

Fuki Sushi Sushi menu

Nigiri Sushi にぎり寿司

1 order / 1 pc

◆NOT Gluten free

Awabi あわび Abalone	\$4.60
Aji あじ Jack Mackerel	4.00
Albacore 白まぐろ Seared white tuna	2.90
◆ Amaebi 甘海老 Sweet prawn	4.70
Ebi 海老 Shrimp	3.00
Engawa えんがわ Halibut dorsal	3.45
Fire Salmon 鮭あぶり Torched marinated salmon belly	4.00
Hamachi はまち Yellowtail	3.30
Hamachi Belly はまちハラミ Yellowtail belly	3.45
Hirame ひらめ Halibut, extra charge with shiso	3.45
Hokki ほっき Surf clam	2.90
Ika いか Squid, extra charge with quail eggs	3.10
◆ Ikura いくら Salmon roe	3.85
Kaibashira 貝柱 Scallop	3.85
Kani かに Snow crab meat	3.15
Katsuo かつお Seared bonito	3.95
Madai まだい Fresh Snapper from Japan	4.00
Maguro まぐろ Tuna	3.20
Saba さば Mackerel	2.90
Sake さけ Salmon, Marinated	3.40
◆ Tako たこ Octopus	3.30
◆ Tamago たまご Egg Omelet	3.00
◆ Tobiko とびこ Flying fish roe, extra charge with quail eggs	3.10
Toro とろ Tuna belly.....	9.20
◆ Unagi うなぎ BBQ Fresh water eel	3.10
Uni うに Sea urchin, extra charge with quail eggs	4.70
Uzura うずら Quail egg.....	0.90
◆ Wasabi Tobiko わさびとびこ Spicy flying fish roe	3.00

Spicy Roll スパイシー巻

1 order / 4 pcs.

Choose Temaki (handroll) or Cut Roll

*Temaki (handroll) not available

Enjoy our unique mayonnaise based spicy rolls, a secret house recipe.
Our apologies, spicy sauce cannot be served without mayonnaise.

Spicy Atlantic Roll スパイシーアトランティック巻.....	\$9.20
Grilled salmon skin, spicy sauce and kaiware rolled with raw salmon and topped with tobiko (4 pcs)	
Spicy California Uramaki スパイシーカリフォルニア裏巻.....	7.20
Snow crab meat, avocado and spicy sauce topped with tobiko (6 pcs)	
Spicy Citrus Scallop スパイシーシトラス帆立巻.....	10.90
Raw scallops, tobiko and spicy sauce rolled with salmon and topped with slivered lemon (4 pcs)	
Spicy Deep Fried Tuna Roll スパイシー揚げまぐろ巻.....	10.80
Tuna and avocado rolled together then fried. Rolled with spicy sauce and lettuce, topped with goma (4 pcs)	
Spicy Ebi Almond Roll スパイシー海老アーモンド巻.....	9.20
Lightly fried almond covered shrimp rolled with lettuce, cucumber and spicy sauce	
Spicy Ebi Tempura Roll スパイシー海老天ぶら巻.....	11.15
Shrimp tempura rolled with avocado, spicy sauce and lettuce topped with tobiko	
Spicy Grilled Salmon Skin Roll スパイシーさけ皮巻.....	6.70
Grilled salmon skin, green onion and spicy sauce	
Spicy Jalapeno Kaki Uramaki スパイシーハラペニョかき裏巻.....	12.10
Fried oysters with blue prawn, broiled with a jalapeno tartar sauce (4 pcs)	
Spicy Negi Hama Roll スパイシーねぎはま巻.....	8.10
Yellowtail, green onion and spicy sauce	
Spicy Oyster Uramaki スパイシーかき裏巻.....	8.90
Lightly fried oyster rolled with tobiko, cucumber, lettuce and spicy sauce	
Spicy Salmon Roll スパイシーさけ巻.....	8.10
Raw salmon, green onions and spicy sauce	
Spicy Scallofornia Roll スパイシー貝柱入りカリフォルニア巻.....	10.35
Snow crab, avocado, scallop and spicy sauce broiled (4 pcs)	
Spicy Scallop Roll スパイシー貝柱巻.....	8.10
Scallop, tobiko and spicy sauce	
* Spicy Spider Roll スパイシースパイダー巻.....	13.20
Deep fried soft shell crab rolled with avocado, spicy sauce and lettuce topped with tobiko	
Spicy Tuna Roll スパイシーツナ巻.....	8.10
Red tuna, cucumber and negi rolled with spicy sauce	



Gluten free Items.



Vegetarian Items: Items with no fish or dairy products.

All prices are subject to change without notice. A different minimum spending is applicable in all dining, private and counter areas. Applicable sales tax will be added to the price of all food, beverages and service charges. We are not responsible for any items lost, stolen, damaged or exchanged in the premises and property. We reserve the right to refuse service to anyone. Traditionally, many of our items are served raw or seared. We may refuse to serve these items to guests not in good health. Shellfish, wheat, gluten, sesame and sesame products, dairy and other common allergen products are used in this facility.

Fuki Classes

Learn more interesting facts, hands on sushi making, sake tasting and Japanese dining etiquette.

Wasabi can prevent tooth decay, protecting your tooth enamel

Seaweed is richer in calcium than dairy products and flushes your system of harmful metals and pollutants.

Gari thins the blood, protecting against blood clots.

Fish, especially raw wild fish, is rich in Omega - 3 fatty acids, essential for your body nervous system, healthy for your heart, brain and circulatory system.

Toro (fatty tuna) is the richest source of Omega-3 fatty acids.

Shiitake mushroom has been found to possess immunological benefits, treating allergies, arthritis and anti-tumor effects.

Seaweed is a rich, natural source of magnesium, iron, phosphorous, protein and calcium.

Sushi rice (made with vinegar and sugar) is a built in protection for the diner: vinegar is helping preserve the raw fish that it is being served with, the sugar is to make it palatable.

Maki Sushi 巻寿司

1 order

Choose Temaki (handroll) or Cut Roll

***Temaki (handroll) not available**

- Alaska Roll** アラスカ巻 \$8.40
Salmon, cucumber & avocado (4 pcs)
- Arizona Roll** アリゾナ巻 7.30
California uramaki with wasabi flying fish roe (green tobiko) (6 pcs)
- Atlantic Roll** アトランティック巻 8.60
Grilled salmon skin and kaiware rolled with raw salmon and topped with tobiko (4 pcs)
- California Uramaki** カリフォルニア裏巻 6.60
Snow crab meat rolled with avocado topped with tobiko (6 pcs)
- Deep Fried Tuna Roll** 揚げまぐろ巻 10.20
Tuna and avocado rolled together then fried. Rolled with lettuce and topped with goma (4 pcs)
- *Dragon Roll** ドラゴン巻 13.30
Ebi tempura on the inside with BBQ eel & avocado on the outside (6 pcs)
- Ebi Avocado Roll** 海老アボカド巻 7.10
Shrimp and avocado (4 pcs)
- Ebi Tempura Roll** 海老天ぷら巻 10.60
Shrimp tempura rolled with avocado and lettuce topped with tobiko (4 pcs)
- *Futo Maki** 太巻 8.00
Spinach, shiitake mushroom, eel, eggs, kanpyo & oboro (4 pcs)
- *Fire Dragon Roll** ファイヤードラゴン巻 14.40
Ebi tempura wrapped with avocado and torched marinated salmon topped with ikura and slivered negi (6 pcs)
- Kawakawari Maki** 皮変わり巻 9.20
Grilled salmon skin, pickled gobo root, shiso leaf, avocado, kaiware and green onion (4 pcs)
- Negi-Hama Maki** ねぎはま巻 5.75
Yellowtail & green onion (6 pcs)
- Oyster Uramaki** かき裏巻 7.80
Lightly fried oyster rolled with tobiko, cucumber and lettuce (4 pcs)
- *Rainbow Roll** レインボー巻 11.50
Tuna, salmon, shrimp and yellowtail rolled with avocado and cucumber (8 pcs)
- Saba Gari Maki** さばがり巻 5.20
Mackerel and ginger (6 pcs)
- Sake Kawa Maki** さけ皮巻 5.20
Grilled salmon skin roll & green onion (6 pcs)
- Scallop Tempura Roll** 貝柱天ぷら巻 8.70
Tender scallop tempura rolled with tobiko and cucumber (4 pcs)
- *Spider Roll** スパイダー巻 12.65
Deep fried soft shell crab rolled with avocado and lettuce topped with tobiko (4 pcs)
- Tekka Maki** 鉄火巻 5.90
Tuna roll (6 pcs)
- Toro Maki** とろ巻 10.90
Fatty tuna (6 pcs)
- *Unagi Almond Uramaki** うなぎアーモンド裏巻 10.35
BBQ fresh water eel and almond with tempura flake
- Unagi Avocado Roll** うなぎアボカド巻 10.35
BBQ fresh water eel and cucumber rolled with avocado (6 pcs)
- Unagi Avocado Hand Roll** うなぎアボカド手巻 5.90
BBQ fresh water eel, avocado and cucumber hand roll (1 pc)
- Unakyu Maki** うなきゅう巻 5.75
BBQ fresh water eel & cucumber (6 pcs)

Vegetable Sushi 野菜寿司

1 order / 6 pcs.

Choose Temaki (handroll) or Cut Roll

***Temaki (handroll) not available**

Soy paper wrapping \$0.60/sheet

- Aspara Tofu Maki** アスパラ豆腐巻 \$11.50
Asparagus and bell pepper tempura with kinoko mushrooms, tofu and lettuce wrapped in soy paper. (4 pcs)
- Avocado Maki** アボカド巻 4.95
- Avocado Cucumber Maki** アボカドきゅうり巻 4.95
- *Jumbo Roll** ジャンボー巻 8.05
Spinach, cucumber, avocado, shiitake and pickled daikon (4 pcs)
- Kappa Maki** かつば巻 4.95
Cucumber
- Kinpira Uramaki** きんぴら裏巻 9.20
Mountain gobo root prepared in a soy sauté with avocado and asparagus tempura
- Natto Maki** 納豆巻 5.50
Fermented beans
- Shiitake Maki** しいたけ巻 5.20
Cooked shiitake mushroom
- Shinko Maki** しんこ巻 5.10
Pickled radish
- Ume Shiso Kyuri Maki** 梅しそきゅうり巻 5.10
Pickled sour plum, beef steak leaf and cucumber
- Yamaimo Shiso Maki** 山芋しそ巻 5.90
Mountain yam & beef steak leaf
- Vegetable Tempura Roll** 野菜天ぷら巻 9.20
Carrot and green bean tempura with avocado and lettuce (4 pcs)

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