TIGER BITES

Octopus 29
edamame, pickled cucumber, teriyaki gochujang glaze

Miso Cod "Taco" 35
bibb lettuce, crispies, orange

Tiger Shrimp 30
flash fried shrimp, garlic mayo, yuzu raisins

FUHU Fried Chicken 23
chili glaze, scallion

Signature Black Pepper Beef* 28
beef tenderloin, sweet pepper, pearl onion

Vegan Chick'n Larb 20
gardein, lemongrass rice powder, onion, citrus vinaigrette

Crispy Seafood Soup Dumpling 18
sweet mayo

French Onion Soup Dumpling 20
crème fraîche

RAW

Kari Kari Toro Tartare* 40
truffle cruller, mustard miso, ponzu

Smoked Oysters* 30
compressed pineapple mignonette

Hawaiian Big Eye Tuna Poke* 29
sweet onion, ogo, avocado

Yellowtail Sashimi* 27
grapefruit, serrano, surimi crunch, yuzu soy

Salmon Sashimi* 29
caviar, mango, radish, ponzu

Hirame Sashimi* 27
izuzukuri style, ginger, yuzu kosho, daikon, ponzu

Crispy Tuna* 29
rice crisp, spicy mayo, sweet soy, crispy garlic

Hokkaido Scallop Bantal* 18
ponzu aioli, truffle, pillow cracker

NIGIRI/SASHIMI*

2 PIECE PER ORDER

Oh Toro - Fatty Bluefin Tuna 40
Tuna - Maguro 17
Yellowtail - Hamachi 16
Salmon - Sake 14
Hokkaido Scallop - Hotate 14
Fluke - Hirame 14
Shrimp - Ebi 14

ROLLS

Tekka Maki* 16
Spicy Tuna* 15
Spicy Salmon* 14
Salmon Avocado* 14
Hokkaido Scallop* 14
Yellowtail and Scallion* 15
California - Kanikama 13
California - Snow Crab 18
Shrimp Tempura - Avocado & Cucumber 15
Negi Toro - Fatty Tuna & Scallion* 25

SPECIALTY ROLLS

Goma Krab 22
mamenori, butter ponzu

The Motto (Itadakimasu-Tiësto)* 30
yellowtail, snow crab, shibazuke, tenkasu, shiso truffle sauce

Crispy Salmon Roll* 26
glazed salmon, cracklin's, cucumber, spicy mala dipping sauce

FUHU Crunch* 28
shrimp tempura, avocado, rainbow poke, bubu arare, yuzu honey

Highland Roll* 150
lobster, A5 Wagyu beef, foie gras, caviar, mamenori, gold leaf, asparagus, truffle ponzu

Buttery Mahi* 34
mahi tempura, hamachi, kaffir lime butter

Spicy Hamamon* 28
hamachi, spicy salmon, pickled jicama, passion sauce

Vegan Two Timing Tuna 21
roasted pepper, negi tempura, ponzu caramelized onion

Vegan Mamba Roll 21
mango, avocado, shitake, coconut ube

SOUP & SALAD

Miso Soup 8
scallion, tofu

Kale Salad 18
walnuts, cucumber, crispy yuba, truffle vinaigrette

Miso Ranch Salad 19
romaine, bibb, tomato, radish, youtiao crouton

Asian Pear Salad 20
frisse, kabocha, candied pumpkin seed, pomegranate vinaigrette

DUCK

Traditional Roasted Half Duck 60
served with cucumber, leeks, plum sauce, sesame, pancakes

FUHU Aromatic Crispy Duck 60
served with cucumber, leeks, hoisin sauce, sesame, pancakes

ZEDD-DUCK PANANG 65
half duck, eggplant, pepper, lychee, coconut curry

PLANCHA

Seared Foie Gras 31
crispy youtiao, persimmon apple compote

Chicken and Dumpling Soup 20
lap cheong, mushrooms, chili oil

Vegan Szechuan Eggplant 23
toasted cashews, impossible pork

LAND

Coriander Scented Filet Mignon* 65
8oz, tamarino black garlic jus

Sizzling New York Striploin* 68
16oz, wasabi demi-glace

Bone-In Ribeye* 120
24oz, brown butter, black garlic molasses, miso powder

Black Hawk American Wagyu Reserve Striploin* 200
18oz bone-in, chimichurri

45 Day Dry-Aged Tomahawk* 240
34oz, house glaze

Prime Bone-In Shortrib 90
yu choy, kabocha puree, crispy leek, reduction

FUHU Sticky Lamb Chop* 88
half rack, maitake, sticky sauce

Vegan Basil Pork 23
impossible pork, peppers, beech mushroom, basil

Vegan "Butter Chicken" 23
gardein chick'n meatballs, garam masala, tomato cashew cream

Vegan Roasted Cauliflower 22
red onion marmalade, kaffir lime, toasted peanut

A5 MITSUBOSHI GOLD STRIPLOIN*, TOKUSHIMA PREFECTURE 55/oz
choice of tataki or steak - 3oz minimum

SEA

King Crab Tempura MP
amazu aioli, red onion, cilantro

Pan Seared Scallops* 52
crispy rice, chinese cabbage, okra, laksa broth

Giant Wild Tiger Prawn Mee 38
wonton noodle, carrot, mushroom, egg, chives

Fish Curry 32
yellowtail collar, eggplant, cabbage, okra, bean curd

MARKET FISH

Seared eggplant, tomato, eringe mushroom, crispy spinach, truffle soy MP
Crispy five spice, sea salt, jalapeno, crispy aromatics, pickled shallot, calamansi MP
Steamed ginger, nira, cilantro, soy MP

SIDES

Signature Fried Rice 20
beef, egg

Duck Fried Rice 20
egg, cipollini onion

Kimchi Fried Rice 21
lap cheong, sous vide egg

Shrimp Fried Rice 25
egg, tobiko

King Crab & Truffle Fried Rice 40
egg, green onion

Chicken Lo Mein 18
crispy garlic

Spicy Duck Noodles 25
peppers, mushroom

Broccoli 13
crispy shallots

Roasted Mushrooms 18
calamansi garlic butter

Baby Bok Choy 16
crispy garlic, shrimp essence

Green Beans & Garlic 15

• 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.

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SPECIALTY COCKTAILS

20

Let That MAN-GO
A Cooling Mango Spritzer with Ketel Oranje,
JF Haden's Mango, Honey,
& Topped with a Citrus Mango Foam

Na Pali Roast
Koloa Kaua'i Coffee Rum, Frangelico, Fresh Espresso,
Orgeat, & Orange Bitters

The Floor is Guava
Bacardi Cuatro Añejo, Kalani Coconut Rum,
Lime & Guava Purée

Fuhu Haiku
Sip in the Lychee, Let it Sink into Your Soul,
Breathe out the Wonder.
Our Lychee cocktail made with Ketel One Grapefruit & Rose

Green Gold
Patrón Silver, Pineapple, Peppers & Matcha

Wasa-Bi
Belvedere, Lime, Wasabi Syrup,
Topped with Fever Tree Ginger Beer

9th Island
Botanist Gin, Aperol, Champagne Syrup & Egg White.
Dusted with Li Hing Mui Powder, Hawaii's Favorite.

Heart of Fire
Serrano Chili infused Avion Tequila,
Dos Hombres Joven Mezcal,
Passionfruit, Honey, & Egg White

Sakura Smash
Grey Goose Strawberry & Lemongrass, St~Germain,
Muddled Strawberry & Thai Basil

BEER

Asahi	11
Asahi 0.0 Non-Alcoholic	11
Able Baker Atomic Duck IPA	14
Bad Beat Bluffing Isn't Weisse	14
Elysian Space Dust IPA	14
Kirin Ichiban	11
Kirin Light	11
Michelob Ultra	11
Modelo	11
Sapporo Premium	11
Mother Earth Cali Creamin'	14
Pizza Port Honey Blonde	14

GOLDEN "SCOTCHED" EGG
25

Monkey Shoulder, Liquid Alchemist Ginger,
Lemon, Sugar, Egg White, & Gold Dust

FALLEN EMBERS
SMOKED OLD FASHIONED

35

Hinotori 5 Year Whiskey, Amaro
Montenegro, Sweet Vermouth, Umami
Bitters, & Smoked Lightly

VOLCAN XA ESPRESSO MARTINI
60

An Elegant & Upscale Espresso Martini
featuring Volcan De Mi Tierra X.A. Tequila

LOUIS XIII
PERFECT POUR

Think a century ahead. Each decanter is the life achievement of generations of cellar masters.

A BLEND OF UP TO 1,200 EAUX-DE-VIE, 100% FROM GRANDE CHAMPAGNE

.5oz	1oz	2oz
150	300	600

SAKE

	10oz	720ml/1.8l
JUNMAI		
Kawatsuru Crane of Paradise	--	90
Sawahime Yamahai	26	76
Soto Sake Junmai	--	86
GINJO		
Dewazakura Dewasansan "Green Ridge"	--	120
Jozen Mizu No Gotoshi "Pink"	--	78
Koshi no Kanbai Sai "Blue River"	--	115
Rihaku Wandering Poet	--	108
DAIGINJO		
Dassai 23	--	300
Dassai 45 1.8L	--	250
Dewazakura "Mountain Cherry"	--	151
Four Fox	--	310
Ginga Shizuku Divine Droplets	--	220
Hakkaisan 1.8L	28	165
HeavenSake Camus Dassai	--	200
HeavenSake Camus Urakasumi	--	175
Wakatake Onikoroshi "Demon Slayer"	--	160
Watari Bune "Ferry Boat"	--	255
NIGORI		
Rihaku Dreamy Clouds	--	88
Shichi Hon Yari "Winter Warrior"	--	140
Tozai Snow Maiden Junmai	--	62
TOKUBETSU		
Taka Noble Arrow	--	100
Yuri Masamune Tokubetsu	21	65
PRECIOUS GEMS		
Hakkaisan "Awa Sparkling"	--	175
Kokuryu "Black Dragon" 1.8L	--	235

WINE

	GLASS	BOTTLE
SPARKLING		
Dom Pérignon Brut 2012 Vintage	--	650
Dom Pérignon "P2" Plentitude Deluxe 2003		1,350
Lucien Albrecht Cremant D'Alsace Brut	15	75
Moët & Chandon Brut Imperial	22	135
Moët & Chandon Brut Rosé Imperial	30	165
Perrier-Jouët Grand Brut	35	175
Telmont Brut Reserve	--	145
Veuve Clicquot Rosé	--	260
Veuve Clicquot Yellow Label Brut	--	220
WHITE		
Burgundy, Remoissenet, Corton-Charlemagne Grand Cru 2017	--	785
Chardonnay, Diatom 2022 Santa Barbara	--	120
Chardonnay, Far Niente, Napa Valley 2019	--	220
Chardonnay, Flowers, Sonoma Coast 2019	--	170
Chardonnay, Patz & Hall 2018 Sonoma Coast	20	90
Chardonnay, Rombauer 2021 Carneros	24	92
Chardonnay, Sandhi 2021 Central Coast	--	75
Chardonnay, Willakenzie Estate 2018 Willamette Valley	--	128
Pinot Gris, Acrobat 2022 Oregon	15	68
Pinot Grigio, Terlato 2021 Friuli	--	85
Riesling, Dr. Loosen Kabinett 2021 Mosel	18	68
Riesling, Eroica 2021 Columbia Valley	--	84
Sauvignon Blanc, Cloudy Bay 2022 Marlborough	22	90
Sauvignon, Dario Coos 2021 Friuli	--	79
Sauvignon Blanc, Justin 2021 Central Coast	15	60
Viogner, Darioush Napa Valley, 2021	--	130
RED		
Barolo, Pio Cesare 2017 Piedmont	--	214
Barolo, Prunotto 2017 Piedmont	--	182
Bordeaux Blend, Château Clarke 2016 Bordeaux	--	161
Brunello Di Montalcino, Uggiano 2016 Tuscany	--	215
Burgundy, Regis Bouvier Bourogne En Montre Cul Rouge 2019	--	110
Cabernet Sauvignon, Caymus Vineyards 2020 Napa Valley	--	225
Cabernet Sauvignon, Chimney Rock 2018 Stag's Leap	--	252
Cabernet Sauvignon, Elway's Reserve 2020 Napa Valley	25	100
Cabernet Sauvignon, Jayson 2019 Napa Valley	--	240
Cabernet Sauvignon, Justin Isosceles, Paso Robles 2018	--	250
Cabernet Sauvignon, Jordan 2018 Alexander Valley	32	160
Cabernet Sauvignon, Opus One 2018 Napa Valley	--	790
Cabernet Sauvignon, Silver Oak 2018 Alexander Valley	--	225
Cabernet Sauvignon, Stag's Leap Artemis 2019 Napa 1.5L	--	525
Merlot, Emmolo 2020 Napa Valley	20	78
Merlot, PlumpJack 2018 Napa Valley	--	175
Merlot, Stag's Leap, Napa Valley 2020	--	90
Pinot Noir, Archery Summit 2021 Willamette Valley	--	160
Pinot Noir, Belle Glos, Clark & Telephone, Santa Lucia 2020	--	195
Pinot Noir, Brewer Clifton 2021 Santa Rita Hills	25	100
Pinot Noir, Flowers, Sonoma Coast 2021	--	170
Pinot Noir, Skyside 2019 Central Coast California	19	70
Petite Sirah, Stokes Ghost 2016 Hames Valley	--	105
Proprietary Red, Continuum 2017 California	--	650
Proprietary Red, Pahlmeyer 2017 Napa Valley	--	420
Proprietary Red, The Prisoner Red Blend 2021 California	32	160
Sangiovese, Antinori Tignanello 2018 Tuscany	--	375
Tempranillo, Numanthia Termes 2019 Toro	18	70
Zinfandel, Orin Swift 8 Years in the Desert 2021 California	--	115
ROSE		
Domaine Ott Chateau Selle Clair Noirs 2021 Provence	--	158
Gerard Bertrand Côte des Roses 2022 Provence	15	60
Miraval 2021 Provence	--	74
Whispering Angel 2021 Provence	--	60

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