

TIGER BITES

Octopus
edamame, pickled cucumber, teriyaki gochujang glaze

Miso Cod “Taco”
bibb lettuce, crispies, orange

Tiger Shrimp
flash fried shrimp, garlic mayo, yuzu raisins

FUHU Fried Chicken
chili glaze, scallion

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

 **Chick’n Larb**
gardein, lemongrass rice powder, onion, citrus vinaigrette

Crispy Seafood Soup Dumpling
sweet mayo

French Onion Soup Dumpling
crème fraîche

RAW

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

Smoked Oysters*
compressed pineapple mignonette

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

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

Salmon Sashimi*
caviar, mango, radish, ponzu

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

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

Hokkaido Scallop Bantal*
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

SPECIALTY ROLLS

Goma Krab
mamenori, butter ponzu

The Motto*
yellowtail, snow crab, shibazuke, tenkasu, shiso truffle sauce

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

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

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

Buttery Mahi*
mahi tempura, hamachi, kaffir lime butter

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

 **Two Timing Tuna**
roasted pepper, negi tempura, ponzu caramelized onion

 **Mamba Roll**
mango, avocado, shitake, coconut ube

SOUP & SALAD

Miso Soup
scallion, tofu

Kale Salad
walnuts, cucumber, crispy yuba, truffle vinaigrette

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

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

Chicken and Dumpling Soup
lap cheong, mushrooms, chili oil

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

Duck Panang 65
half duck, eggplant, pepper, lychee, coconut curry

LAND

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

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

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

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

 **“Butter Chicken”** 23
gardein chick’n meatballs, garam masala, tomato cashew cream

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

 **Szechuan Eggplant** 23
toasted cashews, impossible pork

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

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

Market Fish 65
Seared: eggplant, tomato, eringe mushroom, crispy spinach, truffle soy
Crispy: five spice, sea salt, jalapeno, crispy aromatics, pickled shallot, calamansi
Steamed: ginger, nira, cilantro, soy

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



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