BRUNCH

COLD

Oysters* 27/54
traditional FUHU inspired sauces

Sashimi Platter* 65
assorted fresh selections

Chirashi* 28
fresh sashimi selections served with seasoned sushi rice

Coconut Shrimp Kinilaw* 28
celery, onion, cilantro, coconut chili sauce, chicharron

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

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

Bibb Lettuce Salad 21
miso ranch, tomato, radish, youtiao crouton

ROLLS

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

HOT

Ube Pancakes 16
condensed milk, whipped butter, kerisik

Nutella French Toast 18
hazelnut crunch, whipped cream, berry sauce

3 Eggs Your Way* 18
bacon, toast, crispy fingerlings

Breakfast Sandwich* 18
croissant, fried egg, bacon, avocado, cheese, sambal ketchup

FUHU Chilaquiles* 23
chicken, two fried eggs, tortilla chips, yuzu crema,
red onion, cilantro, cotija cheese

Tamarind Chili Octopus 25
pickled cauliflower, black garlic aioli

Snow Crab Scramble Dynamite 28
shitake, green onion, tobiko

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

Vegan Basil Beef Bowl 24
Impossible beef, peppers, beech mushroom, basil, steamed rice

Chicken Katsu* 19
fried egg, pickles, steamed rice

Hainanese Chicken Rice 25
chili sauce, ginger paste, dark soy

FUHU Prime Shortrib Benedict* 36
over easy egg, toast, red vinegar hollandaise

16oz New York Steak & Eggs* 69
salt and pepper crispy fingerlings

OYSTER SHOOTER* 12
Oyster with Sake, Yuzu and Ponzu

ENDLESS 35
Mimosas, Bloody Marys and Marias (90min Time Limit)

DIM SUM

Vegan Mushroom & Scallion Dumpling 9
Foie Gras & Roast Duck Bun 16
Char Siu Bao 12
Shrimp & Pork Shumai 12
Shrimp Hargow 12
Wagyu Beef Potsticker 15
Shrimp & Pork Spring Roll 13
Crispy Seafood Soup Dumpling 18
Sesame Ball with Red Bean 9

SIDES

Duck Fried Rice 20
egg, pearl onion

King Crab & Truffle Fried Rice 40
egg, green onion

Signature Fried Rice 20
beef, egg

Seafood Fried Rice 32
shrimp, scallop, snow crab, tobiko, egg

Chicken Lo Mein 18
crispy garlic

BRUNCH COCKTAILS

FUHU-Chelada | 14
Michelob Ultra, Tomato, Sriracha & Yuzu

Szechuan Maria | 18
Our Signature Bloody with Patrón Tequila,
a Szechuan Peppercorn & Tajin Rim

Belvedere Bloody Mary | 18
Our Signature Bloody with Belvedere Vodka,
a Szechuan Peppercorn, & Citrus Salt Rim
...or make it a Highlands Bloody with Traditional Ming River Baijui

Ketel One Espresso Martini | 20
Our Espresso Martini made with Ketel One Vodka

FUHU Haiku | 20
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 | 20
Patrón Silver, Pineapple, Peppers & Matcha

Sakura Smash | 20
Grey Goose Strawberry & Lemongrass, St~Germain,

Muddled Strawberry & Thai Basil

9th Island | 20
Botanist Gin, Aperol, Champagne Syrup & Egg White.
Dusted with Li Hing Mui Powder, Hawaii's Favorite

Southern Belle | 20
Botanist Gin, Giffard Creme de Peche, Lemon,
Champagne Syrup, & Muddled Blueberries

WINE

	GLASS	BOTTLE
Chardonnay, Patz & Hall 2017 Sonoma Coast	20	90
Moët & Chandon Brut Rosé Imperial	30	165
Moët & Chandon Brut Imperial	22	135
Gerard Bertrand Côte des Roses 2021 Provence	15	60
Pinot Gris, Acrobat 2018 Oregon	15	68
Sauvignon Blanc, Cloudy Bay 2020 Marlborough	20	90
Rock Angel Rose 2018 750ML	--	110
Rock Angel Rose 2020 1.5L	--	200
Whispering Angel Rose 2020 3L	--	475

ALL BEER, WINE, & SAKE AVAILABLE DURING BRUNCH

• 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