

TIGER BITES

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

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

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

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

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

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

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

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