



FROM THE KITCHEN

Welcome to Fugu. Our food is carefully prepared in two separate kitchens. Each entree arrives at the table when it is ready. We hope this service style promotes a fun sharing experience. If you prefer traditional service, please let your server know.

APPETIZERS

AGEDASHI TOFU 7
fried tofu – soy – dashi – daikon

EDAMAME
salted 6 - sriracha garlic 8

SHRIMP TEMPURA 5 PC 8
tempura dipping sauce

MIXED VEGETABLE TEMPURA 12
asparagus – onion – mushroom – sweet potato

KRAB SHELLS 8
cream cheese and krab filled wontons – lemon chili sauce

MISO SCALLOPS 2 PC 18
pan seared with miso mustard sauce - lemon

FUGU FRIED RICE 6
+chicken 3 +shrimp 5 +wagyu beef 7

SHISHITO PEPPERS 9
blistered and served with goma and ponzu

GYOZA 8
grilled pork dumplings – apple ponzu sauce

CHICKEN YAKITORI 11
3 skewers grilled with house sauce

SPICY FUGU SHRIMP 12
panko fried with spicy mayo and chef's garnish

TERIYAKI BEEF SKEWERS 18
2 skewers grilled with mushrooms and house teriyaki

KARAAGE 11
Japanese style fried chicken tenders
with lemon - spicy mayo and chef's garnish

TRADITIONAL SAMPLER PLATTER 25
dumplings - krab shells - edamame - vegetable
tempura - karaage

SURF & TURF SAMPLER PLATTER 36
spicy Fugu shrimp - scallop - shishito peppers - chicken
yakitori - teriyaki beef skewers

FUGU SEAFOOD PLATTER 85
grilled lobster tail - jumbo shrimp - fried oysters
smoked salmon - broccoli fried rice - chef selection sauces

KIDS MENU

12 & under - choice of rice or fries

3 TEMPURA CHICKEN STRIPS 6

1 BEEF OR CHICKEN BAO BUN 6

3 TEMPURA SHRIMP 6

1 CHICKEN YAKITORI SKEWER 6

SOUP + SALAD

MISO SOUP 5
tofu – scallion – wakame

UDON NOODLE SOUP 10
fried egg and vegetables (add pork belly +6)

CUCUMBER 5
miso peanut dressing – crushed peanut – sesame – crispy wonton

SUNOMONO 12
salted cucumber – shrimp – octopus – surf clam - sunomono dressing

SEAWEED 7
crispy wonton and sesame

FUGU GREENS 8
greens – carrot – apple – cherry tomato – ginger dressing

ENTREE

BUDDHA BOWL 16
steamed rice – avocado – stir fried veggies –
mango – crispy wonton – buddha sauce

PAN-SEARED SALMON 22
apple garlic ponzu – seasonal vegetables – fried rice

6oz FUGU FILET 38
with fries or fried rice - seasonal vegetables

BAO BUNS

3 Each - Served with Fries

PORK BELLY 16
with pickled carrots - cilantro and hoisin sauce

SHRIMP 16
fried or grilled - with spicy asian slaw - cilantro and spicy mayo

CHICKEN TENDERS 14
fried or grilled - with spicy asian slaw - cilantro and spicy mayo

WAGYU BEEF 16
with sauteed mushrooms - onion and spicy mayo

VEGGIE 14
marinated mushrooms - caramelized onion - roasted red
peppers - spring lettuce and ginger dressing

KNEADING SWEETS

FROM THE GREAT LOCAL BAKERY OF THE SAME NAME
garnished with raspberry sauce and sweet whipped cream

MATCHA TORTE 8

JAPANESE CHEESECAKE 8

BARBARA'S MOCHI ICE CREAM 8
ask your server for today's flavor

FROM THE SUSHI BAR * RAW SEAFOOD # GLUTEN FREE

SUSHI/SASHIMI

NIGIRI 2 PC/SASHIMI 3 PC

MAGURO** BLUEFIN LEAN TUNA	8/10
TORO** FATTY TUNA	MKT
SHIRO MAGURO** ALBACORE	7/9
HAMACHI** YELLOWTAIL	8/10
SHAKE** SALMON	7/9
ORA** KING SALMON	8/10
SUMOKUSAMON# SMOKED SALMON	8/10
TAI** SNAPPER	9/11
SUSUKI** SEA BASS	8/10
SABA** MACKEREL	7/9
UNAGI FRESHWATER EEL	8/10
TAKO# OCTOPUS	8/10
TAMAGO SWEET EGG OMELETTE	5/7
HOTATE** SCALLOP	9/11
AMAEBI* SWEET SHRIMP	8/10
EBI# STEAMED SHRIMP	5/7
HOKKI# SURF CLAM	7/9
KATSUO** BONITO	8/10
SEASONAL FISH** ASK YOUR SERVER	8/10

NIGIRI ONLY 1 PC

UNI** SEA URCHIN	MKT
IKURA** SALMON ROE	8
TOBIKO* FLYING FISH ROE	7
MASAGO* SMELT ROE	7

Quail egg +\$1.50

ENHANCEMENTS

WASABI

.5oz - serves 2	
fresh wasabi root	4
kazami wasabi relish	4

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

APPETIZERS

FUGU TUNA POKE* 16 seaweed - avocado - edamame - poke sauce - wonton chip - scallion - seed
CEVICHE YUZU* 18 white fish - scallop - lime - yuzu sauce - onion - bell pepper - tobiko
HAMACHI AJI* 20 yellowtail sashimi - orange - rice cracker bits - aji oil - cilantro aioli - ponzu
JALAPENITO* 16 tuna - albacore - hamachi - roasted jalapeno ponzu - scallion - seed
TUNA TATAKI* 21 seared tuna - japanese dressing - scallion - seed
OYSTERS ON HALF SHELL* MKT ask your server - ponzu - scallion - lemon
FILET OF BEEF TATAKI 18 seared rare - ponzu - sesame - truffle salt
CRISPY TUNA* 16 crispy rice cake - spicy tuna - avocado - tobiko - jalapenos - sweet soy
SASHIMI APPETIZER* 14 2 tuna - 2 salmon - 3 white fish
NIGIRI SUSHI APPETIZER* 12 tuna - salmon - yellowtail - white fish

COMBINATIONS

PREMIUM NIGIRI* 30 8 piece assorted nigiri - spicy tuna roll - fresh wasabi root
PREMIUM SASHIMI* 35 12 piece assorted sashimi - thin and thick cut - chef's choice
BLUEFIN TUNA TASTING* 25 2 piece toro sashimi - 2 piece maguro nigiri - 3 piece traditional negitoro roll - fresh wasabi root
CHIRASHI BOWL* 28 8pcs of assorted fresh fish (chef's choice) over a bed of sushi rice
TUNA POKE RICE BOWL* 24 marinated tuna - edamame beans - seaweed salad and avocado on a bed of steamed rice

SPECIALTY ROLLS

FUGU* 19 tuna - salmon - shrimp - crab - avocado - asparagus - wrapped in cucumber - ponzu. no rice or seaweed
ORMOND BY THE SEA* 17 California roll - topped with tuna - salmon - albacore - avocado - scallion - seoul sauce
TOMOKA 16 white fish - cream cheese - cucumber - scallion - wrapped in spring roll skin - flash fried - wasabi honey - tobiko - lime zest
KATANA 16 tempura shrimp - topped with eel - avocado - mango - sweet soy
DOUBLE TUNA* 16 spicy tuna - avocado - topped with seared tuna - scallion - poke sauce
SURF AND TURF 25 panko crusted lobster tail - asparagus - topped with seared beef filet - tobiko - chimichuri - crispy onions
HAPPY ENDING 18 California roll - topped with baked assorted seafood - spicy mayo - masago - scallion - sweet soy
GREEN DRAGON 13 tempura asparagus - scallion - topped with avocado - cilantro aioli
THE TY 17 eel - cream cheese - topped with steamed shrimp - spicy mayo - sweet soy and tempura crunch
ENTER THE DRAGON* 16 crispy salmon skin - scallion - topped with salmon - lemon - spicy mayo - sweet soy
JAMIE'S GARDEN 14 tempura sweet potato - topped with avocado - jalapeno - sriracha sauce - side of seaweed salad
KUNG FU KENNY* 18 spicy salmon crunch - topped with kanikama - spicy tuna - chimichurri - scallion - sriracha sauce
SAND CRAB* 16 spicy crab salad - crispy chips - topped with tuna - avocado - tobiko - Fugu sauce - tempura crunch
PIRATES COVE* 17 baked sriracha tuna - avocado - topped with bonito tuna - bonito flake - scallion - ginger ponzu
GRASSHOPPER# 14 Japanese pickle - avocado - cucumber - topped with seaweed salad - sriracha sauce - Fugu sauce
BENJAMIN FRANKLIN* 16 asparagus - avocado - cucumber - topped with torched albacore - jalapeno - spicy mayo - sweet soy - sriracha sauce

CLASSIC ROLLS RICE OUTSIDE - SESAME SEED

CLASSIC CALIFORNIA 10 kanikama salad - avocado - cucumber
HALIFAX# 12 real blue crab meat - avocado - cucumber
SHRIMP TEMPURA 8 tempura shrimp - avocado - spring lettuce - sweet soy - cut in 5 pcs.
SPICY TUNA** 10 spicy tuna - avocado
CRUNCHY TUNA* 12 spicy tuna - avocado - tempura crunch - sweet soy
SPICY SALMON** 9 salmon - sriracha - cucumber
BAGEL# 8 smoked salmon - cream cheese - cucumber
SWEET POTATO CRUNCH 8 tempura sweet potato - tempura crunch - cilantro aioli
EEL AVO KYU 9 eel - avocado - cucumber - sweet soy
CRISPY SALMON SKIN 9 crispy salmon skin - scallion - sweet soy
PIANO** 10 salmon - avocado - cucumber - scallion - Japanese pickle

AVO KYU# 6
avocado - cucumber

VEGGIES# 8
avocado - cucumber - spring lettuce - carrot - Japanese pickle - cut in 5 pcs.

SEAWEED OUTSIDE

TEKKA 9**
bluefin tuna. 6 PCS.

NEGIHAMA 9**
hamachi - scallion. 6 pcs.

NEGITORO 10**
fatty tuna - scallion. 6 pcs.

SHAKE 8**
salmon. 6 pcs.

SPYDER 12
soft shell crab - masago - cucumber - spring lettuce - sweet soy. 5 pcs.

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