLE KATSU CURRY</i>	21.00
	<i>PORK KATSU CURRY</i>	22.00
	<i>CHICKEN KATSU CURRY</i>	22.00
	<i>WHITE FISH KATSU CURRY</i>	23.00
	 <i>SHRIMP KATSU CURRY</i>	24.00
	<i>GRILLED BEEF CURRY</i>	25.00
FUGAKYU FRIED RICE	<i>House specialty fried rice</i>	
	<i>BEEF SIRLOIN</i>	22.00
	<i>SMOKED SALMON</i>	23.00
	 <i>SEAFOOD</i>	25.00
	 <i>LUMP CRAB</i>	32.00
	 <i>MAINE LOBSTER</i>	39.00
	 <i>VEGETABLE</i>	19.00
	 <i>FRIED TOFU</i>	21.00
	 <i>MOCK CHICKEN</i>	21.00
	 <i>MOCK BEEF</i>	21.00

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Noodles

FUGAKYU NOODLE SPECIAL			18.00
<i>CHOICE OF TOPPING</i>	<i>CHOICE OF NOODLE</i>	<i>CHOICE OF SOUP</i>	
 SEAFOOD	UDON - Thick Noodle	SPICY	
GRILLED BEEF	SOBA - Buckwheat Noodle	MISO	
GRILLED CHICKEN	RAMEN - Yellow Noodle	SOY SAUCE	
KATSU CHICKEN	HARUSAME - Clear Noodle	TONKOTSU	
VEGETABLE TEMPURA		CURRY	
 SHRIMP TEMPURA		 MUSHROOM	
YASAI			
 NABEYAKI UDON	Shrimp tempura, seafood, vegetables, poached egg & udon in light chicken broth		22.00
YAKI UDON	Sauteed noodle with vegetables. Served with miso soup		
RAMEN	CHICKEN	21.00	 VEGETABLES 19.00
HARUSAME	BEEF SIRLOIN	22.00	 FRIED TOFU 21.00
SOBA	 SEAFOOD	25.00	 MOCK CHICKEN 21.00
	 CRAB	29.00	 MOCK BEEF 21.00
	 LOBSTER	39.00	
 TENZARU	Cold buckwheat noodle with a side of shrimp & vegetable tempura. Served with special cold sweet soy sauce for dipping		21.00

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Lunch Special

LUNCH BENTO

Served with miso soup, salad & fruit

BENTO		13.00
CHOICE OF BENTO	CHOICE OF APPETIZER	CHOICE OF SIDE
CHICKEN KATSU	 SHUMAI	STEAMED VEGETABLE
PORK KATSU	GYOZA	SAUTEED UDON
* BEEF TERIYAKI	CHICKEN KUSHI YAKI	FRIED RICE
CHICKEN TERIYAKI	BEEF KUSHI YAKI	STEAMED RICE
SALMON TERIYAKI	EDAMAME	
GYU-MAKI		
 SHRIMP TEMPURA		
HOUSE SPECIAL JAPANESE HAMBURG		
* FUGAKYU BENTO	House special lunch box	19.00
* DELUXE BENTO	Chef's choice seasonal lunch box	31.00

NOODLE DISHES

Served with salad & fruit

 NABEYAKI UDON	Shrimp tempura, seafood, seasonal vegetables, poached egg & thick noodle in light chicken broth	13.50
YAKI UDON	Sauteed noodle with vegetables. Served with miso soup	
RAMEN	 VEGETABLES	11.50
HARUSAME	 FRIED TOFU	12.50
SOBA	CHICKEN	13.00
	BEEF	14.00
	 SHRIMP	14.00
 TENZARU	Cold buckwheat noodle with a side of shrimp tempura & special cold sweet soy sauce for dipping & miso soup	12.00

FUGAKYU NOODLE

Served with salad & fruit

13.00

CHOICE OF TOPPING

CHOICE OF NOODLE

CHOICE OF SOUP

 SEAFOOD

UDON - Thick Noodle

SPICY

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* *GRILLED BEEF*

SOBA - Buckwheat Noodle

MISO

GRILLED CHICKEN

RAMEN - Yellow Noodle

SOY SAUCE

KATSU CHICKEN

HARUSAME - Clear Noodle

TONKOTSU

VEGETABLE TEMPURA

CURRY

 *SHRIMP TEMPURA*

 *MUSHROOM*

YASAI

Lunch Special

SUSHI LUNCH		<i>Served with miso soup, salad & fruit</i>	
 * NIGIRI	Assorted sushi & maki combination		14.00
* NIGIRI-NO SHELLFISH	Assorted sushi & maki combination. No shellfish		14.00
 * SASHIMI	Assorted filets of raw fish served with rice		16.00
* SASHIMI-NO SHELLFISH	Assorted filets of raw fish served with rice. No shellfish		16.00
 * SUSHI & SASHIMI COMBO	Assorted sushi & sashimi combination		19.00
* SPECIAL COMBO NO SHELLFISH	Assorted sushi & sashimi combination. No shellfish		19.00
* MAKIMONO COMBO	Choice of two	Choice of one	15.00
	Tekka Maki	California Maki	
	Sake Maki	Alaskan Maki	
	Negi Hama Maki	Idaho maki	
	Kappa Maki	Spicy Tuna Maki	
	Avocado Maki	Spicy Sake maki	
		 Shrimp Tempura Maki	
* SUMO COMBO	Assorted sushi with a choice of maki		14.00
	 California Maki	Alaskan Maki	
	Idaho Maki	Spicy Tuna Maki	
	Spicy Sake Maki	 Shrimp Tempura Maki	
DONBURI		<i>Served with miso soup, salad & fruit</i>	
KATSU DON	Deep fried pork cutlet & vegetable sauteed with egg over rice		12.00
 YASAI DON	Sauteed vegetables over rice		11.50
OYAKO DON	Tender chicken & onion sauteed with egg over rice		12.00
CURRY KATSU DON	Deep fried chicken cutlet with Japanese style curry over rice		12.50
YAKI NIKU DON	Sauteed beef & vegetable over rice		12.50
 SEAFOOD DON	Sauteed shrimp, scallop, squid & vegetable over rice		12.50
 UNAJU	Broiled fresh water eel over rice		14.50

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