

# TIGER BITES

## Octopus

pickled cauliflower, black garlic aioli, tamarind chili

## Miso Cod “Taco”

bibb lettuce, crispies, orange

## Tiger Shrimp

flash fried shrimp, garlic mayo, yuzu raisins

## FUHU Fried Chicken

chili glaze, scallion

## Seared Foie Gras\*

luxardo cherry, pea green, black garlic and red vinegar gastrique

## Signature Black Pepper Beef\*

sweet pepper, pearl onion

## Vegan Chick’n Larb

gardein, lemongrass rice powder, onion, citrus vinaigrette

# SOUP & SALAD

## Kale Salad

shaved walnuts, cucumber, crispy yuba, truffle vinaigrette

## Baby Gem Salad

miso ranch, tomato, radish, youtiao crouton

## Fall Soup\*

mushroom broth, kabocha, bok choy, shitake, tempura shrimp, beef

## Asari Miso Soup

clams, scallion, tofu

# RAW

## Kari Kari Toro Tartare\*

cruller, truffle pâté, mustard miso, ponzu

## Coconut Tuna Ceviche\*

celery, bermuda onion, cilantro, coconut, chicharon

## Yellowtail Sashimi\*

crispy jalapeno, garlic, cilantro, calimansi soy

## Salmon Sashimi\*

spicy garlic ponzu, crispy shallot

## Crispy Tuna\*

rice crisp, spicy mayo, sweet soy, crispy garlic

## Hokkaido Scallop Bantal\*

ponzu aioli, truffle, pillow cracker

# NIGIRI/SASHIMI\*

1 PIECE PER ORDER

Oh Toro - Fatty Bluefin Tuna

Chu Toro - Medium Fatty Tuna

Bluefin Tuna - Maguro

Yellowtail - Hamachi

Salmon - Sake

Hokkaido Scallop - Hotate

# ROLLS

Bluefin Tekka Maki\*

Spicy Tuna\*

Salmon Avocado\*

Hokkaido Scallop\*

Yellowtail and Scallion\*

California - Kanikama

California - Snow Crab

Shrimp Tempura

Negi Toro - Fatty Tuna & Scallion\*

## SPECIALTY ROLLS

Goma Krab

mamenori, butter ponzu

On My California (Itadakimasu-Tiësto)\*

yellowtail, snow crab, shibazuke, negi tempura, yellow chili sauce

Black Pepper Shrimp

cucumber, takuwan, avocado, coconut

Chili Tuna\*

spicy tuna, takuwan, sweet gochugaru

Highland Roll\*

toro, A5 wagyu beef, king crab, caviar, papaya, truffle soy butter

Vegan Two Timing Tuna

roasted pepper, negi tempura, ponzu caramelized onion

# DUCK

## Traditional Roasted Half Duck

served with cucumber, leeks, plum sauce, sesame, pancakes

## FUHU Aromatic Crispy Duck

served with cucumber, leeks, hoisin sauce, sesame, pancakes

## ZEDD-DUCK PANANG

eggplant, pepper, lychee, coconut curry

# LAND

## Prime Bone-In Shortrib

yu choy, kabocha puree, crispy leek, reduction

## Szechuan Crusted Filet Mignon\*

hoisin sansho

## Sizzling New York Striploin\*

wasabi demi-glace

## Bone-In Ribeye\*

brown butter, sweet soy, miso powder

## FUHU Sticky Lamb Chop\*

maitake, sticky sauce

## Vegan Basil Beef

impossible beef, peppers, beech mushroom, basil

## Vegan Roasted Cauliflower

red onion marmalade, kaffir lime, toasted peanut

## A5 MITSUBOSHI GOLD STRIPLOIN, TOKUSHIMA PREFECTURE

choice of tataki or steak - 3oz minimum

# SEA

## King Crab Tempura

amazu aioli, red onion, cilantro

## Pan Seared Scallops\*

pomegranate glazed pork char sui, turnip puree

## FUHU Boston Lobster Noodle

spinach, shitake, lobster gravy

## MARKET FISH

**Seared** eggplant, tomato, crispy spinach, truffle soy

**Crispy** five spice, sea salt, jalapeno, crispy aromatics, pickled shallot, calamansi

**Steamed** shitake, onion, picked wasabi, ginger, nira, chives, soy

## SHELLFISH TOWER

yuzu dijonnaise, chinese mustard cocktail sauce, szechuan mignonette

**Oysters\***, Maine Lobster Salad, King Crab, Jumbo Shrimp

INCLUDE A MAGNUM OF DOM PERIGNON LUMINOUS



# SIDES

Duck Fried Rice

egg, chippolini onion

King Crab & Truffle Fried Rice

egg, green onion

Signature Fried Rice

beef, egg

Eggplant Chili

sweet pepper, anise basil

Seafood Fried Rice

shrimp, scallop, snow crab, tobiko, egg

Chicken Lo Mein

crispy garlic

Icebox Chow Fun

shrimp, crab, scallop, beef, duck, chicken

Broccolini

cured egg yolk, oyster sauce

Long Beans and Garlic

\* 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

# SPECIALTY COCKTAILS

## The Zedd

Zedd's delicious creation made with Jack Daniel's Tennessee Fire, Campari, Falerum, Grapefruit, Dusted with Cinnamon

## Tiger Tree

Delicious flavors of Ginger and Yuzu mixed with your choice of Remy Martin VSOP or Grey Goose Vodka

## Tiki Thai Tea

Tiki meets Thai iced Tea with this tropical cocktail made with passion fruit and Bacardi 4yr Anejo

## 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

Casamigos Resposado, Pineapple, Peppers and Matcha

## Rice Rice Baby

Sake, Ketel One Cucumber and Mint Botanical with Mini mochi

## French Saigon

Our beautiful french martini made with Belvedere vodka, Lejay and pineapple

## Faded Jade

Botanist Gin, Thai Basil, Lemon, and Scharffenberger Brut Excellence

## Watermelon Sugar

A Resorts World property-wide instant classic with Avion Silver Tequila, Piuros Watermelon and Hibiscus

## Golden Ox | 150

Nolet Reserve Gin, Stoli Elit, Lillet Blanc, and Gold

# SAKE

## JUNMAI

Kawatsuru Crane of Paradise  
Sawahime Yamahai

## GINJO

Jozen Mizu No Gotoshi “Pink”  
Rihaku Wandering Poet

## DAIGINJO

Four Fox  
Dassai 23  
Dassai 45 1.8L  
Dewazakura “Mountain Cherry”  
HeavenSake Camus Dassai  
Shichi Hon Yari “Seven Spearsman” 500ML  
Watari Bune “Liquid Gold”  
Hakkaisan 1.8L  
Ginga Shizuku Divine Droplets

## NIGORI

Tozai Snow Maiden Junmai  
Rihaku Dreamy Clouds

## TOKUBETSU

Yuri Masamune Tokubetsu  
Kubota Suijyu Namasake  
Taka Noble Arrow

## PRECIOUS GEMS

Hakkaisan “Awa Sparkling”  
Kubota Manju Junmai Daiginjo 1.8L  
Kokuryu “Black Dragon” 1.8L  
Zankyo Super 7

# WINE

## SPARKLING

GH Mumm Grand Cordon Brut NV  
Moet & Chandon Brut Imperial  
Moet & Chandon Ice Imperial  
Perrier Jouet Grand Brut  
Beau Joie  
Beau Joie Rose  
Billecart Salmon Brut Rose BTG  
Scharffenberger Brut Excellent

## WHITE

Pinot Gris, Acrobat 2018 Oregon  
Sauvignon Blanc, Cloudy Bay 2020 Marlborough  
Sauvignon Blanc, Justin 2020 Central Coast  
Sauvignon Blanc, Ingelnook 2017 Rutherford, Napa Valley  
Chardonnay, Patz & Hall 2017 Sonoma Coast  
Chardonnay, Dumol “Wester Reach” 2019 Russian River Valley  
Chardonnay, Rombauer 2019 Carneros  
Burgundy, Remoissenet, Corton-Charlemagne Grand Cru 2017  
Burgundy Bellene 2017 Meursault  
Viogner, Darioush Napa Valley, 2020  
Riesling, Dr. Loosen Kabinett 2019 Mosel

## RED

Barolo, Pio Cesare 2016 Piedmont  
Barolo, Gaja Sperss 2015 Piedmont  
Pinot Nero, Red Angel 2017 Venezia Giulia  
Pinot Noir, Archery Summit 2017 Willamette Valley  
Merlot, Emmolo 2018 Napa Valley  
Merlot, PlumpJack 2018 Napa Valley  
Shiraz, Hickinbotham Clarendon 2017 Australia  
Bordeaux Blend, Château Mouton Rothschild 2014  
Bordeaux Blend, Chateau Clarke 2015 Bordeaux  
Bordeaux Blend, Le Petit Clos 2015 Chile  
Tempranillo, Numanthia Termes 2017 Toro  
Sangiovese, Antinori Tignanello 2018 Tuscany  
Zinfandel, Orin Swift 8 Years in the Desert 2018 California  
Brunello Di Montalcino, Uggiano 2015 Tuscany  
Proprietary Red, Continuum 2017 California  
Proprietary Red, Pahlmeyer 2017 Napa Valley  
Cabernet Sauvignon, Farm 2018 Napa Valley  
Cabernet Sauvignon, Jayson 2018 Napa Valley  
Cabernet Sauvignon, Justin Isosceles 2018 Paso Robles 1.5L  
Cabernet Sauvignon, Stag's Leap Artemis 2018 Napa 1.5L  
Cabernet Sauvignon, Silver Oak 2017 Alexander Valley  
Cabernet Sauvignon, Chimney Rock 2017 Stags Leap  
Cabernet Sauvignon, Opus One 2017 Napa Valley  
Cabernet Blend, Ao Yun 2013 Yunnan Province

## ROSE

Whispering Angel 2020 Provence  
Miraval 2019 Provence  
Flowers 2020 Sonoma Coast  
Domaine Ott Chateau Selle Clair Noirs 2019 Provence

# BEER

CraftHaus Czech Plisner

Kirin Ichiban

Kirin Light

Kona Pipeline Porter

Elysian Space Dust IPA

10 Barrel Cucumber Sour Crush

Coedo Shiro Hefeweizen

Michelob Ultra

Stillwater Sake Saison

Lucky Buddha

Tsingtao

## FAR EAST EXPRESS-O

Cheeky Grind Dark Roast, Tanduey  
Cappuccino Rum, Espresso, and  
Liquor 43 - Our Carajillo

## BUCKET OF SPARKLING ROSE

6 personally sized bottles of Moet Chandon Rose

