

富士

STREET FOOD

gyoza | 8

pork + veggie pot stickers + ponzu

furikake truffle brussel sprouts | 12

sesame + nori + truffle oil

sesame chicken | 13

crispy chicken + sesame soy glaze

garlic green beans | 13

sesame + garlic + butter

lumpia | 10

crispy chicken + veggie + house sweet chili

japanese split wings | 14

salt-style wing flats + house sweet chili sauce

yakiniku ribs | 15

pork rib stack + house bbq glaze

karaage | 12

japanese style fried chicken

macadamia shrimp | 17

crispy prawns + house honey glaze + macadamia nut + green onion

fuji tempura | 15

tempura battered shrimp + seasonal vegetables

agedashi tofu | 11

crispy tofu + dashi + katsuo + green onion

saba shioyaki | 15

grilled mackerel + oroshi

crispy calamari | 16

squid + lemon + house wasabi cocktail

tonkatsu | 16

crispy pork cutlet + tonkatsu glaze

truffle nori fries | 9

dried seaweed + truffle oil drizzle

split plate charge + 4

noodle or rice substitutions + 3

add mushrooms or crispy tofu + 5

add char siu or teriyaki chicken + 5

add seared salmon +7

add fried egg +2

FAVORITES

steak batayaki | 19

thinly sliced rare ribeye + garlic + mushroom + ponzu onion

korean ribeye | 33

usda prime steak + sweet spicy glaze

fish & chips | 21

panko fried alaskan cod + togarashi fries + house miso-tartar + ponzu + sunomono

honey soy sea bass | 30

grilled sea bass + honey + sesame + soy glaze

misoyaki salmon | 20

seared salmon + pickled slaw + crispy yam

kakuni | 20

braised pork belly + ginger + soy + garlic

chicken teriyaki | 16

grilled + marinated chicken thigh + house teriyaki glaze

NOODLES & RICE

yakisoba | 13

stir fried noodles + onions + carrots + napa cabbage + aonori flakes

nikuyaki udon | 21

sapporo miso broth + sliced ribeye + onion + takenoko + kamaboko

tempura udon | 18

sapporo miso broth + tempura shrimp + zucchini + eggplant + asparagus + kakiage

tonkotsu ramen | 18

char siu + wood ear + nori + takenoko + beni shōga + egg

shoyu ramen | 18

char siu + onion + nori + takenoko + kamaboko + egg

sukiyaki | 21

sliced ribeye + house broth + yam noodles + kamaboko + takenoko + mushroom + onion + tofu

garlic noodle | 15

garlic + house parmesan sauce

mushroom cha-han | 15

japanese mushroom + matsutake flavor

SALAD

- sunomono | 7**
pickled cucumber salad
- tsukemono combo | 9**
seasonal pickled vegetables
- ika sansai | 12**
thinly sliced squid marinated in ginger +
vinegar + sesame oil
- kaiso wakame | 9**
mixed seaweed salad
- house baby green salad | 9**
mixed greens salad + house sesame dressing
- yuzu baby greens | 18**
mixed greens + avocado + sunomono + crispy
chickpeas + house yuzu dressing choice of
seared salmon or sea steak

MAKI

- tekka | 9**
6 pc. maguro
- kappa | 7**
6 pc. cucumber
- california | 9**
crab mix + avocado + cucumber
deep fried +3
- spicy tuna | 12**
house spicy tuna
- futomaki | 15**
yamagobo + kampyo + mushroom + green bean
+ tamago
- rūki | 15**
ebi + avocado + crab mix + shrimp tempura
- suro | 16**
spicy tuna + tempura shrimp + avocado + sake
- rainbow | 15**
tempura shrimp + spicy tuna + crab mix +
hamachi + sake + ebi + maguro
- dragon | 15**
tempura shrimp + crab mix + avocado + broiled
unagi
- dynamite | 16**
deep fried, no rice spicy tuna + tempura
shrimp + avocado + green onion + sesame +
kantan + unagi sauce
- spider | 18**
soft shell crab + crab mix + cucumber +
avocado

NIGIRI

	price per piece
3 way sake	5
bincho maguro	4
bluefin	5
ebi	3
hamachi	4
hotate	5
ikura	6
inari	3
musubi	9
sake	4
smoked sake	4
tamago	3
unagi	4

RAW BAR

- chirashi sushi | 36**
maguro + bincho maguro + sake + hamachi +
hotate + smoked ika sansai over sushi rice
- shinjuku combo | 28**
chef's choice 5 pc. sashimi + 3 pc. nigiri +
3 pc. tekka maki
- bon bon | 19**
torched salmon + crab + kantan sauce + onion
+ aburi + masago
- hamachi jalapeño | 20**
fresh yellowtail + spicy miso + sesame + ponzu
+ jalapeño
- garlic salmon | 20**
lightly torched sake + crispy garlic chili + lomi
sauce + shiso pico
- 7 pc. sashimi | 21**
chef's choice fresh daily sashimi
no substitutions or modifications
- grand raw | 50**
chef's specialty raw sashimi plate

please inquire about seasonal fish