



Shrimp Shumai



Edamame.....4.25  
*(A bowl of steamed soybeans, lightly salted)*



Wasabi Shumai

Shrimp Shumai.....4.75  
*(5 pieces of shrimp steamed dumplings)*

Wasabi Shumai .....5.75  
*(5 pieces of wasabi steamed dumplings)*



Chicken Gyoza

Gyoza (Chicken or Veg.) ....4.75  
*(5 pieces of pan fried dumplings)*



Vegetable Gyoza

Golden Oyster (4).....4.75  
*(Lightly breaded deep fried oyster with sau.)*

Harumaki.....4.25  
*(2 pieces of Japanese chicken spring roll)*

Age Tofu.....4.75  
*(5 pieces of crispy bean curd w. bonito flakes)*

Vegetable Tempura App.....5.25  
*(Japanese style crispy fried mix vegetable includes broccoli, onion, sweet potato, zucchini, & squash)*

Chicken or Shrimp Tempura App.....6.75  
*(crispy fried chicken or shrimp with broccoli, onion, sweet potato, zucchini, & squash)*

Golden Shumai.....5.75



Vegetable Harumaki



Age Tofu





Vegetable Tempura



Sushi Appetizer

Sushi Appetizer.  .....8.25  
*(chef's selection of 5 pieces of sushi)*

Sashimi Appetizer.  .....10.25  
*(chef's selection of 5 pieces of sashimi)*

Tar-Tar.  .....10  
*(Salmon or Tuna or Yellow-Tail)  
(chopped fish with onion and quail egg in ponzu Sauce)*

Tako Su or Kani Su.  .....6.5  
*(Octopus fillet or crab stick over Ponzu Sauce)*



Sashimi Appetizer



Tuna Tartar




Tako Su

### SOUP

Miso Soup.....1.7  
*(Soy bean soup with bean curd, seaweed, and scallion)*

Mushroom Soup.....1.7  
*(Chicken broth soup w. mushroom, fried onion, and scallion)*

Tom Yum Soup .....4.5  
*(Thai style hot, spicy soup with mix vegetable, shrimp and scallop)*

Seafood Soup.....5  
*(Osaka seafood soup with assorted seafood, and mix vegetable)*



Miso Soup



Mushroom Soup



Tom Yum Soup



Seafood Soup



Naruto

### SALAD

House Salad.....2.5  
*(Field greens with fresh lettuce, tomato, cucumber and carrot)*

Seaweed Salad.....4.25  
*(Field greens with seaweed on the top, served with Ginger Dressing)*

Avocado Salad.....5  
*(Field greens with avocado and ginger sau.)*

Squid Salad.....5.5  
*(Field Greens with calamari on the top,*



Calamari Salad

## STARTER

### FROM THE KITCHEN

Fried Calamari.....6.25  
*(8 pieces of lightly fried squid rings)*

Fried Coconut Shrimp App..6.25  
*(4 pieces of lightly fried coconut shrimp)*

Chicken Satay.....7  
*(2 pieces of grilled ck. on skewer)*

Soft Shell Crab.....6.75  
*(A lightly tempura soft shell crab)*

Crab Timbit.....5.75  
*(6 pieces of tempura fried crab meat balls)*

Ika Yaki.....7.75  
*(A jumbo squid, grilled in Ponzu Sauce)*

Rocking Shrimp .....6  
*(Crispy shrimp with Rocking Sauce)*

Lettuce Wrap App.....9.25  
*(Sapporo style of lettuce wrapped with chicken, and mix vegetable with Lettuce Wrap Sauce)*

Beef Negimaki App.....6.75  
*(6 pieces of thinly sliced beef rolled scallion, grilled with Teriyaki Sauce)*

Stuffed Mushroom (4).....5.75



Fried Calamari



Coconut Shrimp



Chicken Satay



Soft Shell Crab



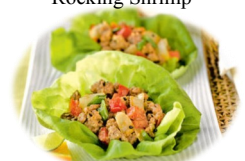
Crab Timbit



Ika Yaki



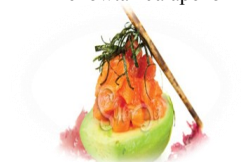
Rocking Shrimp



Lettuce Wrap



Yellowtail Jalapeno



Treasure Island



Sunomono



House Salad




Seaweed Salad



Avocado Salad


### FROM SUSHI BAR

**SUSHI** —seafood fillet over sushi rice / **SASHIMI**— sliced seafood fillet without rice


Kyoto Yellowtail Jalapeno.  ... 10  
*(6 pieces of yellowtail sashimi over Washabi Yuzu Sauce)*


Treasure Island.  .....10  
*(Half avocado with mix fish w. Sp. Creamy Sau.)*

Sunomono  .....6.75  
*(assorted marinated seafood with cucumber in Ponzu Sauce)*

Naruto .  .....10  
*(Cucumber rolled with spicy tuna and avocado)*

Sushi Appetizer.  .....8.25  
*(chef's selection of 5 pieces of sushi)*

Sashimi Appetizer.  .....10.25  
*(chef's selection of 5 pieces of sashimi)*

Tar-Tar.  .....10  
*(Salmon or Tuna or Yellow-Tail)  
(chopped fish with onion and quail egg in ponzu Sauce)*

Tako Su or Kani Su.  .....6.5  
*(Octopus fillet or crab stick over Ponzu Sauce)*



Miso Soup



Mushroom Soup



Tom Yum Soup



Seafood Soup



Naruto

House Salad.....2.5  
*(Field greens with fresh lettuce, tomato, cucumber and carrot)*

Seaweed Salad.....4.25  
*(Field greens with seaweed on the top, served with Ginger Dressing)*



Avocado Salad.....5  
*(Field greens with avocado and ginger sau.)*

Squid Salad.....5.5  
*(Field Greens with calamari on the top,*



Calamari Salad

**NOTICE:** ITEMS WITH \* MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

To our guests with food sensitivities or allergies: Fuji Grill cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please consider this when ordering. — **Spicy**   — **Raw Fish** \* — **Be Cooked to order**

Nutritional information is available upon request. Substitutions available upon request to suit your dietary needs.



## CLASSIC ROLL & HAND ROLL

CLASSIC ROLL (Maki) — 6 pieces of cut roll / Hand Roll (Temaki) — 1 cone-shaped roll  
(Brown Rice Available)



California Roll	<i>(crab meat, avocado, cucumber and no tobiko)</i>	.....	4.5
Boston Roll	<i>(shrimp, lettuce, cucumber and mayo)</i>	.....	5
Philadelphia Roll	<i>(smoked salmon, cream cheese and cucumber)</i>	.....	5
Alaska Roll	<i>(salmon, cucumber and avocado)</i>	.....	5
Easter Roll	<i>(smoked salmon, crab meat and cucumber)</i>	.....	5
Shrimp Tempura Roll	<i>(shrimp tempura, lettuce, cucumber, avocado and w. tobiko)</i>		5
<b>Veg. Rolls</b>	<b>3.5</b>	<b>Spicy Crunchy Rolls</b>	<b>5</b>
Cucumber		Spicy Tuna	
Avocado		Spicy Salmon	
Sweet Potato		Spicy Yellowtail	
Oshinko		Spicy Shrimp	
Asparagus		Spicy Crab Roll	
Sweet Potato		Spicy California	
Assorted Veg.			
Avocado & Cucumber			

<b>Raw Rolls</b>	<b>5</b>
Tuna	
Salmon	
Yellowtail Scallion	
White Tuna	
Salmon Avocado	
Tuna Avocado	
Salmon Cucumber	
Tuna Cucumber	

## SUSHI & SASHIMI ENTREE

SUSHI —seafood filet over sushi rice / SASHIMI— sliced seafood filet without rice  
(All served with Miso Soup or House Salad) (Brown Rice Available)  
Sashimi Regular and Sashimi Deluxe also served with a bowl of rice

Sushi Regular	16
<i>(chef's selection of 8 pieces of sushi and California Roll)</i>	
Sushi Deluxe	18
<i>(chef's selection of 10 pieces of sushi and California Roll)</i>	
Sashimi Regular	18
<i>(chef's selection of 15 pieces of sashimi)</i>	
Sashimi Deluxe	21
<i>(chef's selection of 18 pieces of sashimi)</i>	
Chirashi	19
<i>(chef's selection of 15 pieces of assorted sashimi over sushi rice in bowl)</i>	
Tekka Don	18
<i>(12 pieces of tuna sashimi over sushi rice)</i>	
Sake Don	18
<i>(12 pieces of salmon sashimi over sushi rice)</i>	
Maki Combination	12
<i>(California Roll, Tuna Roll, and Salmon Roll)</i>	
Spicy Make Combination	13
<i>(Spicy California Roll, Spicy Tuna Roll, and Spicy Salmon Roll)</i>	
Fuji Sushi Combination	26
<i>(chef's selection of 5 pieces of sashimi, 6 pieces of sushi and Rock n' Roll)</i>	
Love Boat (For 2)	40
<i>(chef's selection of 8 pieces of sushi, 12 pieces of sashimi, California Roll and Rock n' Roll)</i>	
Sushi and Me	37
<i>(chef's selection of 10 pieces of sushi, 9 pieces of sashimi and spicy Salmon Roll)</i>	
May Flower	42
<i>(chef's selection of 18 pieces of sushi, Rainbow Roll and Rock n' Roll)</i>	
Omakase (Minimum \$40)	MP
<i>(chef's special choice to dine in only)</i>	



## ALA CARTE (Sushi or Sashimi) 🌈

**SUSHI**—seafood filet over sushi rice

**SASHIMI**— sliced seafood filet without rice (Brown Rice Available)

Fresh Salmon( <i>sake</i> )	2.25	Red Snapper	2.25
Smoke Salmon	2.25	Striped Bass	2.25
Shrimp ( <i>ebi</i> )	2.25	Fluke ( <i>hirami</i> )	2.25
Sweet Shrimp	3.50	Mackerel ( <i>saba</i> )	2.25
Tuna ( <i>maguro</i> )	2.50	Scallop ( <i>hotategai</i> )	2.50
Albacore Tuna	2.25	Octopus ( <i>tako</i> )	2.25
White Tuna	2.25	Surf Clam ( <i>hokkigai</i> )	2.50
Yellowtail ( <i>hamachi</i> )	2.50	Flying Fish Roe ( <i>tobiko</i> )	2.25
Eel ( <i>unagi</i> )	2.50	Salmon Roe ( <i>ikura</i> )	2.5
Squid ( <i>ika</i> )	2.25	Wasabi Tobiko	2.25
Inari ( <i>tofu skin</i> )	1.85	Sea Urchin ( <i>uni</i> )	MP
Crab Stick ( <i>kani</i> )	2.25	Pepper Salmon	2.50
Omelette ( <i>tamago</i> )	2	Pepper Tuna	2.50

## FUJI GRILL SPECIAL ROLL 🌈

(Brown Rice Available)

Izumi Roll.....	13
<i>Inside: tuna, mango, avocado; Outside: shrimp with tobiko (sunset shape)</i>	
Phoenix Roll.....	13
<i>Inside: tempura shrimp &amp; cucumber; Outside: pepper tuna &amp; avocado 2 different kind of tobiko</i>	
Dancing Dream Roll.....	15
<i>Inside: spicy scallop &amp; crunch; Outside: yellowtail, salmon &amp; black tobiko</i>	
Scorpion Roll.....	11
<i>Inside: tempura shrimp; Outside: eel &amp; avocado</i>	
Fire Dragon Roll.....	12
<i>Inside: tempura crab meat; Outside: spicy tuna with red tobiko</i>	
Dragon Roll.....	11
<i>Inside: eel &amp; cucumber; Outside: avocado &amp; tobiko</i>	
Rainbow Roll.....	11
<i>Inside: crab meat, cucumber, avocado; Outside: assorted raw fish</i>	
Crazy Tuna Roll.....	11
<i>Inside: pepper tuna &amp; avocado; Outside: spicy tuna</i>	
Volcano Roll.....	13
<i>Inside: spicy tuna, spicy salmon &amp; spicy yellowtail; Outside: tempura fried</i>	
Buffalo Roll.....	11
<i>Inside: salmon, cream cheese, avocado &amp; crunch; Outside: crab meat, mayo &amp; tobiko</i>	
Rock n' Roll.....	10
<i>Inside: mix fish, crab meat &amp; scallion; Outside: tempura fried</i>	
Spider Roll.....	11
<i>Inside: tempura soft crab, lettuce, cucumber &amp; avocado; Outside: tobiko</i>	
Susan Roll.....	12
<i>Inside: spicy tuna ; Outside: tuna (heart shape)</i>	
Angry Dragon Roll.....	13.95
<i>Inside: tempura shrimp, spicy tuna &amp; mango; Outside: spicy crab</i>	
Fuji Mountain Roll.....	10.95
<i>Inside: cucumber, crab meat &amp; White Tuna; Outside: tempura fried</i>	
Tropical Lobster Roll.....	12.95
<i>Inside: spicy lobster salad, avocado &amp; mango; Outside: soy bean paper</i>	
Dancing Tuna Roll.....	11
<i>Inside: spicy tuna, crab meat &amp; avocado; Outside: tempura fried</i>	



Izumi Roll



Phoenix Roll



Dancing Dream Roll



Scorpion Roll



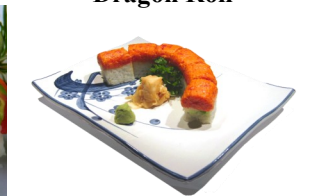
Fire Dragon Roll



Dragon Roll



Rainbow Roll



Crazy Tuna Roll



Volcano Roll



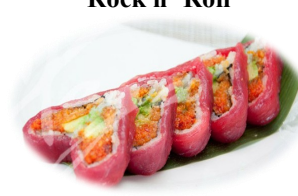
Buffalo Roll



Rock n' Roll



Spider Roll



Susan Roll



Angry Dragon Roll



Fuji Mountain Roll



Tropical Lobster Roll



Dancing Tuna Roll



Angry Bird Roll



# HIBACHI ENTRÉE



These full course meals include  
House Salad, Mixed Vegetables, 2 pieces of jumbo shrimp appetizer  
Fried Rice or Fried Noodle **Brown Rice Available**

——SPLIT CHARGE includes House Salad, Fried Rice or Fried Noodle **\$4.5**——

## SINGLE ITEM DINNER

Vegetable	13
Chicken	16
*New York Steak	20
Shrimp	19
Scallop	22
Salmon	19
*Filet Mignon	24
Lobster Tail	27
Alaskan King Crab Legs	30



## EMPEROR'S DINNER

*Filet Mignon & Chicken	24
*Filet Mignon & Shrimp	25
*Filet Mignon & Scallop	28
*Filet Mignon & Lobster Tail	29
Lobster Tail & Chicken	26
Lobster Tail & Shrimp	27
Lobster Tail & Scallop	30
Lobster Tail & *Steak	27
Emperor's Deluxe (Lobster Tail, *NY Steak and Scallop)	37
Fuji Deluxe (*Filet Mignon, Lobster Tail and Scallop)	40
Seafood Combo (Lobster Tail, Scallop and Salmon)	36

## COMBO DINNER

Chicken & Shrimp	21
Chicken & *Steak	23
Chicken & Salmon	21
Chicken & Scallop	23
*Steak & Shrimp	24
*Steak & Salmon	23
*Steak & Scallop	25
Shrimp & Scallop	23



**Rare** — RED, with a COOL red center  
**Medium Rare** — RED, with a WARM red center  
**Medium** — PINK, with a HOT center  
**Medium Well** — HINT of PINK, a HOT center  
**Well** — NO PINK, with a HOT center

## SIDE ORDERS

(Accommodated with a complete hibachi dinner only)

Steamed Rice	1.75
Brown Rice	2
Fried Rice / Fried Noodle	3.5
Vegetable / Chicken	6
Shrimp / Salmon	8
*NY Steak / Scallop	10
*Filet Mignon	12
Lobster Tail	13
Alaskan King Crab Legs	17



## KID'S MENU\*

(For children age 10 or under served with House Salad, Mixed Vegetables, Fried Rice or Fried Noodle)

Hibachi Vegetable	8
Hibachi Chicken	9
*Hibachi Steak	11
Hibachi Shrimp	10
Hibachi Salmon	10
*Hibachi Filet Mignon	14
Hibachi Scallop	14



- In order to start a Hibachi Table, it is required to have at least two Hibachi Orders.
- Tips at a Hibachi Table, 50% is for your Hibachi Cook and 50% is for your Server.
- If you have any food concerns, especially food allergy, please notify your server clearly before you order anything.
- Sake is Rice Wine with alcohol and Baby Sake is lemonade non-alcohol
- To have Fried Brown Rice, it cost extra \$2 each order
- For group of 6 or more, it maybe required to add mandatory gratuity 16%

## TEMPURA & TERIYAKI ENTRÉE

(Served with Miso Soup or House Salad and White Rice) (Brown Rice Available)

### Teriyaki Entree

- Teriyaki Chicken.....16
- Teriyaki Shrimp.....17
- Teriyaki Beef.....17
- Teriyaki Tuna.....18
- Teriyaki Salmon.....17
- Teriyaki Seafood.....21



### Tempura Entree

- Tempura Vegetable.....11
- Tempura Chicken.....13
- Tempura Shrimp.....16
- Tempura White Fish....16
- Tempura Seafood.....18



## JAPANESE NOODLE (Udon or Soba)

UDON —Thick Wheat Noodle / SOBA — Thin Buck Wheat Noodle

### Noodle Soup

- Vegetable.....9
- Chicken.....11
- Shrimp.....12
- Beef.....12
- Seafood.....14
- Shrimp Tempura.....12



### Stir Fried Noodle

- Vegetable.....9
- Chicken.....11
- Shrimp.....12
- Beef.....12
- Seafood.....14



## JAPANESE FRIED RICE

(Served with Miso Soup)

- Vegetable.....7.5
- Chicken.....9
- Shrimp.....9.5



- Beef.....10
- Smoked Salmon.....10.5
- Seafood.....11



## KICHEN ENTRÉE

(Served with Miso Soup or House Salad and White Rice) (Brown Rice Available )

### Donburi

- Unagi Don 18  
*Boiled eel over rice in bowl*
- Ten Don 13  
*Tempura shrimp and vegetable over rice in bowl*
- Gyu Don 13  
*Sliced beef, egg and onion over rice in bowl*



- Katsu (Pork or Chicken) 16  
*Lightly breaded pork/chicken cutlet*
- Nagoya Pineapple Fried Rice 13  
*Fried rice with chicken, shrimp, pineapple&veg.*

### Chef's Specials

- Beef Negemaki Entrée .....18  
*Thinly sliced beef rolled with scallion; topped with Teriyaki Sauce*
- Chilean Sea Bass.....19  
*Grilled Chilean Sea Bass with Black Bean Sauce or Yuzu Sauce*
- Osaka Coconut Shrimp .....17  
*Lightly breaded jumbo shrimp with Osaka Coconut Sauce*
- Sendei Spicy Chicken.....16 Shrimp.....17  
*Stir fried chicken or shrimp with Sendei Curry and Coconut Sauce*
- Fuji Mango Chicken.....16 Shrimp.....17  
*Grill chicken/shrimp with green peppers, onion, broccoli with mango sauce*
- Hana Chicken .....16  
*Grill chicken covered in lemon tart sauce with vegetable*
- Sapporo Lettuce Wrap Entrée..... 15  
*Lettuce wrapped with chicken and mix vegetable with Lettuce Wrap Sauce*



Beef Negemaki



Chilean Sea Bass



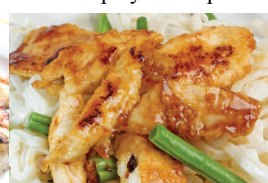
Osaka Coconut Shrimp



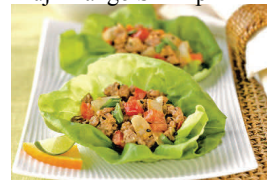
Sendei Spicy Shrimp



Fuji Mango Shrimp



Hana Chicken



Sapporo Lettuce Wrap



Pineapple Fried Rice