

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 \$9

Tossed in spicy chili garlic

Calamari \$11

Deep fried squid tentacle and rings

Shishito Peppers \$9

Sweet Japanese peppers pan fried, bonito topping

Tempura Vegetables \$11

Seasonal vegetables, tempura style.

Deluxe Tempura \$13

Shrimp + seasonal vegetables, tempura style.

Tuna Poke \$16

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

Agedashi Tofu \$8

Deep fried tofu in house tempura sauce & bonito flakes

Gyoza \$10

Pan-fried pork dumplings

Tako Yaki \$9

Deep fried octopus dumplings, bonito topping

Chicken Karaage \$12

Bite sized Japanese style fried chicken

Pork Belly Bao \$11

Grilled chasu pork, house slaw, steamed bun

Spicy Tuna Tacos* \$10

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

Dynamite Shrimp \$15

Rock shrimp tempura and served in creamy spicy dynamite sauce. Masago and green onion.

Beef Short Rib \$14

Korean style bone in beef short rib

Hamachi Kama \$17

Lightly salted and grilled yellowtail collar. GF*

Grilled Salmon Kama \$16

Yuzu ponzu, green onion

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+)

Fried Brussels Sprouts \$9

Crispy fried brussels sprouts in house sauce. Mild Spicy

Crystal Shrimp \$9

4 pieces of lightly breaded and tempura fried shrimp

Signature Sashimi

Hamachi Sizzle* 22

Lightly torched yellowtail, hot oil, fresh ginger, garlic, chive, ponzu, aleppo pepper

Tuna Tataki \$16

Thinly sliced 5 spice tuna, torched, in house ponzu

Hamachi Carpaccio* \$16

Thinly sliced yellowtail in house ponzu

King Salmon Carpaccio* \$24

White truffle ponzu, yuzu, cherry tomato

Crispy Rice

Spicy Tuna* \$15

Truffle eel sauce, green onion, jalapeno

Spicy Albacore* \$15

Serrano, cilantro, spicy aioli, togarashi

Spicy Salmon* \$15

Yuzu kosho, shiso

Smashed Avocado \$14

Yuzu, radish, truffle salt

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20% Gratuity added to parties of 6+

08/28/23

Standard Rolls

California Roll \$10

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

Tekka Roll* \$9 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*

Kappa Roll \$6 Cucumber <GF>

Salmon/Avocado Roll* \$10

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

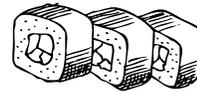
Tempura shrimp, cucumber

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* \$17

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* \$19

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

Emperor Roll* \$19

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

Green Dragon Roll* \$19

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 * \$16

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* \$19

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* \$19

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* \$18

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* \$32

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* \$42

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*	\$8	\$14	Kanpachi / Amberjack*	\$11	\$20
Aji / Spanish Mackerel	\$8	\$14	Saba / Mackerel*	\$8	\$14
Amaebi / sweet shrimp w/fried heads*	\$15	\$21	Sake / Salmon*	\$8	\$15
Ebi / Cooked shrimp	\$6	\$9	Shiromi / Escolar* (super white tuna)	\$7	\$14
Hamachi / Yellowtail*	\$9	\$14	Tako / Cooked Octopus	\$7	\$12
Hirame / Flounder*	\$9	\$16	Tamago / Egg Omelet	\$6	\$11
Hotate /Japanese Scallop*	\$12	\$16	Tobiko / Flying Fish Roe*	\$7	\$10
Ikura / Salmon Roe*	\$8	\$14	Unagi / Grilled Fresh Water Eel	\$10	\$14
Maguro / Bluefin Tuna*	\$8	\$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	\$7	NA



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04/10/23

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* \$42

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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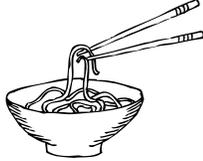
08/22/23

Noodles

Ramen \$19

Seared pork belly, scallions, bamboo, nori, hardboiled egg, narutomaki (fish cake), blackwood ear mushroom, bean sprouts, bok choy + broth

- **Miso** (pork & miso broth)
- **Shoyu** (pork & soy broth)
- **Tonkotsu** (pork broth)
- **XO** (spicy pork broth) (+\$1)



Yakisoba \$20

Thin buckwheat 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

Tempura Udon \$21

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

Donburi

Served w/miso soup

Katsu Don \$16

Chicken Katsu Don \$16

Gyu Don \$16

Unagi Don \$28

Tekka Don \$26

Sake Don \$25

Salad & Soup

Fuji Salad* \$17

Assorted sashimi, spring mix, onions, pickled Asian vegetables. House dressing

Seaweed Salad \$6

Marinated seaweed, sesame oil

Rainbow Poke Cup* \$16

Fresh cubed fish in Japanese poke sauce w/ seaweed, masago & fresh greens over rice

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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Lunch Specials

Available Monday - Friday 11am - 2pm

Lunch Bento

\$20.99

Served w/ Vegetable tempura, 1 Shrimp Tempura,
Salad, Rice, Miso Soup

+ Your Choice of 2 Items

Chicken Teriyaki	Nigiri* (+\$2.50)
Salmon Teriyaki	Sashimi* (+\$3.50)
Saba Shioyaki <GF>	Mixed Poke*
Chicken Katsu	California Roll (+\$2.00)
Tonkatsu	
Beef Teriyaki	
Beef Short Ribs (+\$2.50)	
Ginger Tofu	

Chicken Teriyaki \$16

Served with salad, rice & miso soup

Spicy Chicken Teriyaki \$17

Served with salad, rice & miso soup

Tonkatsu \$17

Panko breaded and fried pork cutlet with miso soup

Chicken Katsu \$16

Panko breaded and fried chicken cutlet with miso soup

Soon DuBu (Soft Tofu Stew) \$17

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

Bibimbap* \$19

Rice, assorted vegetables, beef, and fried egg on top
with miso soup

Dolsot Bibimbap* \$18

Rice, season vegetables, beef, and fried egg on top served in
a hot sizzling stone pot. Served with miso soup

Chicken Fried Rice \$16

Egg, carrot, green onions
With miso soup

Sushi Lunch* \$25

6pcs chef choice nigiri
4pcs California roll

Sashimi Lunch* \$25

6pcs sashimi

Lunch Chirashi* \$25

Lunch Poke* \$22

Fresh tuna or salmon poke with krab salad, seaweed salad
edamame, avocado, cilantro, green onions, mango, corn,
crispy onions, masago, kizami nori, rice

Trust Me* \$27

Tuna or Salmon Sashimi *ponzu*

4 pieces Chef Nigiri

1 pc of Hand Roll
(Blue and Dungeness Crab or Lobster)



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08/15/23

HAPPY HOUR

Happy Hour Available 2pm to 5pm Monday-Friday. Dine In Only. No Take Out

* SUSHI, SASHIMI & ROLLS

Nigiri Set* \$18

Tuna, Salmon, Yellowtail, Albacore, Red Snapper

Roll Combo A* \$12

4pc California roll, 4 pc Spicy Tuna Roll, 6 pc Tekka Maki

Roll Combo B* \$15

6 pc Kappa Maki, 6 pc Oshinko Maki, 6 pc Kanpyo Maki

California Roll \$8

Krab, Avocado, cucumber, masago

Shrimp Tempura Roll \$11

Tempura shrimp, cucumber, sweet soy glaze

Las Vegas Roll* \$14

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

Philadelphia Roll* \$11

Smoked salmon, avocado, cream cheese

Sushi Set 1* \$21

Chef selection of 4 nigiri + Tuna roll

Sushi Set 2* \$27

Chef selection of 4 nigiri + California roll

Tiger Eyes* \$10

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

Spicy Tuna* \$10

Spicy tuna, cucumber

Spider Roll* \$14

Soft Shell crab, avocado, cucumber, yamagobo, kaiware

Bad Boy \$14

Unagi, avocado & cream cheese, tempura'd w/ sweet chili aioli

*SMALL PLATES & SHAREABLES

Edamame \$5

With Sea salt

Chicken Karaage \$9

Seasoned juicy chicken thigh, lightly fried

Shishito Peppers \$7

Sweet Japanese peppers pan fried with bonito topping

Vegetable Tempura \$9

Seasonal vegetables tempura fried

Spicy Tuna Tacos* \$8

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

Agedashi Tofu \$7

Fried tempura in house tempura sauce

Takoyaki \$7

Deep fried octopus dumplings.

Gyoza \$8

Pan-fried pork dumplings

DRINKS

Draft Beer \$6

Sapporo, Asahi, Bodhizafa, Fremont Golden Pilsner

House Sake \$8

House Chardonnay or Merlot \$6

Moscow Mule \$9

Mischief-Vodka, Ginger Beer, Lime Juice, Fresh Lime

Old Fashioned \$9

Mischief-Whiskey + Bitters + Simple Syrup



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