

# TIGER BITES

<b>Octopus</b> edamame, pickled cucumber, teriyaki gochujang glaze	29
<b>Miso Cod "Taco"</b> bibb lettuce, crispies, orange	35
<b>Tiger Shrimp</b> flash fried shrimp, garlic mayo, yuzu raisins	30
<b>FUHU Fried Chicken</b> chili glaze, scallion	23
<b>Signature Black Pepper Beef*</b> beef tenderloin, sweet pepper, pearl onion	28
 <b>Chick'n Larb</b> gardein, lemongrass rice powder, onion, citrus vinaigrette	20
<b>Crispy Seafood Soup Dumpling</b> sweet mayo	18
<b>French Onion Soup Dumpling</b> crème fraîche	20

# RAW

<b>Kari Kari Toro Tartare*</b> truffle cruller, mustard miso, ponzu	40
<b>Smoked Oysters*</b> compressed pineapple mignonette	30
<b>Hawaiian Big Eye Tuna Poke*</b> sweet onion, ogo, avocado	29
<b>Yellowtail Sashimi*</b> grapefruit, serrano, surimi crunch, yuzu soy	27
<b>Salmon Sashimi*</b> caviar, mango, radish, ponzu	29
<b>Hirame Sashimi*</b> izuzukuri style, ginger, yuzu kosho, daikon, ponzu	27
<b>Crispy Tuna*</b> rice crisp, spicy mayo, sweet soy, crispy garlic	29
<b>Hokkaido Scallop Bantal*</b> ponzu aioli, truffle, pillow cracker	18

# NIGIRI/SASHIMI\* 2 PIECE PER ORDER

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

# ROLLS

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

# SPECIALTY ROLLS

<b>Goma Krab</b> mamenori, butter ponzu	22
<b>The Motto (Itadakimasu-Tiësto)*</b> yellowtail, snow crab, shibazuke, tenkasu, shiso truffle sauce	30
<b>Crispy Salmon Roll*</b> glazed salmon, cracklin's, cucumber, spicy mala dipping sauce	26
<b>FUHU Crunch*</b> shrimp tempura, avocado, rainbow poke, bubu arare, yuzu honey	28
<b>Highland Roll*</b> lobster, A5 Wagyu beef, foie gras, caviar, mamenori, gold leaf, asparagus, truffle ponzu	150
<b>Buttery Mahi*</b> mahi tempura, hamachi, kaffir lime butter	34
<b>Spicy Hamamon*</b> hamachi, spicy salmon, pickled jicama, passion sauce	28
 <b>Two Timing Tuna</b> roasted pepper, negi tempura, ponzu caramelized onion	21
 <b>Mamba Roll</b> mango, avocado, shitake, coconut ube	21

# SOUP & SALAD

<b>Miso Soup</b> scallion, tofu	8
<b>Kale Salad</b> walnuts, cucumber, crispy yuba, truffle vinaigrette	18
<b>Miso Ranch Salad</b> romaine, bibb, tomato, radish, youtiao crouton	19
<b>Asian Pear Salad</b> frissee, kabocha, candied pumpkin seed, pomegranate vinaigrette	20
<b>Chicken and Dumpling Soup</b> lap cheong, mushrooms, chili oil	20

# DUCK

<b>Traditional Roasted Half Duck</b> served with cucumber, leeks, plum sauce, sesame, pancakes	60
<b>FUHU Aromatic Crispy Duck</b> served with cucumber, leeks, hoisin sauce, sesame, pancakes	60
<b>ZEDD-DUCK PANANG</b> half duck, eggplant, pepper, lychee, coconut curry	65

# LAND

<b>Coriander Scented Filet Mignon*</b> 8oz, tamarino black garlic jus	65
<b>Sizzling New York Striploin*</b> 16oz, wasabi demi-glaze	68
<b>Bone-In Ribeye*</b> 24oz, brown butter, black garlic molasses, miso powder	120
<b>Black Hawk American Wagyu Reserve Striploin*</b> 18oz bone-in, chimichurri	200
<b>45 Day Dry-Aged Tomahawk*</b> 34oz, house glaze	240
<b>Prime Bone-In Shortrib</b> yu choy, kabocha puree, crispy leek, reduction	90
<b>FUHU Sticky Lamb Chop*</b> half rack, maitake, sticky sauce	88
 <b>Basil Pork</b> impossible pork, peppers, beech mushroom, basil	23
 <b>"Butter Chicken"</b> gardein chick'n meatballs, garam masala, tomato cashew cream	23
 <b>Roasted Cauliflower</b> red onion marmalade, kaffir lime, toasted peanut	22
 <b>Szechuan Eggplant</b> toasted cashews, impossible pork	23

**A5 MITSUBOSHI GOLD STRIPLIN\*, TOKUSHIMA PREFECTURE** 55/oz  
choice of tatakai or steak - 3oz minimum

# SEA

<b>King Crab Tempura</b> amazuru aioli, red onion, cilantro	MP
<b>Pan Seared Scallops*</b> crispy rice, chinese cabbage, okra, laksa broth	52
<b>Giant Wild Tiger Prawn Mee</b> wonton noodle, carrot, mushroom, egg, chives	38
<b>Seafood Curry</b> yellowtail collar, eggplant, cabbage, okra, bean curd	32
<b>Market Fish</b> <b>Seared:</b> eggplant, tomato, eringe mushroom, crispy spinach, truffle soy <b>Crispy:</b> five spice, sea salt, jalapeno, crispy aromatics, pickled shallot, calamansi <b>Steamed:</b> ginger, nira, cilantro, soy	65

# SIDES

<b>Signature Fried Rice</b> beef, egg	20
<b>Duck Fried Rice</b> egg, cipollini onion	20
<b>Kimchi Fried Rice</b> lap cheong, sous vide egg	21
<b>Shrimp Fried Rice</b> egg, tobiko	25
<b>King Crab &amp; Truffle Fried Rice</b> egg, green onion	40
<b>Chicken Lo Mein</b> crispy garlic	18
<b>Spicy Duck Noodles</b> peppers, mushroom	25
<b>Broccoli</b> crispy shallots	13
<b>Roasted Mushrooms</b> calamansi garlic butter	18
<b>Baby Bok Choy</b> crispy garlic, shrimp essence	16
<b>Green Beans &amp; Garlic</b>	15



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