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

Foie Pate* 30
blueberry lemongrass compote, Chinese toast

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

Cucumber and Yuzu Gazpacho 19
somen noodles, truffle shrimp

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

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

Heirloom Tomato and Watermelon Salad 20
whipped basil soybean, radish, Szechuan pepper 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

LAND

Szechuan Crusted Filet Mignon* 65
8oz, hoisin sansho

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
24oz 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
farro, english peas, hedgehog mushrooms, ramps, charred scallion vinaigrette

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

SHELLFISH TOWER (SMALL/LARGE) 110/220
yuzu dijonnaise, chinese mustard cocktail sauce, szechuan mignonette
Oysters*, Maine Lobster Salad, King Crab, Jumbo Shrimp
INCLUDE A MAGNUM OF DOM PERIGNON LUMINOUS 1500

SIDES

Signature Fried Rice 20
beef, egg

Duck Fried Rice 20
egg, cipollini onion

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

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

Stir Fried Ong Choy 16
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.

For your convenience, a service charge of 20% will be included for parties of six or more guests