

APPETIZERS

Edamame <i>Young soy beans, steamed and lightly salted</i>	5.00
Spring Rolls (3 pcs) <i>with Duck Sauce on the side</i>	6.50
Gyoza <i>Pan-fried pork dumplings served with spicy sesame soy sauce</i>	5.50
Shumai <i>Steamed shrimp dumplings served with sesame soy sauce</i>	5.50
Sushi Appetizer <i>Assorted filet of raw fish on vinegar rice</i>	9.50
Sashimi Appetizer <i>Varieties of thinly sliced raw fish</i>	10.50

SIDE ORDERS

Hibachi Shrimp <i>Served with our Fuji's Ginger Sauce</i>	9.00
Hibachi Scallop <i>Tender succulent scallops that cooked right in front of you</i>	9.00
Hibachi Fried Rice	3.95
Hibachi Noodles	3.95
Onion Soup <i>Mushrooms, fired onions and scallions in a clear broth</i>	2.95
Miso Soup <i>Seaweed, tofu and scallions in soybean soup</i>	2.95
Fuji Salad Bowl <i>with ginger dressing</i>	2.95
White or Brown Rice	2.00

HIBACHI

ENTREES

Served with onion soup a la Fuji, Fuji salad, shrimp appetizer, vegetable, fried rice or noodle

Hibachi Vegetable Dinner	<i>Served without the shrimp appetizer</i>	16.95
Hibachi Chicken	<i>Tender chicken seasoned Fuji style</i>	19.50
Hibachi Salmon	<i>Fresh Salmon cooked right in front of you</i>	20.50
Hibachi Shrimp	<i>The most flavored shrimp you'll ever taste</i>	23.95
Hibachi Tuna	<i>(with wasabi tartar sauce)</i>	23.95
Hibachi Scallop	<i>Tender succulent gift from the sea</i>	23.95
Hibachi Steak	<i>Selected aged New York sirloin, grilled to perfection</i>	24.95
Hibachi Filet Mignon	<i>Hand-selected and properly aged; simply sensational</i>	26.95
Hibachi Chilean Sea Bass	<i>Sumptuous treat of the sea</i>	25.50
Hibachi Long Island Duck	<i>(with pear sauté)</i>	23.95
Hibachi Lobster Tail	<i>Mouth-watering twin lobster tail</i>	27.95

Sharing charge of \$7.00 includes Soup or Salad and Fried Rice

COMBINATION ENTREES

Served with onion soup a la Fuji, Fuji salad, shrimp appetizer, vegetable, fried rice or noodle

Hibachi Steak and Chicken	28.95
Hibachi Steak and Scallop	29.95
Hibachi Steak and Shrimp	29.95
Hibachi Filet Mignon and Scallop	30.95
Hibachi Filet Mignon and Shrimp	30.95
Hibachi Surf and Turf <i>Filet Mignon & Lobster Tail</i>	30.95
Hibachi Filet Mignon and Tuna <i>A fabulous combination</i>	30.95
Ocean Delight <i>A wonderful combination of lobster tail, scallops and shrimp</i>	33.95

CHILDREN'S MENU *(For those 12 and under)*

Served with onion soup a la Fuji, shrimp appetizer, vegetable, fried rice or noodle

Hibachi Chicken	12.50
Hibachi Shrimp	13.50
Hibachi Steak	13.95

Attention Parents:

Hibachi tables are very hot. Please prevent your child from touching the grill tables.

SUSHI BAR DINNER

Served with miso soup and salad

Sushi Deluxe <i>Chef's daily selection of sushi (10 pcs) & 1 spicy tuna roll</i>	23.95
Sashimi Deluxe <i>Chef's daily selection of raw fish (20 pcs) with radish and seaweed</i>	26.95
Chirashi Sushi <i>Freshest sliced sashimi elegantly displayed over sushi rice</i>	20.95
Fuji Deluxe <i>Assorted sushi and sashimi with 1 chef's selected roll</i>	26.95

SUSHI & SASHIMI A LA CARTE

Tuna (Maguro).....	3.00
Yellowtail (Hamachi).....	3.00
Salmon (Sake).....	3.00
White Tuna	3.00
Surf Clam	2.75
Red Snapper.....	3.00
Mackerel (Saba).....	2.75
Crab stick (Kani)	2.50
Eel (Unagi).....	3.00
Shrimp (Ebi).....	2.75
Squid (Ika).....	2.75
Fluke (Hirame)	3.00
Egg Custard(Tomago).....	2.25
Fresh Scallop.....	3.00
Smoke Salmon.....	3.00
Octopus (Tako).....	2.75
Salmon Roe (Ikura).....	3.00
Flying Fish Roe (Tobiko).....	2.75
TNT Spicy Tuna.....	3.50
Jumbo Sweet Shrimp (Botan Ebi)....	3.50

ROLL OR HAND ROLL

California	5.00
Boston	5.00
Philadelphia	5.50
Tuna	5.00
Salmon	5.00
Salmon Skin	5.00
Eel Avocado or Cucumber.....	5.50
Yellowtail Scallion.....	5.00
Spicy Yellowtail Or Scallop.....	5.95
Spicy Tuna, White Tuna or Salmon...	5.95
Cucumber or Avocado Roll.....	4.00
Green Roll <i>asparagus, avocado& cucumber</i>	4.50
Sweet Potato Roll	4.50
Jack Roll <i>spicy shrimp& crabmeat, massago</i> ...	6.50
Shrimp Tempura.....	8.00
Wasabi Lobster.....	8.00
Dragon <i>eel& cucumber topped w. avocado</i>	10.50
Spider Roll.....	10.95
Rock "N" Roll.....	9.95
<i>kani,eel,avocado,scallion inside & then battered fried</i>	

Thoroughly cooking meats, poultry, seafood, shellfish or egg reduces the risk of food borne illness

FUJI SIGNATURE ROLLS

Pink Panther Roll <i>Spicy tuna, crunch, grounded peanut, wrapped in pink soy paper, spicy mango sauce</i>	11.95
Old Kings Roll <i>Chopped shrimp and crab mix inside topped with baked spicy shrimp and crab stick</i>	12.50
Golden Salmon Roll <i>Salmon, avocado, cucumber topped w. spicy salmon, ikura & scallion, yuzu miso sauce</i>	11.95
Lover Maki <i>Spicy crunch tuna inside topped with tuna</i>	13.95
Christmas Roll <i>Salmon, eel, avocado inside topped with salmon, salmon roe & seaweed salad</i>	12.50
Volcano Roll <i>Shrimp tempura inside topped with chopped tuna, scallion, tobiko with spicy mayo</i>	13.95
Cris Roll <i>Spicy tuna, crunch top with tuna, salmon & avocado</i>	13.50
Tiger Roll <i>Salmon, tuna, white tuna & avocado topped w. salmon, tuna, eel, crunch, tobiko and scallion</i>	13.95
Godzilla Roll <i>Spicy tuna, avocado lightly fried topped with spicy shrimp & crabstick</i>	12.50
Black Dragon Roll <i>Shrimp tempura, cucumber inside topped with eel in eel sauce</i>	13.95
Love Lobster Roll <i>Lobster tempura, cucumber inside topped with wasabi lobster salad, wasabi tobiko, eel sauce</i>	15.95
Green Dragon Roll <i>Chopped shrimp, crab stick, tobiko inside, eel & avocado outside</i>	12.50
Dinosaur Roll <i>Shrimp tempura and avocado topped with spicy crabmeat</i>	12.50
Tri-Color Roll <i>Salmon, avocado ginger inside topped with tuna & yellowtail served with chef's special sauce</i>	13.50
H & H Roll <i>White fish tempura, seaweed, kani, cucumber, eel sauce top with different kinds of tobiko</i>	12.95
Naruto <i>Choices of spicy tuna, eel, or wasabi lobster w. avocado, tobiko wrapped in thin sliced cucumber</i>	12.50

DESSERT

Ice Cream **3.50**

Green Tea, Vanilla or Chocolate (Flavors rotate)

Bomba **6.50**

Classic vanilla and chocolate gelato separated by a cherry and sliced almonds covered in cinnamon, finished with a chocolate coating

Sorbets **6.50**

Coconut or Mango Sorbet served in the natural fruit shell

Fried Ice Cream **6.50**

Ice cream fried with tempura style topped with whipped cream and cherry

Tempura Cheesecake **6.95**

Cheesecake batter- fried in tempura style topped with whipped cream and cherry

Special Dessert **S/P**

Special dessert of the day-ask for details