

Cocktails

7.95

Sake-tini

Citrus Vodka, ginjo sake, plum wine

Pama-tini

Pomegranate Vodka, pomegranate mix, sweet & sour, splash of cranberry juice

Bikini-tini

Bombay Gin and Blue Curaçao, finished with a splash of lemon-lime soda

Chocolate Martini

Stoli Vanil, Godiva White, Baileys Irish Cream

Apple Martini

UV Apple Vodka, sour apple pucker

Lemon Drop Martini

Citrus Vodka, triple sec, lemon juice

Asian Lychee Martini

Stoli Vanil Vodka, Lychee Juice, splash of soda

Fuji Iced Tea

Gin, apple vodka, rum, triple sec, pineapple juice, sweet & sour with a splash of lemon-lime soda

Bama Slamma

Southern Comfort, amaretto, vodka, crème de noyеaux, pineapple juice & orange juice

Mai Tai

Rum, crème de noyеaux, triple sec, pineapple juice, orange juice, splash of Myers's Dark

Pina Colada

Malibu Coconut, pineapple liqueur blended with pineapple juice & pineapple chunks

Mojito – mango, original or lychee

Rum, sweet & sour, mint & fresh lime

Tito's Kicking Mule

Tito's Handmade vodka, ginger beer & lime

Blue Long Island

Gin, Rum, Tequila, Vodka, Blue Curaçao, lemon-lime soda

Peach Witch

Belvedere, Peach Schnapps, Peach Purée

WE ALSO HAVE

Vodka

Stoli
Original
Orange
Razberi
Blueberi
Vanilla

Tito's Handmade

UV
Apple

Belvedere

Ketel One
Original
Citroen

3 Olives
Pomegranate

Grey Goose
Original
Wild Berry
L'Orange

Absolut
Original
Citron
Orange
Peach
Mango
Berri Acai

Gin

Tanqueray

Hendricks

Bombay

Beefeater

Rum

Captain Morgan

Bacardi
Original
151

Malibu
Original
Passion Fruit

Myers's

Whiskey

Jack Daniels

Johnnie Walker Red

Johnnie Walker Black

Maker's Mark

*Macallan 12

Seagrams 7

Crown Royal

Original
Apple
Vanilla

Japanese Whiskey

Jim Beam

Orginal
Red Stag

Dewar's

Jameson

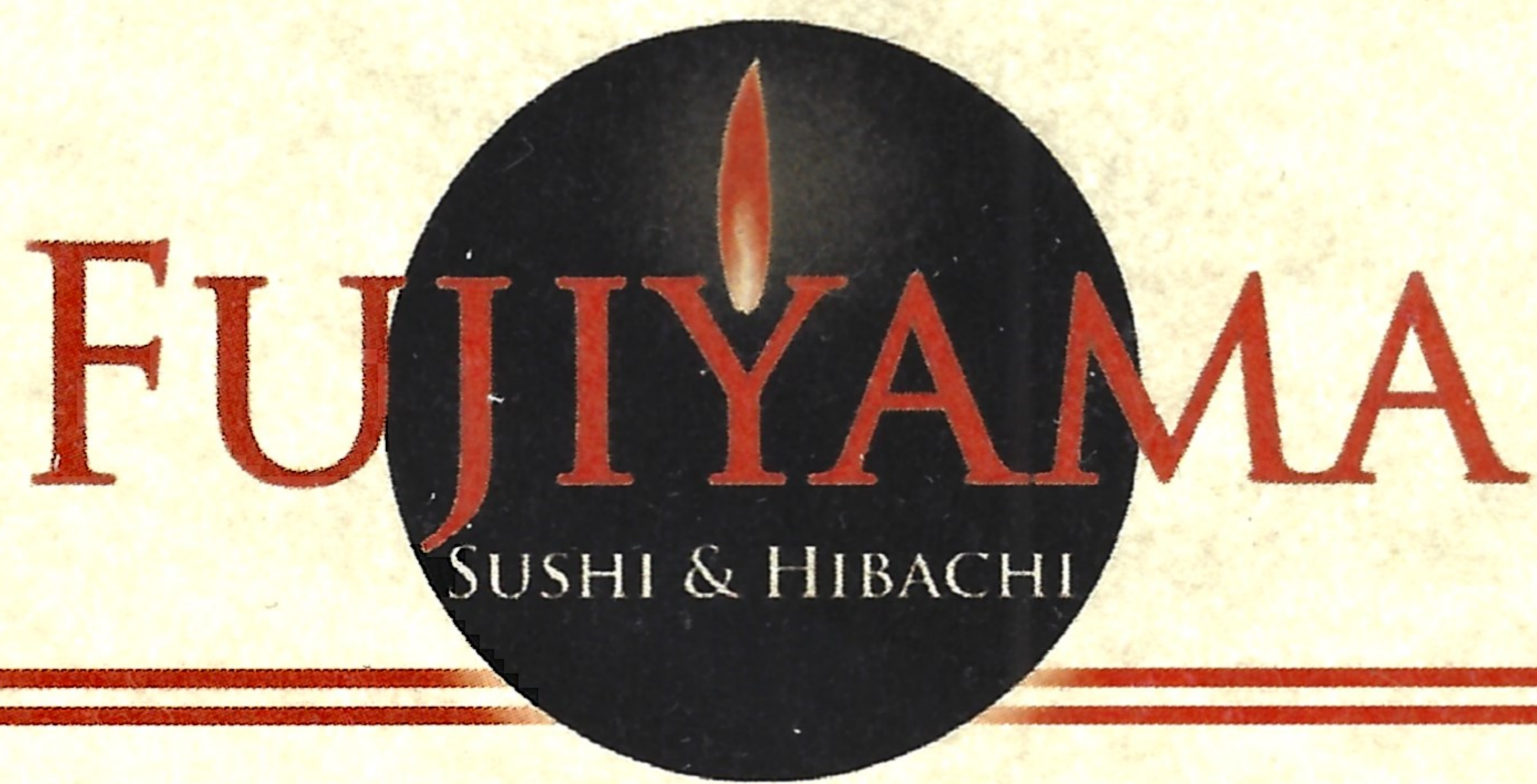
Fireball

Tequila

Patrón

Hornitos

Jose Cuervo



• Sake •

Hot Sake

House	6.95	8.95
Purple Sake <i>with raspberry liqueur</i>	8.95	10.95
Golden Sake <i>with plum wine</i>	7.95	9.95

Cold Sake

MOMOKAWA

Diamond	8.50	28
Pearl unfiltered	8.50	28
Gekkeikan Original	7	22

HAKUSHIKA

Junmai Ginjo 300 ml		14
Chokara 300 ml		14
Kuromatsu-Hakushika Junmai Daiginjo	22	65

OTHERS

Yamadanishiki 300 ml		15
Ozeki Nigori unfiltered 375 ml		13
Hana Flavored Sake <i>Fuji Apple or Lychee</i>	7	22
Mio Sparkling Sake		16
Yuki Nigori White Peach	7	16

• Beer •

Imports

	22 oz	12 oz
Sapporo	7	
Kirin Ichiban	7	
Asahi	7	4.50
Tsingtao		4.50
St. Pauli Girl <i>(non alcohol)</i>		4.00

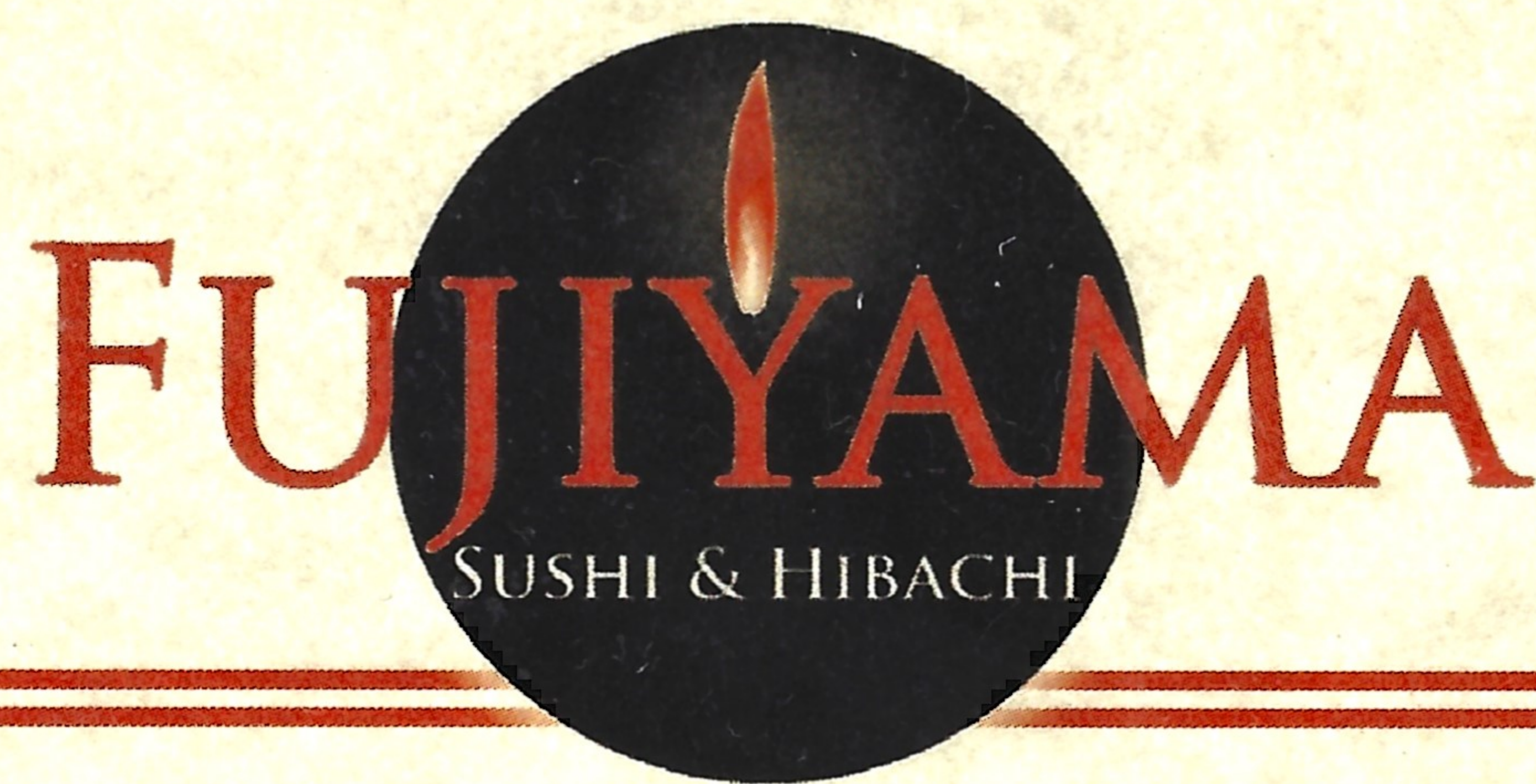
Domestic

Blue Moon	7.00	4.50
Fat Tire	7.00	4.50
Coors Light		4.00
Michelob Ultra		4.00
Angry Orchard (GF) <i>Rose or Original</i>		5.00

Beers on Tap

Sapporo	5.00
Kirin Ichiban	5.00
Bud Light	4.50
Shock Top	5.00
Goose IPA	5.00
Stella Artois	5.50

Ask about our rotating craft beer



Soup & Salad

Miso Soup <i>soy bean soup with tofu, seaweed & scallions</i>	2.95
Miso Clam Soup <i>soy bean soup with tofu, seaweed, scallions & clams</i>	4.50
Hibachi Soup <i>chicken broth with mushrooms, fried onion & scallions</i>	3.50
House Salad <i>with ginger dressing</i>	3.25
Seaweed Salad	4.95
Avocado Salad <i>with ginger dressing</i>	5.95
Fuji Super Salad <i>seaweed salad, iceberg lettuce, cucumber & crabstick with crispy crab on top</i>	9.95
Crab Seaweed Salad <i>with cucumber, masago & mayo</i>	8.95
Seafood & Seaweed <i>tuna, salmon, yellowtail & masago in spicy mayo</i>	11.95
Pepper Tuna Salad <i>seared tuna in chef's special sauce</i>	11.95
BBQ Octopus <i>marinated or fried</i>	8.50
Squid Salad <i>with seaweed salad</i>	8.50

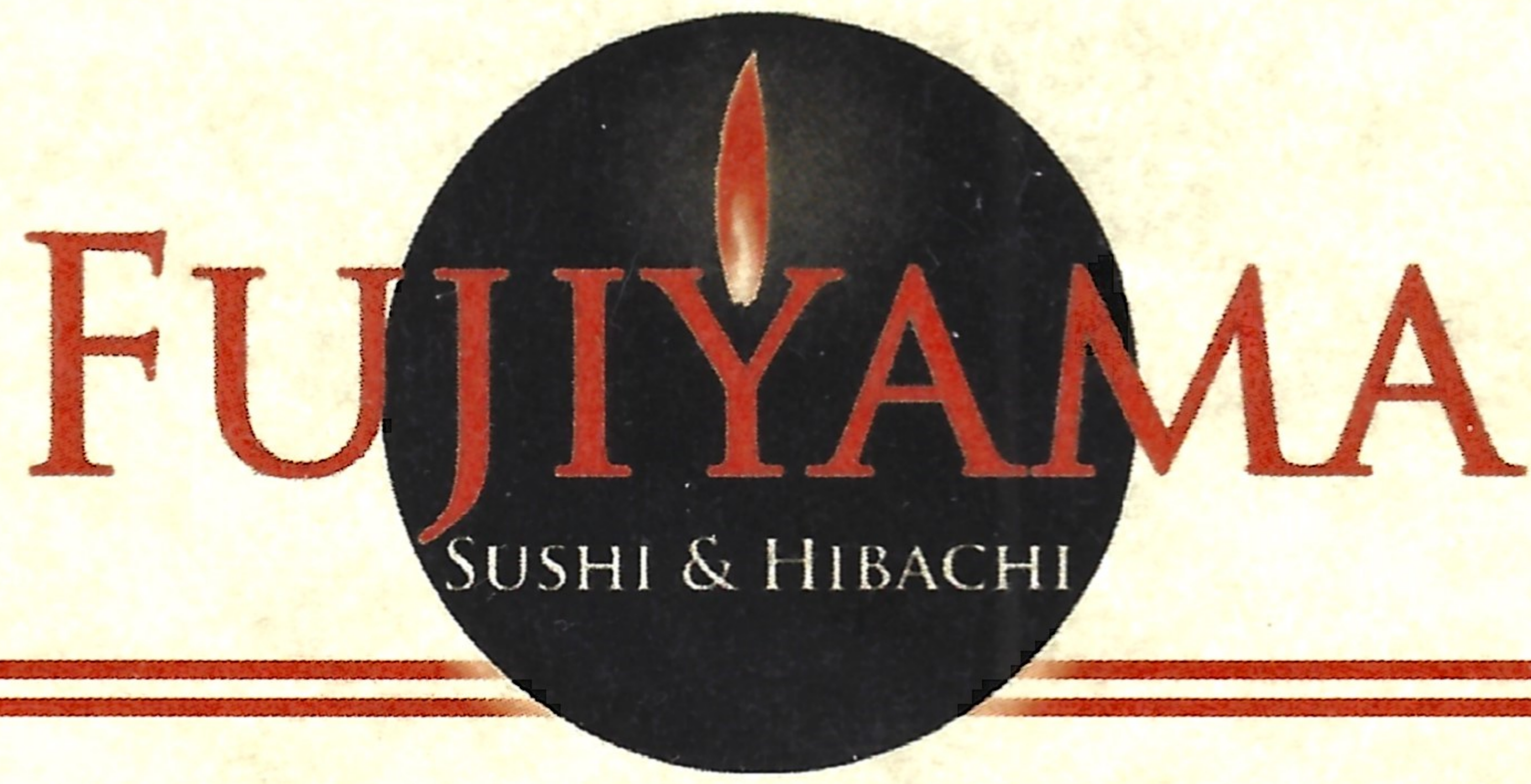
Kitchen Appetizers

Fried Oyster (5) pieces	9.95
Shishito Peppers <i>with chef's garlic yuzu sauce</i>	6.95
Edamame <i>steamed young soy beans</i>	4.50
Spicy Edamame <i>garlic butter, young soy beans</i>	6.95
Spring Rolls (2) <i>crispy vegetable rolls</i>	3.50
Cream Cheese Wontons (6) <i>crab meat, cream cheese & scallions</i>	5.75
Gyoza (5) <i>pork dumplings fried or steamed</i>	5.75
Shumai (6) <i>shrimp/pork dumplings fried or steamed and topped with crab</i>	5.75
Seafood Dynamite <i>baked crab meat, white fish, scallop, shrimp, onion & mushroom in spicy mayo</i>	9.25
Chicken Maki (7) <i>deep fried chicken rolled with crab meat, asparagus & cream cheese</i>	9.25
Baked Mussels (5) <i>topped with spicy mayo, scallions & masago</i>	9.25
Yakitori <i>two pieces chicken & onion on a skewer with teriyaki sauce</i>	6.50
Beef Negimaki <i>broiled beef rolled with scallions, cream cheese & crab meat in teriyaki sauce</i>	9.25
Age Tofu <i>fried tofu in special sauce</i>	5.50
Hamachi Kama <i>grilled yellowtail collar with chef's special sauce</i>	11.95
Fried Calamari	9.00

Tempura Appetizers

Assorted Seasonal Vegetables	5.95
Chicken <i>with assorted vegetables</i> (2 pc Chicken)	6.95
Soft Shell Crab <i>no vegetables</i>	9.95
Shrimp <i>with assorted vegetables</i> (2 pc Shrimps)	7.95

*These items may be served raw or undercooked, or contain undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All sushi rolls can be made with brown rice for additional 1.00 - rolls might contain allergens - inform your server of any concerns. A gratuity of 19% added to parties of six or more 2220834



• *Hibachi Dinner Entrees* •

All meals with special instructions & allergy concerns must be made in the kitchen. **NO EXCEPTIONS**

Entrees include onion soup, two pieces of shrimp, vegetables, noodles & steamed rice.

Add \$2.95 for fried rice • Add \$2.50 for brown rice

Minimum order: one meal per person. A shared plate charge of \$7.00 will apply to two guests sharing one meal and includes an additional soup, salad & steamed rice.

Please let the chef know if you have a taste preference ex: less butter or less sauce.

Let the chef take care of you.

Hibachi

Hibachi Combo

Vegetable (<i>no shrimp</i>)	17.50
Tofu & Vegetable (<i>no shrimp</i>)	19.00
Chicken	23.50
Salmon	25.00
Calamari	25.00
Steak	26.95
Wagyu Kobe Beef	36.00
Shrimp	26.95
Scallop	28.95
Filet Mignon	32.95
Lobster	40.95
Mahi Mahi	25.95

Chicken & Shrimp	25.95
Chicken & Steak	25.95
Chicken & Scallop	27.95
Steak & Shrimp	27.95
Steak & Scallop	29.95
Scallop & Shrimp	29.95
Filet Mignon & Chicken	29.95
Filet Mignon & Shrimp	32.95
Filet Mignon & Scallop	34.95
Lobster & Chicken	32.95
Lobster & Filet Mignon	38.95
Lobster & Shrimp	33.95
Lobster & Scallop	34.95
Lobster & Steak	34.95

Hibachi Side Order

Fried Rice, Noodle	3.95
Shrimp	9.95
Scallop	11.95
Steak (4 oz)	9.95
Chicken (4 oz)	6.95
Lobster Tail (6 oz)	16.00
Salmon (4 oz)	9.95
Vegetables	5.95
Filet Mignon (4 oz)	13.95
Tofu	5.95

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Tempura Dinner

Served with seasonal vegetables, miso soup, salad & steamed rice
Add 2.95 for fried rice • Add 2.50 for brown rice

Vegetable	13.95
Chicken	17.95
Shrimp	17.95
Lobster	23.95
Seafood Combo (Tilapia, crab meat & shrimp)	24.95

Teriyaki Dinner

Served with miso soup, salad & steamed rice
Add 2.95 for fried rice • Add 2.50 for brown rice

Tofu	15.95
Chicken	17.95
Beef	19.95
Salmon	19.95
Shrimp	19.95
Scallop	22.95
Beef Negimaki (Grilled beef, rolled with scallions, cream cheese & crab meat)	23.95
Seafood Combo (Lobster tail, scallops, shrimp & tilapia)	33.95
Lobster (Two tails)	34.95

Fried Rice Dinner

Chicken	12.95
Beef	13.95
Salmon	13.95
Shrimp	13.95
Combo (Beef, shrimp & chicken)	15.95

Katsu Dinner

Served with miso soup, salad & steamed rice
Add 2.95 for fried rice • Add 2.50 for brown rice

Tonkatsu (pork)	16.95
Chicken	16.95

Noodle Dinner

Ramen Noodle Ramen noodles w. katsu flavor w. vegetables & Charsu (BBQ pork belly)	15.50
Tempura Udon Udon noodle soup with shrimp & vegetable tempura	13.95
Nabe Yaki Udon Noodle soup with shrimp, fish, chicken vegetables, clam & egg	13.95
Yaki Udon Stir fried thick noodles, choice of chicken, shrimp (+1) or beef (+1)	13.95
Yaki Soba Stir fried thin noodles, choice of chicken, shrimp (+1) or beef (+1)	13.95
Unagi Don Smoked eel over steamed rice	20.95

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Sushi Bar Appetizers

■ Sushi Appetizer* <i>(5) pieces assorted fish over rice</i>	10.95
■ Sashimi Appetizer* <i>(8) pieces assorted fish without rice</i>	11.95
Jalapeno Delight* <i>Choice of tuna, salmon or yellowtail with cucumber in chef's special sauce</i>	10.95
Crispy Tuna Square* <i>Crispy rice topped with spicy tuna, onions, scallions & masago</i>	10.95
Colorado Tuna* <i>Lightly fried with sweet wasabi mayo & eel sauce</i>	11.95
Chef's Sunomono* <i>Mixed fresh seafood, cucumber & seaweed in vinegar</i>	9.95
Tuna Tartar Ring* <i>Spicy tuna, mango, avocado, seaweed salad, asparagus & masago with chef's special sauce</i>	10.95
Fuji Delight* <i>Spicy tuna, shrimp tempura wrapped with avocado in chef's special sauce</i>	10.95

■ *Chef's Choice - no substitutions please*

A La Carte

Sushi (2 pieces) • Sashimi (3 pieces)

Tuna * Maguro	5.95	Mackerel * Saba	5.50	Sea Urchin * Uni 1pc	MP
Toro * two pieces	MP	Shrimp Ebi	4.95	Egg Tamago	4.25
Salmon * Sake	5.95	Crab Meat Kani	4.95	Smelt Roe * Masago	4.95
Yellowtail * Hamachi	5.50	Surf Clam Hokkigai	4.95	Black Caviar *	4.95
Black Pepper Tuna *	6.00	Squid * Ika	5.50	Salmon Egg * Ikura	7.95
Smoked Salmon	5.95	Eel Unagi	5.95	Tofu Skin Inari	3.95
Super White Tuna *	5.50	Sweet Raw Shrimp * Ama ebi	8.25	Quail Egg * Two pieces	3.55
Albacore Tuna *	5.50	Scallops * Hotategai	6.95	Wasabi Caviar *	4.95
Red Snapper * Tai	6.95	Snow Crab Meat	6.95	Spicy Scallops *	6.95
Stripe Bass * Suzuki	5.25	Octopus Tako	5.95		

Sushi Bar Entrees

■ Sushi Regular* <i>(8) pieces assorted sushi & California roll</i>	20.50
■ Sushi Deluxe* <i>(10) pieces assorted sushi & tuna roll</i>	23.50
■ Sashimi Regular* <i>(15) pieces assorted fish & steamed rice</i>	24.50
■ Sashimi Deluxe* <i>(20) pieces assorted fish & steamed rice</i>	29.50
Chirashi* <i>Assorted fish over sushi rice</i>	23.95
Sushi & Sashimi Combo* <i>(5) pieces sushi (10) pieces sashimi & tuna roll</i>	29.95
Sushi for Two* <i>(16) pieces sushi, Jacky roll & shrimp tempura roll</i>	45.95
Party Tray* <i>California roll, Jacky roll, fried sweet potato roll, unagi roll, shrimp tempura roll, spicy tuna roll & Philadelphia roll (no substitutions)</i>	45.00
Sushi Lover Boat* <i>(8) pieces sushi, twelve pieces sashimi, rainbow roll & spider roll</i>	55.00
Fuji Super Boat* <i>(12) pieces sushi, (20) pieces sashimi & (4) special rolls: Nartuto, rainbow, mango, spider</i>	89.00

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