

Fukuro Bar & Sushi

SIGNATURE ROLLS

- CRAB DANCIN (8) 19
(tempura shrimp, topped with spicy maine crab, avocado, crunch, spicy aioli, kabayaki sauce)
- *KING PHILLY (8) 18
(bluefin tuna, avocado, cream cheese, smoked salmon, wasabi mayo, kabayaki sauce)
- *KAMIKAZE (8) 18
(shrimp tempura, avocado, bluefin tuna, gyoza crunch, kabayaki sauce, spicy aioli)
- CATERPILLAR (8 PCS) 18
(shrimp tempura, crab salad, topped with eel, avocado, sweet aioli, kabayaki)
- *TUNA ON FIRE(8) 19
(spicy tuna, avocado Topped with bluefin tuna, serrano pepper, kabayaki sauce)
- *HUNGER GAME'S(8) 19
(Spicy bluefin tuna, fried asparagus Topped with torched pepper bluefin tuna, tobiko, yuzu aioli, serrano peppers, sriracha)
- *HOT GOSSIP(8) 19
(Shrimp tempura, cream cheese Topped salmon, ebi (cooked shrimp), crunch, spicy aioli, kabayaki sauce)
- 2020(5) 18
(Shrimp tempura, mango topped fried crab sticks, mango aioli. Yuzu aioli)
- *THE SUNLIT(8) 18
(bluefin Tuna, mango topped salmon, avocado, crunch, masago, spicy aioli, mango sauce)
- *THE TRIANGLE(4) 18
(spicy bluefin tuna, spicy salmon, avocado, w soy paper, spicy aioli, kabayaki sauce, wasabi aioli, crunchy)
- *BUMBLEBEE(8) 19
(spicy salmon, top w. pepper bluefin tuna, avocado, seaweed crackers, kbayaki sauce, yuzu aioli)
- *X-MAN dates of future pass(8) 19
(Spicy tuna inside, topped w. shrimp tempura, avocado, spicy aioli, kabayaki sauce, tobiko)
- *STAR WAR(6) 20
(Crispy rice, topped with salmon, tuna, yellowtail and avocado, serrano pepper, rice pearl, kabayaki sauce, wasabi mayo)
- *BLACK PINK(8) 19
(Pepper tuna, avocado, shrimp tempura, wrapped w soy paper, kabayaki sauce, Yuzu aioli)
- THE WISE of OZ(8) 18
(fried asparagus, sweet potato, and baby broccoli; topped w. avocado)
- INCREDIBLE HULK(8) 19
(Lobster salad, mango, cucumber wrapped w soy paper, with spicy aioli, garlic crunch)
- MINIONS(8) 18
(tempura shrimp, fried banana, avocado, mango sauce, kabayaki sauce, crispy shredded potatoes)

MIGIRI & SASHIMI (**Fish Choice by Season**)

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| *Sushi Platter (12PCS) 58 | *Honamaguro/Bluefin tuna(Nagasaki) 12 |
| *Sashimi Platter (12PCS) 58 | *Kanpachi(Greater Amberjack) 11 |
| *Yellowtail (Hamachi) (2PCS) 8 | *Hokkaido Uni (2PCS) 26 |
| *Salmon(Sake)(2PCS) 8 | *Toro (Bluefin tuna belly)(2PC) 25 |
| *Sweet Shrimp (Canada) (2PCS) 12 | *Wagyu A5 (Kagoshima) (2PC) 26 |
| *Hokkaido Scallop (2PCS) 12 | *Matai (Japanese Seabream) 15 |
| *Ika (Squid) (2PCS) 8 | *Hirame(Flounder) 15 |
| *Shima-aji (White trevally) (Ehime) 16 | |

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

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L'ENTRÉE

- *TRUFFLE MISO WITH SALMON SANDO 18
(Sesame_Crusted Salmon with Truffle, Miso, Chive)
- *BIRD NEST 15
(thinly sliced calamari, uni, quail egg, dashi)
- *SALMON TASTING 19
(scottish Salmon, seared salmon, yuzu salmon, salmon belly, salmon w/ crème de fraiche and salmon caviar)
- *TORO TASTING 25
(toro, aburi, tsuke toro, toro w/ chives)
- *BLUEFIN TUNA TARTARE 18
(tuna, quail egg, avocado green apple, caviar, yuzu sauce, olive oil)
- *GOLDEN LAVA 16
(salmon, snow crab, avocado over sushi rice w spicy aioli, crunchy, tobiko)
- *TUNA GYUZA 16
(Spicy tuna, wonton skin, avocado purée)
- *SEAWEED CRACKERS 16
(shrimp, salmon, tuna, mango, avocado, spicy mayo, mango mayo)
- *YELLOWTAIL BLISS 15
(yellowtail, sweet mayo, japanese dressing, truffle oil)
- *SCALLOP CARPACCIO 16
(hokaido scallop, salmon roe, lemon zest, mustard soy sauce, olive oil)
- WAGYU SANDO 26
(Avocado, bread baked, A5 wagyu, plum sauce)
- PUFFER ROLL 16
(lobster, scallop, chicken, green pea, onion, corn, ginger, scallion, sesame oil, w parmesan cheese, raspberry sauce)
- *CHUTORO CARPACCIO 22
(medium fatty tuna, truffle, toasted almonds, kizami wasabi, sesame seed, tamari soy, olive oil)
- *SEARED TUNA SALAD 18
(Served over fresh greens with avocado, cucumber, mango, cherry tomatoes, honey roasted walnuts, w Japanese dressing)

LE PLAT

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| ASIAN STYLE TENDER SHORT RIBS 42
(With sweet potato puree, Brussels sprouts, house made sauce) | LAMB-OHITASHI 38
(Scallop, Spinach Basil, Broccoli) |
| MISO BLACK SEA BASS 42
(Miso Glazed Black Sea bass, baby broccoli, mushroom) | KAMAMESHI 30
(A5 Wagyu, mushroom, ikura, green peas, carrots and pasteurized egg w. home-made soy sauce) |
| LOBSTER MAPO TOFU FRIED 38
(Lobster, fried tofu, garlic, spicy bean sauce) | WAFU STEAK (Medium) 45
(Prime NY strip with scallion sesame soy glaze & pasteurized egg, okra & house made sauce) |
| SANBEI BRAISED CHICKEN 30
(garlic Asian Baish ginger, lightly fried with sesame soy sauce) | |

LE DESSERT

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| MATCHA TIRAMISU 9 | SESAME CHEESE CAKE W. Mango ice cream 12 |
| MATCHA ALMOND CUSTARD 6 | |

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*NO CHANGES OR SUBSTITUTIONS TO MENU ITEMS. Please inform us of any allergies.