

# FUKI SUSHI SETS

SERVED WITH STEAMED RICE AND YOUR CHOICE OF MISO SOUP OR  GREEN SALAD

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## #2 ASSORTED TEMPURA & TERIYAKI COMBINATION

盛り合わせ天麩羅と照り焼きのコンビネーション

Assorted vegetables and shrimp tempura complimented with your choice of beef, salmon or chicken teriyaki. Served with ippin tastings prepared by the chef. \$23

## #3 SUKIYAKI

すき焼き

Tofu, vegetables and yam noodles simmered in a sweet shoyu broth with your choice of beef or chicken. Served with ippin tastings prepared by the chef. For one person. \$25



Vegetable selection with tofu, noodles and a variety of vegetables. For one person.

Served with ippin tastings prepared by the chef. \$25

Wagyu Beef Sukiyaki Table Cooking is also available for two or more guests. \$60 per guest.

## #4 SASHIMI MORIAWASE

刺身の盛り合わせ

A selection of the most enjoyed fishes; tuna, salmon, hamachi, shiromi and albacore.

Served with ippin tastings prepared by the chef. \$32

## #5 SUSHI EXPERIENCE

寿司カウンター特選

A box set complete with nigiri sushi, sashimi, California Uramaki, fried calamari and two daily appetizers.

Perfect for the novice. \$32

## #6 MAKUNOUCHI SET

幕の内御膳

Enjoy this diverse selection of items prepared by the chef.

Each touches upon a different style of Preparation. \$35

## #7 KAMINABE DINNER SET

紙なべデナーセット

Seafood Kaminabe; assorted seafood in a fish based broth cooked at your table in a paper nabe pot. Complimented with cold green tea buckwheat noodles marinated in a wasabi oil. Served with ippin tastings prepared by the chef.

Not served with steamed rice. \$27

## #8 PRAWNS & SCALLOP

海老と貝柱のバターソテー

Scallops, prawns, broccoli, shiitake mushrooms and onions sautéed in a rich sake, miso, butter lemon sauce. \$24



= gluten free



= vegetarian with no fish products in ingredients

Sushi counter minimum spending \$13 per person, table minimum spending \$18 per person, Tatami minimum spending \$30 per person at lunch / \$50 per person at dinner, applicable automatic 18% service charge. We reserve the right to refuse service to anyone. Applicable sales tax will be added to the price of all food, beverages and service charges. We are not responsible for any articles lost, stolen, damaged or exchanged on the premises and property. All prices are subject to change without notice. Traditionally, many of our items are served raw or seared. We may refuse to serve these items to anyone not in good health. Shellfish, wheat and sesame are common allergen products and are used in this facility. Takeout items are intended for immediate consumption and are not recommended for consumption if not stored in safety temperatures as recommend by the Health Department.

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# LUNCH SETS

## 昼食

AVAILABLE 11:30AM – 2:00PM MONDAY ~ FRIDAY

### FUKI LUNCH SET \$17

#### 富貴ランチセット

Each lunch set is served with miso soup, small salad and two daily ippin tastings  
Choose any 2

Mini Udon - with wakame, negi, mushrooms and fish cake



Mini Yasai Chirashi - sushi rice with shiitake, kizami nori, goma, cucumber, yamagobo and pickled daikon

Mini Unadon - BBQ fresh water eel over steamed rice



Mini Wasabi Chasoba - lightly infused green tea buckwheat noodles with diced cucumbers, bamboo shoots and tomato

Mini Chicken Teriyaki - grilled chicken drizzled with teriyaki sauce

California Uramaki - snow crab and avocado rolled inside out (4 pieces)

Mini Salmon Teriyaki - grilled salmon filet drizzled with teriyaki sauce

Mini Assorted Tempura - shrimp and vegetables prepared tempura style



Avocado Cucumber Uramaki - avocado and cucumber rolled inside out (4 pieces)

### LOW CARB BENTO SET

A specially composed low carb bento box set with rib eye in a reduced balsamic cabernet, chasoba noodles marinated in a wasabi oil, Japanese prepared vegetables and salads. Served with miso soup. No rice is served with this dish. \$16

### CHICKEN KATSU DONBURI SET カツ丼

Chicken filet fried panko style simmered in a sweet soy sauce with egg and onions over rice.  
Donburi set is served with three daily ippin tastings and miso soup. \$15

### OYAKO DONBURI SET 親子丼

A special combination of chicken and egg over rice.  
Donburi set is served with three daily ippin tastings and miso soup. \$15



= gluten free



= vegetarian with no fish or dairy products

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# YAKIMONO & AGEMONO

## 焼き物と揚物

GRILLED AND FRIED ITEMS ~ SERVED WITH STEAMED RICE  
SERVED WITH MISO SOUP AT LUNCH

|  |   |   |
|--|---|---|
| ASSORTED TEMPURA<br>てんぷら 盛合わせ<br>Prawns & assorted vegetables prepared tempura style. \$18 | SABA MISO NI<br>鯖味噌煮<br>Boneless mackerel filets and tofu simmered in a specially prepared miso, ginger and mirin. \$20       | HAMACHI KAMA<br>NIZAKANA<br>はまち煮魚<br>Yellowtail neck and tofu simmered in a sweet shoyu and mirin sauce. Please allow 20 minutes for preparation. Limited availability \$25 |
| EBI TEMPURA 海老天ぷら<br>Prawns prepared tempura style. \$18                                   | HAMACHI KAMA<br>はまちカマ<br>Yellowtail neck, tender meat, grilled shioyaki or teriyaki style. \$25                               | CHICKEN TERIYAKI 鳥照り<br>Grilled chicken filet, thigh meat is used as it is more juicy. \$18   |
| VEGETABLE TEMPURA<br>野菜天ぷら<br>Assorted vegetables prepared tempura style. \$18             | Shioyaki style only <br>Limited availability | BEEF TERIYAKI ビーフ照り<br>Grilled rib eye beef teriyaki style \$25   |
| CHICKEN KATSU<br>チキンカツ<br>Panko fried chicken thigh meat served with dipping sauce. \$18   | SALMON FILET 鮭フィレ<br>Grilled shioyaki or teriyaki style. \$21   |  SABA SHIO 鯖塩焼き<br>Mackerel filet grilled with salt. \$18                                |

## GOHAN 飯物

RICE & NOODLE DISHES ~ SERVED WITH DAILY IPPIN TASTINGS

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| OYAKO OCHAZUKE<br>親子茶漬け<br>Steamed rice complimented with arare, salmon and ikura. Pour the bonito fish based soup served in a ceramic kettle over. \$17 | ZOSUI<br>鳥、蟹、なめこ雑炊<br>Rice porridge, egg, vegetables and your choice of chicken, crab or nameko mushroom. \$15 | OCHAZUKE お茶漬け<br>Steamed rice complimented with arare and your choice of ume or salmon. Pour the bonito fish based soup served in a ceramic kettle over. \$14 |
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## MENRUI 麺類

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| FUKI RAMEN ラーメン<br>Changing ramen selection: Pork Ramen, Miso Ramen, Shio Ramen, Shoyu Ramen. Please check which selection is available tonight with your server. \$15 | NABEYAKI UDON<br>鍋焼きうどん<br>Udon noodles with shrimp and vegetable tempura, fishcake and vegetables. \$17 | HOT CHASOBA 蕎麦<br>Green tea buckwheat noodles served in a warming broth. Choose tempura or Japanese sansai vegetables. \$17                                  |
| UDON うどん<br>Udon noodles with your choice of niku (rib eye), yasai (steamed tofu and American vegetables), tempura (shrimp and vegetables) or tori (chicken). \$15     | SANSAI UDON 山菜うどん<br>Thick white noodles in a hot broth served with Japanese vegetables. \$17            | COLD CHASOBA 冷蕎麦<br>Green tea buckwheat noodles served in a dipping sauce with wasabi and negi to season. Choose tempura or Japanese sansai vegetables. \$17 |

## GLUTEN FREE SELECTIONS

SPECIALLY CREATED UTILIZING GLUTEN FREE INGREDIENTS

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|  HANA CHIRASHI<br>華ちらし<br>A full variety of sashimi cut fish served with specially prepared seasoned rice of edamame, carrot, pickled daikon, tofu abura age and bamboo shoots. \$28 |  GLUTEN FREE TERIYAKI<br>Rib eye beef, chicken thigh or salmon filets served with specially prepared gluten free teriyaki sauce on the side.<br>Served with steamed rice. \$18-\$25 |  ORIZURU NIGIRI<br>折鶴 にぎり<br>11 pieces of selected gluten free nigiri sushi \$35  |
|   |  |  SENJU SASHIMI<br>千寿 刺身<br>A selection of the most enjoyed fishes; tuna, salmon, hamachi, shiromi and albacore. Served with steamed rice \$28 |