

Nigiri Sushi

Each order consist of two pieces

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|  INARI | <i>Fried bean curd</i> | 3.75 |
| TAMAGO | <i>Egg omelet</i> | 3.75 |
| * SABA | <i>Pickled mackerel</i> | 4.25 |
|  KANIKAMA | <i>Crab stick (imitation, made with white fish)</i> | 4.25 |
|  * IKA | <i>Squid</i> | 4.50 |
| * IZUMIDAI | <i>Tilapia</i> | 4.75 |
|  HOKKIGAI | <i>Surf clam</i> | 4.75 |
|  EBI | <i>Cooked shrimp</i> | 5.00 |
| * SUZUKI | <i>Stripe bass</i> | 5.00 |
| * SAKE | <i>Salmon</i> | 5.50 |
| * TOBIKKO | <i>Flying fish roe (add quail egg \$1.00 extra)</i> | 5.75 |
|  * TAKO | <i>Octopus</i> | 6.00 |
| * IKURA | <i>Salmon roe (add quail egg \$1.00 extra)</i> | 6.00 |
| SMOKED SALMON | | 6.00 |
| ANAGO | <i>Sea eel</i> | 6.50 |
| * BINNAGA | <i>Albacore tuna</i> | 6.50 |
| * HAMACHI | <i>Yellowtail</i> | 6.50 |
| UNAGI | <i>Fresh water eel</i> | 6.50 |
| * MAGURO | <i>Tuna</i> | 7.00 |
|  * HOTATEGAI | <i>Fresh New England scallop</i> | 8.00 |
|  * SPICY HOTATEGAI | <i>Chopped scallop, tobikko & spicy mayo</i> | 8.50 |
|  * AMAEBI | <i>Sweet shrimp</i> | 8.50 |
|  * UNI | <i>Sea urchin (add quail egg \$1.00 extra)</i> | 8.50 |
| * CHU-TORO | <i>Fatty tuna</i> | Seasonal |
| * TORO | <i>Tuna belly</i> | Seasonal |
| * FOIE GRAS | <i>Pan seared goose liver, spicy daikon radish, sesame, scallion & ponzu sauce</i> | Seasonal |

Sashimi (3 pcs) \$2.00 extra

 Vegetarian

 Shellfish

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Makimono

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

| | | | |
|--|------------------------------|--|-------|
|  | OSHINKO MAKI | (I) pickled radish | 3.75 |
|  | UME-SHISO MAKI | (I) plum paste, shiso leave & cucumber | 3.75 |
|  | KAPPA MAKI | (I) cucumber | 4.00 |
|  | AVOCADO MAKI | (I) avocado | 4.00 |
|  | ASPARA MAKI | (I) asparagus | 4.00 |
| * | SAKE MAKI | (I) salmon | 6.00 |
| * | TEKKA MAKI | (I) tuna | 7.00 |
| * | NEGI-HAMA MAKI | (I) yellowtail & scallion | 6.50 |
| * | TEKYU MAKI | (I) tuna & cucumber | 8.00 |
|  | CALIFORNIA MAKI | (I) crab stick, cucumber & avocado (O) tobikko | 7.50 |
| | PHILADELPHIA MAKI | (I) smoked salmon, cream cheese & cucumber | 7.75 |
| * | ALASKAN MAKI | (I) salmon & avocado (O) bonito flakes | 7.50 |
| | SALMON SKIN MAKI | (I) broiled salmon skin & cucumber (O) eel sauce | 7.00 |
| | UNA-KYU MAKI | (I) eel & cucumber (O) eel sauce | 7.75 |
| | UNA-AVO MAKI | (I) eel & avocado (O) eel sauce | 7.75 |
|  | CRAZY MAKI | (I) shrimp tempura, cucumber, avocado, tobikko & spicy mayo (O) eel sauce | 8.00 |
|  | SPICY SEAFOOD MAKI | (I) crab stick, shrimp, octopus, tobikko & spicy mayo | 7.75 |
| * | SPICY SALMON MAKI | (I) chopped salmon, tempura crumb & spicy mayo | 7.75 |
| * | SPICY YELLOWTAIL MAKI | (I) chopped yellowtail, tempura crumb & spicy mayo | 7.75 |
| * | SPICY TUNA MAKI | (I) chopped tuna, tempura crumb & spicy mayo | 9.00 |
|  | * SPICY SCALLOP MAKI | (I) chopped scallop, tempura crumb & spicy mayo | 9.25 |
|  | SPICY LOBSTER MAKI | (I) lobster meat, tobikko & spicy mayo (O) tobikko | 14.00 |
|  | FUTO MAKI | (I) Japanese pickles, tamago, crab stick, cucumber & spinach | 8.00 |
|  | SHRIMP TEMPURA MAKI | (I) shrimp tempura (O) tobikko & eel sauce | 9.00 |
| | CATERPILLAR MAKI | (I) eel, cucumber, tobikko & spicy mayo (O) avocado & eel sauce | 11.00 |
|  | SCORPION MAKI | (I) eel, cucumber, avocado & tobikko (O) shrimp & eel sauce | 11.00 |
|  | * RAINBOW MAKI | (I) shrimp, octopus, crab stick, tobikko & spicy mayo (O) tuna, salmon, white fish & avocado | 13.25 |
|  | SPIDER MAKI | (I) soft shell crab tempura, cucumber, avocado & spicy mayo (O) tobikko & eel sauce | 14.50 |
|  | LOUISIANA MAKI | (I) deep fried crawfish, avocado & spicy mayo | 9.00 |
|  | MUSHROOM TEMPURA MAKI | (I) shitake mushroom tempura (O) eel sauce | 6.50 |
|  | IDAHO MAKI | (I) sweet potato tempura (O) eel sauce | 6.50 |
|  | PINE-TATO MAKI | (I) sweet potato tempura & grilled pineapple | 6.50 |
| | RISING SUN MAKI | (I) salmon tempura, cucumber, avocado & scallion (O) eel sauce | 8.50 |

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Makimono

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

| | | |
|--|---|-------|
|  KANI KATSU MAKI | (I) deep fried snow crab, cucumber & spicy mayo | 9.50 |
| BLACK FOREST MAKI | (I) eel, sweet potato tempura, avocado & eel sauce (O) black tobikko | 10.25 |
| BLACK WIDOW MAKI | (I) sweet potato tempura, cucumber & avocado (O) trio of tobikko & eel sauce | 10.00 |
|  BLACK JACK MAKI | (I) shrimp, crab stick, sweet potato tempura, cucumber & spicy mayo rolled with soybean paper (O) trio of tobikko | 10.50 |
|  BAKED SCALLOP MAKI | (I) avocado & tempura crumb (O) scallop, crab stick, tobikko & spicy mayo; baked | 11.50 |
|  CRUNCHY MAKI | (I) sautéed tuna, scallop, onion & avocado (O) brown sushi rice & garlic; pan seared with sesame oil | 11.50 |
| * FUGAKYU MAKI | (I) tuna, salmon, octopus, sweet potato tempura, cucumber, tobikko & spicy mayo | 12.50 |
|  JUMBO MAKI | (I) yellowtail, crab stick, cucumber, avocado & tobikko (O) tobikko & eel sauce | 12.00 |
|  BAKED SALMON MAKI | (I) crab stick, tempura crumb & spicy mayo (O) salmon & spice powder; baked & eel sauce | 14.25 |
| DRAGON MAKI | (I) sweet potato tempura (O) eel, avocado & eel sauce | 14.75 |
|  KAMIKAZE MAKI | (I) shrimp tempura, avocado, tobikko & eel sauce (O) cucumber & spicy mayo | 11.50 |
| * MANGO MAKI | (I) salmon & mango | 9.50 |
| * HAWAIIAN MAKI | (I) salmon, avocado & pineapple | 9.50 |
| * CHERRY BLOSSOM MAKI | (I) salmon, avocado & tempura crumb (O) tuna, seaweed salad & wasabi mayo | 15.50 |
|  LADYBUG MAKI | (I) shrimp, crab stick, octopus & spicy mayo (O) cherry tomato, black tobikko & spicy mayo | 11.50 |
| * DANCING MAKI | (I) salmon, avocado & tobikko (O) soy bean paper & wasabi mayo | 11.00 |
|  * TOKYO TOWER MAKI | (I) tempura crumb, cucumber & spicy mayo (O) tuna & tobikko | 14.00 |
| * DYNAMITE MAKI | (I) spicy tuna & cheddar cheese (O) deep fried & tonkatsu sauce | 10.50 |
|  VOLCANO MAKI | (I) crab stick, cucumber & avocado (O) tobikko & spicy mayo; baked | 10.00 |
| * TRAFFIC LIGHT MAKI | (I) tuna, salmon, avocado & radish (O) tobikko | 11.00 |
|  LOBSTER TEMPURA MAKI | (I) lobster meat & cucumber (O) fried tempura style & spicy mayo | 13.50 |
|  BAKED LOBSTER MAKI | (I) crab stick & avocado (O) lobster meat, tobikko & spicy mayo; baked | 14.00 |
| * TUNA LOVER MAKI | (I) spicy tuna (O) tuna & albacore tuna | 15.00 |
|  * SPICY GIRL MAKI | (I) spicy salmon (O) eel, avocado & spicy mayo; torched & eel sauce | 14.50 |
| * DOUBLE TASTE MAKI | (I) tuna & ikura (O) tuna & salmon | 14.50 |
| * FUJI MAKI | (I) tuna, sweet potato tempura & apple (O) black & orange tobikko, wasabi mayo | 14.00 |
|  * WHITE CATERPILLAR MAKI | (I) cucumber, tempura crumb & spicy mayo (O) scallop & tobikko | 14.50 |
|  * HOHO TUNA MAKI | (I) shrimp tempura & avocado (O) spicy tuna, tempura crumb, hoho pepper, tobikko & eel sauce | 18.00 |
|  * BJ MAKI | (I) shrimp tempura & cream cheese (O) tuna, salmon, lump crab meat, spicy mayo & torched; topped with eel sauce | 18.00 |
|  * BLACK TIGER MAKI | (I) tuna, asparagus & avocado (O) Japanese U-4 black tiger shrimp, salmon & torched; topped with spicy mayo | 19.00 |
|  EBIRAH MAKI | (I) mushroom, asparagus, avocado, lettuce & tobikko (O) whole lobster tail, black tobikko, sesame & wasabi mayo | 20.00 |



Vegetarian



Shellfish

Soup

| | | | |
|--|---------------------------|---|-------|
| | MISO SHIRU | <i>Soy bean soup</i> | 2.75 |
|  | HAMA MISO | <i>Cherrystones on the shell in soy bean soup</i> | 8.00 |
|  | DOBIN MUSHI | <i>Light broth with seafood & chicken served in clay kettle</i> | 7.50 |
|  | SHITAKE SUI | <i>Shitake mushroom soup</i> | 7.00 |
|  | SPICY SEAFOOD MISO | <i>Assorted seafood in spicy soy bean soup</i> | 9.00 |
|  | SPICY LOBSTER MISO | <i>Lobster meat in spicy soy bean soup</i> | 11.00 |

Appetizers From Sushi Bar

| | | | |
|--|--|--|-------|
|  | * NIGIRI APPETIZER | <i>Assorted filets of raw fish on seasoned rice balls</i> | 10.50 |
| | * SASHIMI APPETIZER | <i>Assorted filets of raw fish</i> | 12.00 |
| | * BEEF TATAKI | <i>Thinly sliced seared sirloin steak with ponzu sauce</i> | 11.00 |
| | * MAGURO TATAKI | <i>Thinly sliced seared tuna with spicy ponzu sauce</i> | 13.00 |
|  | * NAMA HAMAGURI | <i>Fresh cherrystones served with spicy ponzu sauce</i> | 9.00 |
| | * SAKE KINUTA MAKI | <i>Salmon, avocado, cucumber & tobikko rolled with thinly sliced pickled daikon radish</i> | 10.00 |
| | NARUTO APPETIZER | <i>Thinly sliced cucumber rolled with avocado, tobikko & spicy mayo</i> | |
| |  a. Shrimp & crab stick | | 10.00 |
| | * b. Spicy salmon | | 10.00 |
| | * c. Spicy tuna | | 11.00 |
|  | SUNO MONO | <i>Fresh seafood in light vinegar</i> | |
| | a. Tako (Octopus) | | 8.25 |
| | b. Ebi (Cooked shrimp) | | 8.00 |
| | c. Seafood combo (Octopus, shrimp & kanikama) | | 8.50 |
|  | * SASHIMI TACO TRIO | <i>Mini taco shell (gyoza skin) - Tuna, onion, scallion, sesame & chili oil; Salmon, avocado, tempura crumb & ichimi miso sauce; Lump crab meat, avocado, Jalapeno tobikko & yellow mustard miso sauce</i> | 11.50 |
|  | SAKE ABURI | <i>Torched salmon on top of crab stick, avocado & shitake mushroom. Topped with eel sauce & scallion</i> | 10.00 |
| | * TUNA LOLLIPOP | <i>Tuna, avocado wrapped with radish on a skewer</i> | 11.50 |

 Vegetarian

 Shellfish

Appetizers From Kitchen

| | | | | |
|--|---|--------|---|-------|
|  EDAMAME | <i>Boiled green peas with light salt (add spicy \$0.50 extra)</i> | | 5.00 | |
|  GAKI KATSU | <i>Deep fried oyster served with katsu sauce</i> | | 8.50 | |
|  SHRIMP TEMPURA | <i>Fresh shrimp & vegetable deep fried in light batter</i> | | 11.00 | |
|  VEGETABLE TEMPURA | <i>Seasonal vegetable deep fried in light batter</i> | | 8.75 | |
|  SOFT SHELL CRAB TEMPURA | <i>Deep fried soft shell crab served with ponzu sauce</i> | | 12.50 | |
| GYOZA | <i>Pan fried pork & vegetable ravioli</i> | | 6.75 | |
|  YASAI GYOZA | <i>Pan fried vegetable ravioli</i> | | 6.75 | |
|  SHUMAI | <i>Steamed shrimp dumpling</i> | | 7.00 | |
| HARU MAKI | <i>Deep fried Japanese pork & vegetable spring roll</i> | | 6.50 | |
| ASPARA-GYU MAKI | <i>Asparagus & scallion rolled with sliced sirloin steak; grilled & served with teriyaki sauce</i> | | 10.50 | |
| TATSUTA-AGE | <i>Japanese style ginger batter fried chicken tenderloin</i> | | 7.25 | |
|  KANI-KATSU | <i>Deep fried snow crab in bread crumb batter & served with tonkatsu sauce</i> | | 9.00 | |
|  NASU DENGAKU | <i>Broiled eggplant smothered with sweet soybean paste</i> | | 7.50 | |
|  AGEDASHI TOFU | <i>Fried tofu served in light fish broth with scallion & bonito flakes</i> | | 7.00 | |
|  OHITASHI | <i>Boiled fresh spinach served chilled with ginger dressing</i> | | 6.00 | |
| * DUCK TATAKI | <i>Duck breast marinated with sake & black pepper, grilled to perfection. Served chilled with sweet soy sauce & sautéed onion</i> | | 13.50 | |
|  LOBSTER KAIYAKI | <i>Baked avocado, lobster, tobikko, spicy mayo & cheese in avocado shell</i> | | 12.50 | |
| HAMACHI KAMA | <i>Broiled yellowtail collar with sake & light salt, served with ponzu sauce</i> | | 13.50 | |
|  CHAWAN MUSHI | <i>Soft egg custard with seafood & chicken</i> | | 6.50 | |
|  KAIYAKI | <i>Crab stick, tobikko, spicy mayo & cheese baked on half shell with</i> | | | |
| |  a. Squid | 10 .50 | b. Shitake mushroom | 10.00 |
| |  c. Scallop | 11 .00 |  d. Seafood | 11.00 |
| KUSHI-KATSU | <i>Cubed meat or fresh seafood on skewer deep fried in herb bread crumb batter, served with sweet & sour fruit sauce</i> | | | |
| | a. Chicken | 7.00 | b. Pork | 7.00 |
| |  c. Shrimp | 7.50 |  d. Scallop | 7.50 |
| KUSHI-YAKI | <i>Cubed meat or fresh seafood on skewer grilled with teriyaki sauce</i> | | | |
| | a. Chicken | 7.00 | b. Beef | 7.25 |
| |  c. Shrimp | 7.50 |  d. Scallop | 7.50 |

 Vegetarian

 Shellfish

Salad

| | | |
|---|--|-------|
| FUGAKYU SALAD | Mixed baby greens with special house dressing | 6.00 |
| |  with AVOCADO | 7.50 |
| |  with TOFU | 7.50 |
| | with GRILLED CHICKEN | 10.50 |
|  SEAWEED SALAD | Assorted seaweed in light vinegar sauce | 6.75 |
|  SPICY SEAFOOD SALAD | Shrimp, crab stick, octopus, tobikko & spicy mayo | 8.50 |
|  AVOCADO SALAD | Crab stick, tobikko, avocado, cucumber & mayo | 8.00 |
|  * SPICY SCALLOP SALAD | Chopped scallop, tobikko, scallion & spicy mayo | 11.00 |
| * SPICY TUNA SALAD | Tuna, tobikko, tempura crumb, scallion & spicy mayo | 12.00 |
|  LOBSTER AVOCADO SALAD | Lobster meat, cucumber, avocado, tobikko & mayo | 14.50 |

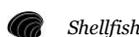
Entrees From Sushi Bar

All entrees served with miso soup

| | | |
|--|---|--------|
|  * MINI KAISEKI | Chef's choice set dinner | 37.00 |
|  * NIGIRI COMBO | Assorted filets of raw fish on seasoned rice balls (no shellfish available) | 25.50 |
|  * SASHIMI COMBO | Assorted filets of raw fish, served with rice (no shellfish available) | 31.50 |
| * SASHIMI DON | Choice of sliced salmon, hamachi or tuna over a bed of seasoned rice | 24.00 |
|  * CHIRASHI | Chef's choice of assorted sashimi over a bed of seasoned rice | 25.50 |
|  * MAKIMONO COMBO | Spicy tuna maki, California maki & una-avo maki | 23.50 |
|  * SUSHI 3 KINDS | Tuna sushi, salmon sushi & yellowtail sushi | 26.50 |
|  * FUGAKYU BOAT | Chef's choice of assorted sushi & sashimi (no shellfish available) | 53.00 |
|  * YASAI COMBO | Assorted vegetarian sushi & maki (40 pcs) | 35.00 |
|  * ICHIBAN MORI COMBO | Assorted sushi & maki (40 pcs) | 63.00 |
|  * MAYABI MAKI COMBO | Assorted maki (50 pcs) | 66.00 |
|  * KAZE MAKI COMBO | Assorted maki (50 pcs) | 83.00 |
| * TOKUJOU NIGIRI COMBO | Assorted sushi (50 pcs) | 129.00 |
|  * MATSU COMBO | Assorted sushi & maki (60 pcs) | 110.00 |
|  * SHOGUN COMBO | Assorted sushi, sashimi & maki (70 pcs) | 148.00 |



Vegetarian



Shellfish

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Entrees From Kitchen

All entrees served with miso soup & rice

KATSU

Seafood or tender meat dipped in Japanese bread crumb batter & deep fried to perfection, served with choice of katsu sauce or tartar sauce

| | | |
|---|--|-------|
| PORK | <i>Top pork loin</i> | 18.50 |
| CHICKEN | <i>Chicken breast</i> | 19.50 |
|  SCALLOP | <i>Fresh scallop</i> | 21.50 |
| SALMON | <i>Fresh salmon filet</i> | 21.50 |
|  SHRIMP | <i>Fresh jumbo shrimp</i> | 22.50 |
|  SEAFOOD | <i>Fresh jumbo shrimp, scallop, squid & fish</i> | 23.00 |

TERIYAKI

Tofu, seafood or tender meat grilled to perfection and smothered in our house teriyaki sauce

| | | |
|---|-------------------------------|-------|
|  TOFU | <i>Healthy tofu</i> | 17.00 |
| CHICKEN | <i>Chicken breast</i> | 19.50 |
| * BEEF | <i>Sirloin steak</i> | 22.00 |
|  SCALLOP | <i>Fresh scallop</i> | 22.00 |
| SALMON | <i>Fresh salmon filet</i> | 22.00 |
| YELLOWTAIL | <i>Fresh yellowtail filet</i> | 23.00 |
|  SHRIMP | <i>Fresh jumbo shrimp</i> | 23.00 |
|  LOBSTER | <i>Fresh Boston lobster</i> | 31.00 |

TEMPURA

Vegetables or seafood deep fried in light batter, served with tempura sauce

| | | |
|--|---|-------|
| VEGETABLES | <i>Seasonal vegetables & mushroom</i> | 19.00 |
|  SCALLOP | <i>Fresh scallop & seasonal vegetables</i> | 22.00 |
|  SHRIMP | <i>Fresh jumbo shrimp & seasonal vegetables</i> | 23.00 |
|  SEAFOOD DELUXE | <i>Shrimp, scallop, salmon, crab meat & seasonal vegetables</i> | 24.00 |

 Vegetarian

 Shellfish

House Special Entrée

All entrees served with miso soup & rice

| | | |
|--|---|-------|
| FUGAKYU GARDEN | <i>Sautéed seasonal vegetables & mushroom in light sauce</i> | 18.00 |
| |  <i>with Tofu</i> | 20.00 |
| | <i>with Chicken</i> | 22.00 |
| |  <i>with Shrimp</i> | 23.00 |
|  SHRIMP BEEF ROLL | <i>Shrimp & asparagus rolled with thinly sliced sirloin steak, grilled & simmered in teriyaki sauce</i> | 23.00 |

Nabemono

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

| | | | | |
|-------------------------|---|-------|---|-------|
| SUKIYAKI | <i>Top prime rib & seasonal vegetables cooked in sukiyaki sauce</i> | 25.00 | | |
| SHABU SHABU | <i>Thinly sliced prime rib with vegetables & tofu simmered in chicken broth. Served with sesame & ponzu sauce</i> | 30.00 | | |
| NABE SIDE ORDERS | <i>Sliced prime rib (10 pcs)</i> | 15.00 |  <i>1-1/2# Lobster (1 pc)</i> | 30.00 |
| |  <i>Shrimp (3 pcs)</i> | 5.00 |  <i>Scallop (3 pcs)</i> | 5.00 |
| |  <i>Cherry Stone (3 pcs)</i> | 4.00 |  <i>Squid</i> | 5.00 |
| |  <i>Tofu</i> | 4.00 |  <i>Napa</i> | 4.00 |
| |  <i>Udon Noodle</i> | 4.00 | | |

Side Orders

| | | |
|---|------------------------------------|------|
| STEAMED RICE | 2.50 | |
| STEAMED BROWN RICE | 3.50 | |
| SUSHI RICE | 3.75 | |
| BROWN SUSHI RICE | 4.75 | |
|  TSUKEMONO | <i>Japanese pickled vegetables</i> | 5.50 |

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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>Seafood or tender meat deep fried with bread crumb batter, served with Japanese style curry & rice</i> | |
| | <i>VEGETABLE KATSU CURRY</i> | 19.00 |
| | <i>PORK KATSU CURRY</i> | 20.00 |
| | <i>CHICKEN KATSU CURRY</i> | 20.00 |
| |  <i>SHRIMP KATSU CURRY</i> | 21.00 |
| FUGAKYU FRIED RICE | <i>House specialty fried rice</i> | |
| |  <i>VEGETABLE</i> | 17.00 |
| | <i>CHICKEN</i> | 19.00 |
| | <i>BEEF</i> | 20.00 |
| | <i>SMOKED SALMON</i> | 20.00 |
| |  <i>SEAFOOD</i> | 22.00 |

Noodles

| | | |
|---|--|-----------------------|
| FUGAKYU NOODLE SPECIAL | | 16.00 |
| <i>CHOICE OF TOPPING</i> | <i>CHOICE OF NOODLE</i> | <i>CHOICE OF SOUP</i> |
|  <i>SEAFOOD</i> | <i>UDON-Thick Noodle</i> | <i>SPICY</i> |
| * <i>GRILLED BEEF</i> | <i>SOBA-Buckwheat Noodle</i> | <i>MISO</i> |
| <i>GRILLED CHICKEN</i> | <i>RAMEN-Yellow Noodle</i> | <i>SOY SAUCE</i> |
| <i>KATSU CHICKEN</i> | | <i>CURRY</i> |
| <i>VEGETABLE TEMPURA</i> | | |
|  <i>SHRIMP TEMPURA</i> | | |
| <i>VEGETABLE</i> | | |
|  NABEYAKI UDON | <i>Shrimp tempura, seafood, seasonal vegetables, porched egg & thick noodle in light chicken broth</i> | 20.00 |
| YAKI UDON/RAMEN | <i>Sautéed noodle with vegetables. Served with miso soup</i> | |
| |  <i>VEGETABLES</i> | 18.00 |
| | <i>CHICKEN</i> | 19.00 |
| | <i>BEEF</i> | 20.00 |
| |  <i>SHRIMP</i> | 21.00 |
| |  <i>SEAFOOD</i> | 22.00 |
|  TENZARU | <i>Cold buckwheat noodle with side of shrimp tempura & special cold sweet soy sauce for dipping</i> | 18.50 |

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Lunch Special

LUNCH BENTO

Served with miso soup, salad & fruit

| BENTO | | | 10.50 |
|--|--|-----------------------|--------------|
| <i>CHOICE OF BENTO</i> | <i>CHOICE OF APPETIZER</i> | <i>CHOICE OF SIDE</i> | |
| CHICKEN KATSU |  SHUMAI | STEAMED VEGETABLES | |
| PORK KATSU | GYOZA | FRIED RICE | |
| BEEF TERIYAKI | CHICKEN KUSHI YAKI | SAUTEED UDON | |
| CHICKEN TERIYAKI | BEEF KUSHI YAKI | | |
| SALMON TERIYAKI | EDAMAME | | |
|  SHRIMP TEMPURA | | | |
| HOUSE SPECIAL JAPANESE HAMBURG | | | |
| FUGAKYU BENTO | House special lunch box | | 15.00 |

SUSHI LUNCH

Served with miso soup, salad & fruit

| | | | |
|---|---|---|-------|
|  * NIGIRI | Assorted sushi & maki combination (no shellfish available) | | 10.00 |
|  * SASHIMI | Assorted filets of raw fish served with rice (no shellfish available) | | 10.50 |
|  * SUSHI & SASHIMI COMBO | Assorted sushi & sashimi combination (no shellfish available) | | 15.00 |
| * MAKIMONO COMBO | Choice of two | Choice of one | 11.50 |
| | 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 | Tuna, salmon, white fish & shrimp sushi with a choice of maki | | 11.00 |
| | California Maki | Alaskan Maki | |
| | Idaho Maki | Spicy Tuna Maki | |
| | Spicy Sake Maki | Shrimp Tempura Maki | |

 Vegetarian

 Shellfish

Lunch Special

| DONBURI | | Served with miso soup, salad & fruit |
|---|--|--------------------------------------|
| KATSU DON | Deep fried pork cutlet & vegetables sautéed with egg over rice | 9.50 |
| GYU DON | Sautéed thinly sliced beef over rice | 10.00 |
|  YASAI DON | Sautéed vegetables over rice | 9.50 |
| UNAJU | Broiled fresh water eel over rice | 11.50 |

| NOODLE DISHES | | Served with salad & fruit |
|---|--|---------------------------|
|  NABEYAKI UDON | Shrimp tempura, seafood, seasonal vegetables, porched egg & thick noodle in light chicken broth | 10.50 |
| YAKI UDON/RAMEN | Sautéed noodle with vegetables. Served with miso soup | |
| |  VEGETABLES | 9.50 |
| | CHICKEN | 10.25 |
| | BEEF | 10.50 |
| |  SHRIMP | 11.50 |
| |  SEAFOOD | 12.00 |
|  TENZARU | Cold buckwheat noodle with side of shrimp tempura & special cold sweet soy sauce for dipping | 10.50 |

| FUGAKYU NOODLE SPECIAL | | | 9.50 |
|---|-----------------------|------------------|------|
| CHOICE OF TOPPING | CHOICE OF NOODLE | CHOICE OF SOUP | |
|  SEAFOOD | UDON-Thick Noodle | SPICY | |
| * GRILLED BEEF | SOBA-Buckwheat Noodle | MISO | |
| GRILLED CHICKEN | RAMEN-Yellow Noodle | SOY SAUCE | |
| KATSU CHICKEN | | CURRY | |
| VEGETABLE TEMPURA | | | |
|  SHRIMP TEMPURA | | | |
| VEGETABLE | | | |

 Vegetarian

 Shellfish