

A la Cart – Traditional Appetizers

hot items

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| YAKITORI – 2 skewers of tender chicken and green onions, grilled with teriyaki sauce | 4.25 |
| KUSHIYAKI – 2 skewers of beef tenderloin and green onions, grilled with teriyaki sauce | 5.95 |
| HARUMAKI – Japanese-style egg rolls. A Fuji-ya classic. Served with our spicy mustard sauce | |
| | Vegetable 4.75 |
| | Pork 4.95 |
| AGEDASHI TOFU – Bite size tofu squares, flash fried and accented with ginger, grated daikon, and bonito flakes | 4.75 |
| EDAMAME – Young soy beans boiled in the shell. Authentic Japanese “bar food.” A tasty natural snack | 4.95 |
| GYOZA – 6 pieces of pork potstickers, steamed then pan-fried, served with zesty dipping sauce | 4.95 |
| TEMPURA APPETIZER – 2 jumbo shrimp with vegetables, lightly battered and flash fried. Served with tempura dipping sauce | 7.50 |
| | Vegetable 5.95 |
| SOFT SHELL CRAB – Soft shell crab flash fried to a delicate crunchiness, served with ponzu sauce | 7.95 |
| GINGER CALAMARI – Tender calamari rings, sautéed in our special ginger sauce | 7.95 |
| KAMA HAMA – Grilled hamachi (yellowtail) cheek – a Japanese delicacy (please allow extra time to prepare) | 5.95 |
| NEGI MAKI – Asparagus and scallions rolled inside of a thinly sliced ribeye, grilled with ginger sauce | 7.95 |
| KINOKO (mushrooms) PLATTER – A blend of enoki, black, button, and golden mushrooms sautéed in soy garlic butter | 7.95 |
| ASPARAGUS – Asparagus is sautéed in our special ginger sauce | 6.95 |

cold items

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| TUNA TATAKI – Slices of tuna lightly seared, accented with garlic, shiso, and green onions. Served with ponzu sauce | 9.50 |
| ALBACORE TATAKI – Slices of tender white tuna lightly seared, accented with garlic chips and topped with chili and wasabi sauces | 9.50 |
| OYSTERS IN HALF SHELL – 4 pcs of fresh oysters in the half shell, topped with daikon, Japanese chili pepper, scallions and a touch of ponzu | 6.95 |
| HIYAYAKKO – Chilled momen tofu served with ginger, green onions, and topped with bonito flakes | 3.95 |
| SPINACH GOMAE – Boiled and chilled spinach served with sweet sesame sauce | 4.95 |
| OSHINKO IRO IRO – 4 to 5 varieties of Japanese pickles | 4.95 |

Specialty Appetizers

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| SPICY TUNA SPRING ROLL - #1 sashimi grade ahi tuna marinated in our spicy tuna sauce, wrapped in clear rice paper with lettuce, gobo, kaiware and avocados. Topped with spicy eel sauce | 8.50 |
| SALMON CRAB CAKE – Snow crab cakes and scallions in a cream cheese sauce wrapped with Atlantic King Salmon and baked | 9.95 |
| WONTON WRAPPED SALMON – Atlantic King Salmon, seasoned with black pepper and soy are wrapped in crunchy wontons, served with our spicy ceviche salsa sauce | 7.95 |
| BAKED MUSSELS – Half dozen fresh green lip mussels topped with a masago cream sauce | 6.95 |
| JUMBO SOFT SHELL CRAB AND LOBSTER - Jumbo soft shell crab, flash fried, topped with blend of lobster & masago cream sauce and baked with sprinkle of wasabi tobiko and panko | 9.95 |
| WASABI SHUMAI – A delicious combination of pork & vegetables steamed in a spicy wasabi wrapping | 5.95 |

Soups

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| MISO – Flavorful soy paste & dashi broth with wakame (seaweed), tofu, and green onions | 2.25 |
| SUMASHI – A clear fish broth with mushrooms and scallions | 1.95 |

Salads

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| HOUSE – Romaine & Iceberg lettuce topped with red cabbage, tomatoes, and cucumber. Your choice of ginger, sesame vinaigrette, or miso mustard dressing | 3.75 |
| KAISO – (Seaweed) A variety of marinated seaweed, served over sliced cucumbers | 4.95 |
| SUNOMONO – Traditional salad with cucumbers and your choice of seafood tossed in sweet vinegar dressing, garnished with radish, sprouts, carrots and sesame seeds | |
| Tako-su (octopus) | 6.50 |
| Kani-su (crab) | 6.50 |
| Ebi-su (shrimp) | 6.50 |
| TAKO SANSAI – Steamed and marinated octopus with mountain ferns | 5.95 |
| IKA SANSAI – Steamed and marinated ika (squid) mixed with mountain ferns | 5.95 |
| TUNA TATAKI – Ahi tuna seared and chilled, served on a bed of mixed greens with sesame vinaigrette dressing | 12.50 |
| CALAMARI – Seasoned geiso (calamari), breaded and flash fried, served on a bed of mixed greens with our Japanese wasabi dressing | 12.50 |
| SEAFOOD SOBA NOODLE – Snow crab, shrimp, cucumber, kaiware sprouts, scallion, and beni shoga (pickled ginger) tops a bowl of chilled soba noodles marinated in citrus soy, olive oil with hint of wasabi | 12.50 |
| SAUTÉED SALMON – Pan seared salmon prepared in garlic, soy, and saké, served on a bed of mixed greens with our Japanese wasabi dressing | 12.50 |
| SASHIMI SALAD – Diced tuna, salmon, and yellowtail mixed with diced avocado and tomatoes marinated in goma soy sauce, served on bed of mixed greens | 15.50 |

Bento Box

Served with soup, salad and rice

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| REIKO'S – Reiko's dinner bento includes yakitori, shrimp and vegetable tempura, and new york strip | 18.95 |
| FUJI-YA SPECIAL – Fuji-ya special is an all seafood bento box including panko ebi and aji, 3 kinds of sashimi and sautéed salmon | 19.95 |
| VEGETARIAN – This healthy bento includes sautéed asparagus, agedashi tofu, spinach goma, and kaiso salad | 13.95 |

Traditional Dinners

Served with soup, salad and rice

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| TEMPURA – Lightly battered and flash fried to perfection. | | | |
| Shrimp | 17.95 | Chicken | 14.95 |
| Shrimp & Chicken | 17.95 | Seafood | 18.50 |
| Vegetable | 13.95 | | |
| SALMON SHIO-YAKI – 8oz of Atlantic king salmon, lightly salted and grilled. Served plain with grated daikon or with teriyaki sauce | | | 16.95 |
| YOSE NABI – Shrimp, mussels, red snapper, chicken, tofu, and vegetables simmered in clear dashi broth | | | 17.95 |
| SUKIYAKI – Traditional family recipe including: sliced ribeye, mushrooms, tofu, and vegetables simmered in Fuji-ya's special Sukiyaki sauce | | | 19.50 |

Fuji-ya Specialty Entrees

Served with soup, salad and rice

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| SESAME EMCRUSTED TUNA – 10oz of Ahi tuna, encrusted in combination of white and black sesame seeds. Cooked to medium temperature, served over curry croquette | 19.95 |
| CRAB AND LOBSTER DORIA – Crab claws, lobster meat, scallops, green mussels, asparagus, and shitake mushrooms sautéed in our miso alfredo sauce with Udon noodles and baked | 20.95 |
| BULGOGI – Thinly sliced ribeye, marinated in our special bulgogi sauce, sautéed in sweet soy with garlic | 17.95 |
| BLACK ANGUS TOBAN YAKI – 14oz of center cut black angus beef cooked in a Toban plate (Japanese ceramic plate), seasoned with garlic butter and soy | 20.95 |
| TERIYAKI GLAZED CHICKEN – Skin on tender chicken breast marinated in our special teriyaki marinade and pan seared to a golden brown topped with teriyaki sauce | 16.95 |
| ROAST DUCK WITH RASPBERRY TERIYAKI – Half duck marinated, baked, then pan seared with our special teriyaki sauce | 16.95 |



Sushi

| | | NIGIRI | SASHIMI |
|-------------------|------------------------|--------|---------|
| | | 2pcs | 3pcs |
| AKAZA EBI | japanese lobster | 5.95 | 7.25 |
| AMA EBI | sweet raw shrimp | 5.95 | 8.95 |
| ANAGO | salt water eel | 4.95 | 6.75 |
| EBI | shrimp | 4.50 | 6.50 |
| HAMACHI | yellowtail | 4.75 | 5.75 |
| HIRAME | flounder | 4.75 | 5.75 |
| HOKKI | surf clam | 4.25 | 5.25 |
| HOTATE | raw scallop | 5.50 | 7.50 |
| IKA | squid | 4.25 | 5.25 |
| IKURA | salmon roe | 4.95 | 6.95 |
| INARI | deep fried tofu | 3.75 | |
| KAMPACHI | small yellowtail | 5.25 | 6.50 |
| KAIBASHIRA | cooked scallops | 4.75 | 6.75 |
| KAKI | oysters | 4.75 | |
| KANI | crab leg meat | 4.95 | 6.95 |
| MAGURO (KIHADA) | ahi tuna | 4.75 | 5.75 |
| MAGURO (BIN CHO) | albacore tuna | 4.75 | 5.75 |
| MAGURO (ME BACHI) | big eye tuna | Market | Market |
| MAGURO (HON) | blue fin tuna | Market | Market |
| MASAGO | smelt roe | 4.25 | 5.25 |
| MIRUGAI | giant clam | Market | Market |
| MUTSU | white toro | 5.95 | 6.95 |
| SABA | mackerel | 4.25 | 4.95 |
| SAKÈ | salmon | 4.75 | 5.75 |
| SUZUKI | striped sea bass | 4.50 | 4.95 |
| TAI | red snapper | 4.50 | 4.95 |
| TAKO | octopus | 4.50 | 5.25 |
| TAMAGO | egg custard | 3.75 | 3.95 |
| TOBIKO | flying fish roe | 4.50 | 5.50 |
| WASABI TOBIKO | wasabi flavored tobiko | 4.75 | 5.75 |
| TORO | oily tuna | Market | |
| UNAGI | fresh water eel | 5.25 | 7.25 |
| UNI | sea urchin | 6.75 | 8.75 |

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| Maki Zushi | | | |
| TEKKA (tuna) | 4.75 | KAPPA (cucumber) | 4.25 |
| SAKÈ MAKI (salmon) | 4.75 | UNAGI MAKI (fresh water eel with asparagus) | 5.95 |
| OSHINKO MAKI (takuwan pickle) | 3.95 | NEGIHAMA (yellow tail with scallions) | 4.75 |
| NEGI WHITE TORO (white toro with scallions) | 4.75 | KAMPYO (marinated gourd) | 3.95 |
| CALIFORNIA (crab, avocado and cucumber) | 6.25 | | |



Sushi

Specialty Roll

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| DYNAMITE – 4 pieces – Yellowtail made spicy by Tai chili pepper and spicy chili bean sauce, rolled with lettuce, kaiware sprouts, and cucumbers | 6.75 |
| PHILLY – 6 pieces – Smoked salmon rolled with scallion, cream cheese, tobiko, and sesame seeds | 7.50 |
| SALMON SKIN – 4 pieces – Grilled salmon skin chopped and marinated, rolled with bonito flakes, kaiware, gobo, and cucumbers | 5.75 |
| FUTO – 4 pieces – A combination of spinach, cucumber, oshinko, tamago, kampyo squash, and inari | 5.95 |
| SPIDER – 4 pieces – A soft shell crab fried with gobo, kaiware sprouts, and cucumber | 10.50 |
| CATERPILLAR – 8 pieces – Eel and cucumber wrapped with avocado, sprinkled with sesame seed and topped with our special unagi sauce | 10.50 |
| SPICY TUNA – 4 pieces – Tuna marinated in our spicy mayo sauce, rolled with lettuce, kaiware sprouts, and gobo | 6.75 |
| SPICY SALMON – 4 pieces – Atlantic king salmon marinated in our spicy chili sauce, rolled with lettuce, kaiware, and gobo | 6.75 |
| NEW YORK – 8 pieces – A spicy tuna roll, inside out, wrapped in tuna and avocado | 15.95 |
| TEMPURA – 4 pieces – Tempura shrimp with gobo, cucumber, kaiware sprouts, and masago | 8.50 |
| CRUNCHY – 8 pieces – Tempura shrimp combined with cucumber and spicy mayo, covered in crunchy tempura flakes with masago | 14.95 |
| WASABI CRUNCHY – 8 pieces – A Crunchy roll with zest, using wasabi tobiko instead of masago | 15.95 |
| DRAGON – 8 pieces – Tempura shrimp rolled with cucumber and spicy mayo, wrapped with avocado and unagi, topped with our special unagi sauce | 15.95 |
| WINTER – 8 pieces – Tuna, salmon, yellowtail, masago, and avocado rolled with spicy mayo, all covered by crunchy tempura flakes | 15.95 |
| #9 – 8 pieces – Tempura shrimp with cucumber and spicy mayo, wrapped with salmon and avocado, topped with our special unagi sauce | 15.95 |

Sushi & Sashimi Platters

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| SUSHI APPETIZER – An appetizer plate with chef's choice of a maki and 3 pieces of nigiri | 9.95 |
| REGULAR SUSHI – Referred to as “nami” in Japanese, the platter comes with chef's choice of 7 pieces of nigiri, a maki, and a bowl of miso soup | 18.50 |
| DELUXE SUSHI – Referred to as “jou” in Japanese, this platter comes with chef's choice of 10 pieces of nigiri, a maki, and a bowl of miso soup | 22.50 |
| SASHIMI TEISHOKU – Sashimi dinner consisting of 5 varieties of fish (chef's choice), comes with bowl of miso soup and rice | 22.50 |
| CHIRASHI – Chirashi consists of a variety of chef's choice sashimi grade fish, artistically presented over a bed of sushi rice. Served with a cup of miso soup. The most unique way to experience sashimi | 22.50 |
| Only one substitution per platter. Substitutes may cost extra. | |
| Please see menu for ala carte sushi. Extra gari (ginger) .50 | |

Noodles – in dashi broth

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| UDON (thick wheat noodles) or SOBA (buckwheat noodles) | | | |
| Vegetable Tempura | 11.50 | Shrimp & Vegetable Tempura | 13.50 |
| Sautéed Ribeye & Vegetables | 14.00 | Sautéed Vegetables | 11.50 |



Saké

Often referred to as “rice wine,” Saké is similar to wine in its characteristics, yet closer to beer in its fermentation process. Saké is produced from polished grains of rice. The more the rice is “polished,” the greater the purity of the saké and the more expensive. The best saké use only the heart of the grain. With an alcohol content of 15-18%, slightly more than most wines, saké is a perfect complement to Japanese cuisine. The following sakés are listed dry to sweet.

| | glass | *bottle |
|---|-------|---------|
| Kariho (Akita) The before and after saké | 9.00 | 85.00 |
| Harushika (Nara) From Valley of the deer | 8.50 | 82.00 |
| Onikoroshi (Shizuoka) The Ogre Killer; highest quality sold in the US | 10.00 | 95.00 |
| Otokoyama (Hokkaido) Mountain Man | 9.00 | 85.00 |
| Ichinokura (Miyagi) First plant and barrel saké | 9.00 | 85.00 |
| Mineno Hakubai (Niigata) Plum blossom lovers saké | 9.00 | 85.00 |
| Masumi (Nagano) From the Japanese Alps region | 9.00 | 85.00 |
| Suishin (Hiroshima) “Drunken Heart” – traditional wedding saké | 8.00 | 78.00 |
| Nigori Takara Saké Unfiltered and sweet (bottle only 375ml) | | 13.00 |

**Bottles are 1.8 liters...ideal for parties of 6 or more*

| | small | large |
|-------------------|-------|-------|
| Ki-Ippon Hot Saké | 4.50 | 7.50 |

Beer

| Japanese | Imported | Domestic |
|---------------------------|-----------------------|---------------------|
| Asahi 4.25 | Amstel Light 4.25 | Budweiser 3.50 |
| Asahi 22oz. 7.50 | James Page Brown 3.75 | Michelob Light 3.50 |
| Sapporo 4.25 | Heineken 4.25 | Summit Pale 4.00 |
| Sapporo 22oz 7.50 | Newcastle 4.75 | O'Douls Amber 3.00 |
| Kirin Ichiban 21.3oz 7.50 | | |

Specialty Drinks

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| Gold Saké Akadama plum wine and hot saké | 6.50 |
| Silver Saké Fuki plum wine and hot saké | 6.50 |
| Plum Wine Cooler Akadama plum wine, lemon and soda | 5.00 |
| Fuji Cooler Japanese “sangria”...plum wine cooler shaken with a splash of red wine | 5.50 |
| Black Belt Masumi saké on the rocks with Kahlua; a great after-dinner drink | 6.00 |
| Sakérito A saké and tequila Margarita with the sweet mint flavor of a Mojito | 7.25 |

Beverages

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| Green Tea 1.75 | Nestea 2.00 |
| China Mist Specialty Iced Tea 4.75 | San Pellegrino 2.50 |
| Traditional, Jasmine Peach & Hibiscus Raspberry | Aranciata & Limonada Pink Lemonade 2.00 |
| Gaverina Sparkling Water 3.00 | Red Bull Energy Drink 3.75 |
| Evian Spring Water 3.00 | Soda 1.95 |

