

TIGER BITES

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| Octopus edamame, pickled cucumber, teriyaki gochujang glaze | 29 |
| Miso Cod "Taco" bibb lettuce, crispies, orange | 35 |
| Popcorn Shrimp flash fried rock shrimp, chili mayo, furikake, green onion | 32 |
| Signature Black Pepper Beef* beef tenderloin, sweet pepper, pearl onion | 30 |
| Smoked Oysters* compressed pineapple mignonette | 30 |
| Hawaiian Big Eye Tuna Poke* sweet onion, ogo, avocado, tempura nori chips | 34 |
| Crispy Tuna* rice crisp, spicy mayo, sweet soy, crispy garlic | 30 |
| Wagyu Beef Potstickers ponzu, chives | 32 |
| Edamame & Shishito Peppers chili garlic, bonito flakes | 19 |
| Chicken Karaage korean sauce, green onion, sesame seeds | 25 |
| Miso Soup scallion, tofu, seaweed | 9 |
| Kale Salad walnuts, cucumber, crispy yuba, truffle vinaigrette | 19 |
| Pulled Sesame Chicken Salad romaine, red cabbage, kaiware sprouts, crispy wontons | 24 |

SLICED & SAUCED

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| Yellowtail Tiradito orange, yuzu vinaigrette | 32 |
| Salmon Tiradito mango, caviar, truffle ponzu | 29 |
| Seared Tuna Carpaccio chives, chili vinaigrette | 34 |
| Beef Carpaccio black pepper, truffle soy mayo | 33 |

NIIGIRI/SASHIMI*

2 PIECE PER ORDER

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| Oh Toro - Fatty Bluefin Tuna 40 | Hokkaido Scallop - Hotate 14 |
| Tuna - Maguro 18 | Madai - Japanese Snapper 15 |
| Yellowtail - Hamachi 17 | Shrimp - Ebi 14 |
| Salmon - Sake 15 | |

SPECIALTY ROLLS

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| Goma Krab mamenori, butter ponzu | 22 |
| Two Timing Tuna 🌿 roasted pepper, negi tempura, ponzu caramelized onion | 22 |
| Spicy Chimichurri 🌿 cucumber, avocado, asparagus, chili vinaigrette | 22 |
| Spicy Pickled Tuna Nori, spicy tuna, oshinko, cucumber, chili vinaigrette, sesame oil | 32 |
| La Trufa yellowtail, cucumber, avocado, soy-truffle mayo | 33 |
| Crispy Acevichado soy paper, tempura shrimp, avocado, poke, ARARE, yuzu honey | 30 |
| Truffle Niji tuna, salmon, yellow-tail, shrimp, white fish, blue crab, avocado, cucumber, truffle soy | 29 |

CHEF'S TABLE

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| Truffle Bara Chirashi market fish, avocado, asparagus, oshinko, furikake, truffle soy | 48 |
| Sushi Moriawase chef's selection sushi + toro oshinko roll | 75 |
| FUHU Ultimate Sashimi hand-picked seasonal selection, 28pc | 325 |

ENTRÉES

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| FUHU Aromatic Crispy Duck half/whole duck served with cucumber, leeks, hoisin, plum sauce, sesame, bao buns | 70 HALF / 130 FULL |
| Kurobuta Pork Chop wasabi potato puree | 52 |
| Sizzling New York Striploin* 16oz, wasabi demi-glace | 70 |
| Bone-In Ribeye* 24oz, brown butter, black garlic molasses, miso powder | 120 |
| 45 Day Dry-Aged Tomahawk* 34oz, shishito chimichurri | 240 |
| FUHU Sticky Lamb Chop* half-rack, maitake, sticky sauce | 88 |
| Seared Scallops* forbidden rice, cauliflower, lap cheong, XO sauce | 61 |
| Seared Big Eye Tuna watercress, enoki mushroom, toasted nori vinaigrette | 60 |
| Crispy Chilean Sea Bass five spice, sea salt, jalapeno, pickled shallot, calamansi | 68 |

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| American Wagyu, Black Hawk Reserve, Bone-In Striploin 18oz | 200 |
| Australian Wagyu, Filet Mignon 6oz | 105 |
| Japanese A5 Mitsuboshi Gold Striploin, Tokushima Prefecture 5oz | 200 |

SIDES

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|---|----|
| Signature Fried Rice egg, green onion chicken +5 duck +5 shrimp +6 beef +8 | 20 |
| King Crab & Truffle Fried Rice egg, green onion | 45 |
| Chicken Lo Mein crispy garlic | 25 |
| Broccolini garlic oil, lemon | 16 |
| Roasted Mushrooms calamansi garlic butter | 18 |
| Baby Bok Choy crispy garlic, shrimp essence | 18 |
| Green Beans & Garlic oyster sauce | 17 |



Menu items with a 🌿 (leaf) symbol next to them represents a vegan dish

* consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food borne illness, especially if you have existing health conditions.

For your convenience, a service charge of 20% will be included for parties of six or more guests