

## Entrees from the Kitchen

<b>Teriyaki</b>	22
flash sauteed market vegetables, mashed potato. choice of: organic chicken breast/scottish salmon/wild sea shrimp (\$24)/ rib eye steak (\$28)	
<b>Parmesan Crusted Chicken Breast</b>	24
caramelized cauliflower, fingerling potato. lemon butter sauce	
<b>Roasted Organic Chicken (Moe's Country Farm)</b>	24
oven roasted with pearl onion, tomato, fennel. mashed potato. spicy teriyaki sauce	
<b>Scottish Salmon</b>	26
ricotta & parmesan cheese gyoza, crispy risotto balls. truffle mashed potato with aromatic tomato sauce	
<b>Chilean Sea Bass XO</b>	32
oven roasted with sugar snap peas, grilled zucchini. XO seafood sauce	
<b>Lobster Medallion &amp; Shrimp</b>	30
lemon butter poached shrimp & broiled lobster with sweet corn, fingerling potato, tricolor cauliflower & sugar snap peas	
<b>Surf &amp; Turf</b>	34
duo of char grilled filet mignon & half lobster grilled aspaagus crispy mashed potato, marinated vegetables. truffled teriyaki sauce	
<b>Filet Mignon with Thai Basil</b>	29/8oz 36/12oz
garlic, market vegetables & Thai basil leaves. pommes paites (potato straws)	
<b>The King of Steak</b>	31/8oz 39/12oz
filet mignon. grilled asparagus. crispy mashed potato, marinated vegetables. port wine reduction	

## Entrees from the Sushi Bar

choice of healthy brown rice or sushi rice

<b>Four Ways</b>	
<b>Tuna:</b> 6 sashimi, 4 sushi and spicy tuna roll. tuna tartar	34
<b>Salmon:</b> 6 sashimi, 4 sushi & spicy salmon roll. salmon tartar	32
<b>Yellowtail:</b> 6 sashimi, 4 sushi & spicy yellowtail roll. yellowtail jalapeno	32
<b>Aquarium Sushi</b>	30
12 pieces assorted sushi	
<b>Aquarium Sashimi</b>	38
18 pieces assorted sashimi	
<b>Sushi &amp; Sashimi for One</b>	42
12 pieces sashimi, 6 pieces sushi, and spicy tuna roll	
<b>Sushi &amp; Sashimi for Two</b>	60
18 pieces sashimi, 10 pieces sushi and dancing dragon roll	

## Classic Rolls/Hand Rolls

choice of healthy brown rice or sushi rice

<b>California</b>	6	<b>Spicy Kani</b>	6.5
<b>Tuna</b>	6.5	<b>Alaskan</b>	6.5
<b>Salmon</b>	6.5	<b>Boston</b>	6.5
<b>Salmon Avocado</b>	6.5	<b>Eel Avocado</b>	6.5
<b>Smoked Salmon</b>	6.5	<b>Eel Cucumber</b>	6.5
<b>Tuna Avocado</b>	6.5	<b>Shrimp Avocado</b>	6.5
<b>Yellowtail Scallion</b>	6.5	<b>Philadelphia</b>	6.5
<b>Spicy Sea Scallop</b>	6.5	<b>Chicken Tempura</b>	8
<b>Spicy Yellowtail</b>	6.5	<b>Shrimp Tempura</b>	10
<b>Spicy Tuna</b>	6.5	<b>Spider</b>	10
<b>Spicy Salmon</b>	6.5		
<b>Rainbow "Fushimi Style"</b>			11
California roll, topped with tuna, salmon, white fish & avocado			
<b>Dragon</b>			13
eel & cucumber roll, topped with avocado, tobiko. eel sauce			

## Vegetarian Rolls 6

choice of healthy brown rice or sushi rice

<b>Avocado</b>	<b>Peanut Avocado</b>
<b>Cucumber</b>	<b>Sweet Potato</b>
<b>Mixed Veg. Tempura</b>	<b>AAC</b>
	asparagus, avocado & cucumber
<b>Super Vegetarian Roll (No Rice)</b>	9
organic baby lettuce, asparagus, mango, avocado, fennel & carrot, wrapped in English cucumber	

## Sharing For the Table

<b>Crispy Mashed Potato</b>	6
port wine reduction	
<b>Classic Mashed Potato</b>	6
<b>Crispy Risotto Balls</b>	8
<b>Fushimi Fried Rice</b>	10
choice of chicken, beef, shrimp, */- vegetable or seafood pineapple (\$3)	
<b>Mushroom Black Rice Risotto</b>	10
<b>Stir Fried Yaki Udon</b>	13
choice of chicken, beef, shrimp, */- vegetable or seafood (\$3)	

\*/- Indicates Vegetarian

Please advise us if you have any food allergies

## Lunch Menu

Monday - Friday from 11:30am to 4:00pm Except Holidays

### Sushi Box \$15

served with soup and salad

Entree	Daily Appetizer
Choice of One:	<b>Sushi or Sashimi Appetizer</b>
1. American Dream	Choice of One:
2. Angry Dragon	1. Yellowtail
3. Sunset Boulevard	2. Salmon
4. Paradise	3. Tuna
	4. White Tuna
	5. Eel

### Kitchen Box \$15

served with soup and salad

Entree	Daily Appetizer
Choice of One:	<b>Hot Appetizer</b>
<b>Chicken</b>	Choice of One:
grilled teriyaki sauce, or	1. Crispy Calamari
parmesan crusted lemon butter sauce	2. Crab Cake
<b>Salmon</b>	3. Rock Shrimp
slow baked teriyaki sauce, or	Tempura
sweet soy glazed maui onion & peach salsa	4. Crispy Shrimp
<b>Shrimp</b>	
oven roasted teriyaki sauce, or	
coconut & macadamia crusted tartar sauce	
<b>Rib Eye</b>	
char-grilled teriyaki sauce, or	
saute with market vegetables & Thai basil	

## Lunch Special Rolls

served with soup and salad

Any Two Rolls \$9 or Any Three Rolls \$11

Choice of Healthy Brown Rice or Sushi Rice

*/- AAC	*/- Peanut Avocado
*/- Avocado	*/- Cucumber
<b>California</b>	<b>Spicy Tuna</b>
<b>Tuna</b>	<b>Boston</b>
<b>Eel Avocado</b>	<b>Shrimp Avocado</b>
<b>Yellowtail</b>	<b>Spicy Crunchy Salmon</b>
<b>Salmon</b>	<b>Salmon Avocado</b>
<b>Philadelphia</b>	<b>Eel Cucumber</b>

## Sushi or Sashimi Lunch

served with soup and salad

<b>Sushi</b> 8 pcs. with California roll	15
<b>Sashimi</b> 10 pcs. assorted fish	15
<b>Sushi &amp; Sashimi</b>	17
6 pcs. of sashimi, 3 pcs. of sushi & 1 California roll	

# Fushimi®

MODERN JAPANESE CUISINE & LOUNGE



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Last order delivery 15 mins before closing

Monday to Thursday 11:30AM - 10:30PM  
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
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## Soup

<b>Miso Soup</b> organic silken tofu, enoki mushroom, carrot & scallion	4
<b>Lobster Miso Soup</b> seasonal market vegetable & shimeji mushroom with steamed lobster meat	10
<b>Seafood Hot &amp; Sour Soup</b> scallop, shrimp, lobster & crab meat. seasonal market vegetable	10
<b>Seafood Bisque</b> lobster bisque with shrimp & scallop. toasted mozzarella bread	10

## Hot Appetizers

<b>Edamame or Spicy Edamame</b> steamed: maldon sea salt spicy: chili sauce. togarashi pepper with katsuo mirin & rice pearl	6 / 7
<b>Gyoza or Shrimp Shumai</b> gyoza: pan-fried or steamed. pork or vegetable shumai: steamed or lightly fried. sweet soy vinaigrette	7
<b>Crispy Spring Rolls</b> yuzu apricot and peach sauce. pork or vegetable	7
<b>Organic Shishito Peppers</b> togarashi crunch & sea salt	8
<b>Crispy Calamari</b> lightly fried calamari. sweet Thai dressing with mango & sesame seeds	12
<b>Beef Negimaki</b> broiled thin slices of NY strip wrapped with scallion. teriyaki sauce	12
<b>Rock Shrimp Tempura</b> spicy aioli	12
<b>Goat Cheese</b> erved crispy with plum sauce & toasted garlic bread	12
<b>Crab Cake</b> sweet chili aioli, Myer lemon pineapple jam. frisee & baby lettuce. wasabi soy vinaigrette	14
<b>Roasted Duck</b> mango, cucumber, herbs & greens, lime mint hoisin reduction. wrapped with crepe	14
<b>Petit Filet Mignon</b> truffle wasabi butter, asparagus, truffled mashed potato	15
<b>Short Rib</b> 24 hours braised black angus short rib with Korean galbi sauce. crispy mashed potato. sautéed julienne of red pepper & red onion	15

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## Salad

<b>Seaweed Salad</b>	6
<b>Kani Salad</b> kani kama, cucumber, tobiko & lettuce. spicy aioli	8
<b>Fushimi Garden Salad</b> organic baby & iceberg lettuce, heirloom cherry tomato, carrot & fennel shavings. pineapple ginger dressing. add avocado or spicy tuna (2.00)	8
<b>Aromatic Duck Salad</b> candied pecan, sugar snap peas, mango, organic baby lettuce. lime hoisin reduction	14
<b>Crab Meat Avocado Salad</b> jumbo lump crab meat on avocado cup. yuzu soy vinaigrette	16

## Cold Appetizers

<b>Salmon Tartar</b> ikura, shallot, chives, ginger miso. quail egg. sweet onion crème fraiche & saikyo miso. toasted garlic bread	14
<b>Spicy Tuna Gyoza</b> lightly fried with sweet chili emulsion & jalapeno guacamole	14
<b>Yellowtail Jalapeno</b> yuzu truffle soy vinaigrette	14
<b>Tuna Tartar</b> ponzu sauce, katsuo mirin, guacamole. seaweed paste, aonori aioli, crème fraiche. rice pearl. frisee & fine herbs. toasted garlic bread	15
<b>Alaskan King Crab &amp; Coconut Macadamia Shrimp</b> kani with sweet aioli & shrimp wrapped with cucumber. topped with guacamole, fried coconut macadamia shrimp & Alaskan king crab tartar	16
<b>Fresh Sashimi Pizza</b> choice of tuna, salmon or yellowtail jalapeno guacamole, grilled fajita, spicy aioli & balsamic glaze	16

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## Signature Special Rolls 16

choice of healthy brown rice or sushi rice

<b>Miso Chilean Sea Bass</b> saikyo miso marinated and baked Chilean sea bass with asparagus, pickled ginger roll. topped with spicy sea scallop. saikyo miso sauce, sweet aioli	
<b>American Dream</b> rock shrimp tempura inside, topped with spicy kani. spicy creamy sauce	
<b>Lobster</b> lobster tempura, mango, cucumber roll. topped with spicy lobster & shrimp meat. sweet aioli, eel sauce	
<b>Out of Control</b> yellowtail, tuna, salmon & asparagus roll, topped with seared yellowtail salmon & tuna. spicy miso, saikyo miso, eel sauce. crispy rice pearl	
<b>Mummy</b> shrimp tempura, cucumber inside, topped with lobster meat seared pepper tuna & avocado. yuzu mango sauce	
<b>Sunset Blvd</b> spicy tuna, salmon, yellowtail, avocado & crunch inside, wrapped with soy paper. plum sauce	
<b>Angry Dragon</b> shrimp tempura, avocado, topped with spicy king crab. citrus sweet miso	
<b>Sex on the Beach</b> shrimp tempura & spicy tuna inside, topped with tuna, salmon & avocado. creamy wasabi, spicy momiji	
<b>Fire and Ice</b> spicy tuna, cream cheese, white tuna, avocado, jalapeno & kani, wrapped with rice paper, then lightly fried. topped with crispy beet, spicy aioli, wasabi aioli, eel sauce & Thai chili sauce	
<b>Paradise</b> spicy lobster, shrimp tempura & fried banana, wrapped with soy paper. yuzu mango sauce	

Ask for any special of the day

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## Nigiri Sushi / Sashimi (A La Carte)

choice of healthy brown rice or sushi rice

(3 pieces per order)	Piece / Order	
<b>Tuna Belly - Toro</b>	MP	MP
<b>Tuna - Maguro</b>	4	11
<b>King Salmon</b>	4.5	12
<b>Salmon - Sake</b>	3.5	10
<b>Smoked Salmon</b>	3.5	10
<b>Yellowtail - Hamachi</b>	3.5	10
<b>White Tuna - Shiro Maguro</b>	3.5	10
<b>Eel-Unagi</b>	3.5	10
<b>Red Snapper - Madai</b>	4	11
<b>Crab Stick - Kani</b>	3.25	9
<b>Octopus - Tako</b>	3.25	9
<b>Shrimp - Ebi</b>	3.25	9
<b>Flying Fish Roe - Tobiko</b>	3.25	9
<b>Salmon Roe - Ikura</b>	3.25	9
<b>Striped Bass - Suzuki</b>	3.25	9
<b>Scallop - Hotate</b>	3.75	10
<b>Spot Shrimp - Botan Ebi</b>	4.5	12
<b>Sea Urchin - Uni</b>	6	16



\* Please ask our servers about "special fish of the day"

## Bento Box \$23

Entree	Daily Appetizer
Choice of One:	<b>Extra Appetizer</b>
1. Chicken Teriyaki	Choice of One:
2. Salmon Teriyaki	1. Crispy Shrimp
3. Shrimp & Scallop Teriyaki	2. Crispy Calamari
4. Rib-Eye Steak Teriyaki	3. Rock Shrimp Tempura
	4. Crab Cake

Ask for any special of the day

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