

Starters

Wagyu Sliders* \$19

Two A5 wagyu sliders with house slaw, wasabi cream, on a Challah Bun. Exclusively from Executive chef Kevin Hildebrandt

Edamame \$7

Tossed in Sea Salt GF*

Sexy Edamame \$10

Tossed in spicy chili garlic

Calamari \$11

Deep fried squid tentacle and rings

Shishito Peppers \$12

Fuji signature miso-glazed

Tempura Vegetables \$11

Seasonal vegetables, tempura style.

Deluxe Tempura \$13

Shrimp + seasonal vegetables, tempura style.

Tuna Poke \$18

Onion, cucumber, sesame soy, togarashi, avocado, wakame

Agedashi Tofu \$10

Deep fried tofu in house tempura sauce & bonito flakes

Gyoza \$10

Pan-fried pork dumplings

Tako Yaki \$9

Deep fried octopus dumplings, bonito topping

Spicy Tuna Tacos* \$10

Cubed spicy tuna, avocado, cilantro, masago, green onion, sweet chili aioli in a crispy wonton shell. 2 tacos.

Beef Short Rib \$14

Korean style bone in beef short rib

Hamachi Kama \$17

Lightly salted and grilled yellowtail collar. GF*

Tiger Eyes* \$12

Smoked salmon, avocado, cream cheese wrapped in nori & tempura fried with sweet soy glaze & sweet chili aioli

Black Cod Misoyaki \$18

Miso marinated cod fish

Uni Shooter* \$13

Sake + Ponzu Sauce + Quail Egg. (21+)

Crystal Shrimp \$10

5 pieces of lightly breaded and tempura fried shrimp

Pork Belly Bao \$11

Grilled chashu pork, house slaw, steamed bun

Chicken Karaage \$13

Bite sized Japanese style fried chicken

Signature Sashimi

Hamachi Sizzle* \$22

5 pcs, Yellowtail, chili oil, ginger, crispy garlic, chive, ponzu

Tuna Tataki* \$22

5 pcs, Spice tuna, salad, house ponzu

Hamachi Carpaccio* \$16

5 pcs, Yellowtail, house ponzu, jalapeno, tomato, masago

King Salmon Carpaccio* \$24

5 pcs, King salmon, white truffle ponzu, yuzu, tomato

Crispy Rice

Crispy Spicy Tuna* \$16

6 pcs, Spicy tuna, jalapeno, green onion, eel sauce, spicy mayo

Crispy Spicy Albacore* \$16

6 pcs, Spicy albacore, spicy mayo, jalapeno, cilantro, togarashi, salt truffle

Crispy Spicy Salmon* \$16

6 pcs, Spicy salmon, yuzu kosho, shiso, salt truffle

Crispy Avocado \$16

6 pcs, Smashed avocado, tomato, cilantro, onions, truffle oil, kaiware

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20% Gratuity added to parties of 6+

02/26/24

Standard Rolls

California Roll \$10

Krab mix, avocado, cucumber
(Substitute snow crab for + \$8)

Tekka Roll* \$10 Bluefin Tuna. <GF>

Avocado Roll<GF> \$8

Negi Toro* \$12

Fatty tuna, chopped green onion. GF*

Negi Hama* \$11

Yellowtail, chopped green onion. GF*

Crunch Roll \$13

Tempura shrimp, krab, avocado, sweet soy glaze & potato crunch

Philadelphia Roll* \$13

Smoked salmon, avocado, cream cheese. GF*

Futo Maki \$12

Pickled vegetables, tamago, cooked shrimp, Asparagus, oboro. <GF>

Kappa Roll \$7 Cucumber <GF>

Salmon/Avocado Roll* \$11

Salmon and avocado. GF*

Unagi Roll \$12

Grilled fresh water eel, cucumber, sweet soy glaze

Spicy Scallop Roll* \$11

Spicy scallops, krab, cucumber, spicy chili aioli

Shrimp Tempura Roll \$13

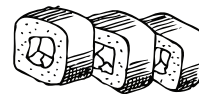
Tempura shrimp, cucumber

Spicy Tuna Roll* \$12 Spicy tuna, cucumber <GF>

Spider Roll \$16

Soft shell crab, avocado, cucumber, yamagobo, kaiware, deep fried asparagus

Specialty Rolls



Bad Boy Roll \$17

Unagi, avocado, cream cheese drizzled w/spicy chili aioli and sweet soy glaze. Tempura Fried

Blushing Geisha* \$20

Tuna, Salmon and asparagus roll with poke sauce topped w/ avocado, pickled white radish, tobiko. <GF>

Dragon Roll \$20

Tempura shrimp roll topped with grilled fresh water eel, avocado, sweet soy glaze

Cherry Blossom Roll* \$20

Avocado, tempura'd asparagus, & salmon with bluefin tuna and red tobiko on top. <GF>

Emperor Roll* \$20

Spicy tuna, avocado, cucumber, kaiware sprouts, topped w/albacore tuna, jalapenos & jalapeno mayo. <GF>

Green Dragon Roll* \$20

Bluefin Tuna, cilantro, avocado, cucumber, topped w/ albacore, jalapeno, green onion, masago & yuzu

Heartbreaker* \$21

Alaskan snow crab, cilantro, cucumber topped with seared 7 spiced tuna, jalapeño, scallion, and garlic ponzu. <GF>

Fuji Tower * \$18

Spicy tuna, krab, avocado, rice & tobiko layered into a tower w/ masago, green onion, kizami nori & potato crunch.



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Specialty Rolls

Killer Salmon Roll* \$20

California roll topped with fresh salmon sashimi, cream cheese, soy mustard dressing, served on fire, baked

Spicy Sunset Roll* \$20

Spicy tuna, shrimp tempura inside with bluefin tuna, yellowtail, and avocado on top. Sweet chili aioli, sweet soy glaze and green onion on top

Las Vegas Roll* \$17

Salmon, Cream cheese, avocado, batter fried, sweet chili aioli

Caterpillar Roll \$20

Grilled fresh water eel, cucumber, topped w/sliced avocado, tobiko, jalapeño mayo and sweet soy glaze

Cowboy Crunch \$17

Spicy krab, avocado, & cream cheese tempura style with jalapeño, green onion, sweet soy glaze on top

Godzilla Roll* \$21

Creamy scallops, tempura shrimp, cucumber. Topped with avocado, salmon & finished w/ green onions, sweet soy glaze & sweet chili aioli

Main Street Roll* \$20

Spicy tuna, cilantro, cucumber, avocado, topped with Hamachi, lime, jalapeño

Rainbow Roll* \$20

California roll topped w/ 4 fresh kinds of sashimi & avocado

Samurai Roll* \$20

Shrimp tempura, avocado, cucumber, topped w/ seared scallop/krab mix, tobiko, sweet soy glaze

Sumo Roll* \$20

Spicy yellowtail, cilantro, kaiware. Topped with albacore tuna, salmon w/ ponzu & habanero-citrus sauce

Kyoto Roll \$23

Alaskan Snow crab, shibazuke, cilantro & cucumber topped with sockeye salmon, black tobiko, scallion & yuzu citrus sauce.

Fuji House Roll* \$20

Spicy krab, shrimp tempura, cream cheese, w/ a layer of sliced avocado, spicy tuna, tempura flakes, sweet chili aioli, sweet soy

Paradise Roll* \$20

Bluefin tuna, mango, w/ avocado, bluefin tuna, tobiko and mango sauce on top. <GF>

Red Dragon Roll * \$20

Spicy tuna topped w/ fresh tuna and thinly sliced cucumber. <GF>

Salmon Lover's Roll* \$20

Spicy salmon and cucumber topped w/ salmon, lemon slices and soy mustard dressing

Snow-maggedon Roll* \$26

Alaskan snow crab, yamagobo, cilantro, topped w/ wild sockeye salmon, bluefin tuna, avocado, jalapeño aioli, tobiko. <GF>

Spicy Ninja Roll* \$21

Spicy krab, tempura'd salmon, avocado w/ torched salmon on top, spicy chili aioli & sweet soy glaze

Sweet Temptation* \$21

Spicy salmon, avocado, cilantro, topped w/ Wild sockeye salmon, green onion, poke sauce

Sweet Inferno* \$20

Spicy Tuna, Cucumber, cilantro, yamagobo. Wrapped in 7 Spice Seared albacore tuna, drizzle garlic ponzu and green onion

Ultimate Dragon Roll* \$24

Alaskan Snow Crab, avocado, cucumber, topped w/ unagi, black/red tobiko and drizzled with soy glaze.

Kiss Me Mucho* \$17

Spicy tuna, tempura shrimp, krab, cream cheese, batter fried, jalapeño mayo and sweet soy glaze.

Volcano Lobster Roll \$29

Alaskan Snow crab, shrimp tempura, topped with lobster tail meat, baked with masago, green onion and served on fire



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Sushi Entrees

Served w/miso soup

Regular Sushi* \$35

Chef selection of 7 nigiri & tuna roll

Deluxe Sushi* \$39

Chef selection of 10 nigiri & California roll

Super Deluxe Sushi* \$49

Chef selection of 12 nigiri & spicy tuna roll

Chirashi* \$35

Assorted sashimi over a bed of rice
w/ Japanese pickled vegetables

Sushi + Sashimi Combo* \$45

5 pieces nigiri + 7 pieces sashimi + tuna roll

Small Sashimi* \$48

Chef selection of 5 different kinds of sashimi. 12 pieces

Medium Sashimi* \$99

Chef selection of 8 different kinds of sashimi. 24 pieces

Large Sashimi* \$169

Chef selection of 12 different kinds of sashimi. 36 pieces

Nigiri / Sashimi

	Nigiri (2PCS)	Sashimi (3PCS)		Nigiri (2PCS)	Sashimi (3PCS)
Albacore Tuna*	\$9	\$16	Kanpachi / Amberjack*	\$11	\$20
Aji / Spanish Mackerel	\$9	\$14	Saba / Mackerel*	\$9	\$14
Amaebi / sweet shrimp w/fried heads*	\$15	\$21	Sake / Salmon*	\$9	\$15
Ebi / Cooked shrimp	\$7	\$9	Shiromi / Escolar* (super white tuna)	\$9	\$14
Hamachi / Yellowtail*	\$10	\$14	Tako / Cooked Octopus	\$9	\$16
Hirame / Flounder*	\$11	\$16	Tamago / Egg Omelet	\$7	\$11
Hotate /Japanese Scallop*	\$12	\$16	Tobiko / Flying Fish Roe*	\$8	\$10
Ikura / Salmon Roe*	\$9	\$16	Unagi / Grilled Fresh Water Eel	\$11	\$14
Maguro / Bluefin Tuna*	\$9	\$15	Uni / Sea Urchin*	MP	NA
Ora King Salmon*	\$12	\$20	Chu-Toro / Medium Fatty Tuna*	\$18	\$28
Wild Sockeye Salmon*	\$11	\$20	O-Toro / Premium Fatty Tuna*	\$24	\$32
			Masago	\$8	NA



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Kitchen Entrees

Most entrees served w/ rice and salad

Beef Teriyaki \$19

Thinly sliced and marinated beef

Salmon Teriyaki \$26

Fresh salmon fillets grilled to perfection

Tempura

-Combination (shrimp & vegetables) \$19

-Vegetable (assorted vegetables) \$17

Bulgogi \$21

Chicken Teriyaki \$18

House teriyaki marinated chicken thigh

Tonkatsu \$18

Panko breaded and fried pork cutlet

Chicken Katsu \$18

Panko breaded and fried chicken cutlet

Tofu Teriyaki \$17

4 large pieces of fried tofu with teriyaki sauce.

Korean Short Ribs \$30

Garlic marinated, bone in beef short rib

Curry Katsu \$20

Pork Katsu or Chicken Katsu in house curry

Sukiyaki

Slowly simmered hot pot w/ vegetables, noodles, tofu, in house broth

-Beef \$21

-Vegetable \$17

Soon DuBu (Soft Tofu Stew) \$19

Your choice of assorted, seafood, beef or pork with vegetables (Egg + \$1)

Soon DuBu (Soft Tofu Stew) + Short Ribs \$29

Dolsot Bibimbap* \$21

Marinated Beef, rice, fried egg, mixed vegetables served in a hot stone bowl w/ spicy Korean gochujang sauce

Bibimbap* \$19

Marinated Beef, rice, fried egg, mixed vegetables served in a bowl w/ spicy Korean gochujang sauce

Bento Entrees

Served w/miso soup

Bento Box* \$28

Served w/Salad, Rice,
4 pcs California Roll,
Vegetable Tempura,
2 Shrimp Tempura

+ Your Choice of 2 items

Saba Shioyaki	Ginger Tofu
Tonkatsu	
Chicken Katsu	Sashimi* (+3.50)
Salmon Teriyaki	Nigiri* (+2.50)
Chicken Teriyaki	Mixed Poke * (+2.50)
Beef Teriyaki	Beef Short Rib (+2.50)

Vegetable Bento Box \$24

4 pcs Vegetable Nigiri, 6 pcs Vegetable Roll,
Fresh Grilled Vegetables, Tempura Vegetables,
Rice, House Salad

Rainier Box* \$44

2 Bluefin Tuna, 1 Salmon Nigiri,
1 Wild Sockeye Salmon, 1 Yellowtail Nigiri,
1 Chutoro Nigiri, 2 Toro Sashimi,
6 piece Yellowtail Roll, Tuna Poke

Salmon Box* \$38

1 King Salmon Nigiri, 1 Wild Sockeye Nigiri,
1 Fresh Salmon Nigiri, 2 Fresh Salmon Sashimi,
1 Salmon Belly Nigiri,
6 pcs, Salmon Roll + Salmon Poke

Sashimi Box* \$58

16 pcs of Assorted Premium Sashimi



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Noodles

Tonkotsu \$19

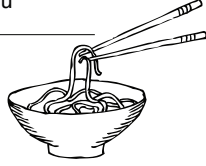
White cloudy pork broth with Chashu (braised pork belly), soy, egg, bean sprouts, bok choy, bamboo shoots

Spicy Miso \$20

White Cloudy pork broth with miso spicy Rayu

Tan Tan \$17

Ground pork, spicy sauteed kimchi



Veggie \$17

Veggie stock with miso, tofu, mushroom, avocado, sauteed cabbage and carrots

Shoyu \$19

White cloudy pork broth, soybased

Nagasaki Champon \$21

White Cloudy pork broth with seafood medley and sauteed cabbage, carrots, broccoli

Yakisoba \$20

Thin wheat noodles stir fried with vegetables & your choice of chicken thigh, beef, tofu, vegetables or Seafood (+2)

Nabeyaki Udon \$19

Udon noodle in seafood broth w/ tempura shrimp, egg, chicken thigh, napa cabbage & vegetables

Tempura Udon \$21

Udon noodle in seafood broth w/ napa cabbage, Tempura Shrimp & assorted tempura vegetables on the side.

Katsu Curry Udon \$21

Udon noodles mixed with honey sweet Japanese's curry & pork katsu. House marinade pork, eggs, panko, cornstarch, Carrots, caramelized onions, ginger, garlic, honey, chili paste.

Donburi

Served w/miso soup

Steamed rice topped with pickled shiitake mushrooms

- **Tonkatsu Don \$19**
- **Chicken Katsu Donburi \$19**
- **Gyu Don \$19**

Unagi Don \$28

Tekka Don \$26

Sake Don \$25

Salad & Soup

Seaweed Salad \$7

Marinated seaweed, sesame oil

House Salad \$10

Radish, shaved rainbow carrot, sweet white onion, kaiware, yuzu vinaigrette

Sunomono Salad \$10

Lightly cured cucumber, sweet vinegar dressing, ground sesame seeds

Miso Soup \$3

Mild soy bean paste soup

Clam Miso Soup \$9

Mild soy bean paste soup with clam



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