

BRUNCH

COLD

Oysters* traditional FUHU inspired sauces	27/54
Sashimi Platter* assorted chef selections	80
Nigiri* assorted chef selection	80
Crispy Tuna* rice crisp, spicy mayo, sweet soy, crispy garlic	29
Kale Salad shaved walnuts, cucumber, crispy yuba, truffle vinaigrette	18
Bibb Lettuce Salad miso ranch, tomato, radish, youtiao crouton	21

HOT

Avocado Toast kalbi beef, soft boiled egg, pickled beansprouts, micro greens	26
Ube Pancakes condensed milk, whipped butter, kerisik	16
Nutella Crepe thai basil, strawberry, powder sugar	18
3 Eggs Your Way* bacon, toast, crispy fingerlings	18
Breakfast Sandwich* croissant, fried egg, bacon, avocado, cheese, sambal ketchup	18
Octopus edamame, pickled cucumber, teriyaki gochujang glaze	29
Snow Crab Omelet shitake, green onion, tobiko	28
Chicken Katsu* fried egg, pickles, steamed rice	19
Hainanese Chicken Rice chili sauce, ginger paste, dark soy	25
FUHU Prime Shortrib Benedict* over easy egg, toast, red vinegar hollandaise	36
Beef Tenderloin Sando japanese milk bread, katsu sauce, fingerling potato chips	28

DIM SUM ASSORTED

Mushroom & Scallion Dumpling	9
Char Siu Bao	12
Shrimp Hargow	12
Wagyu Beef Potsticker	15
Crispy Seafood Soup Dumpling	18

SIDES

King Crab & Truffle Fried Rice egg, green onion	40
Signature Fried Rice beef, egg	20
Chicken Lo Mein crispy garlic	18
Fingerling Potato five spice	8

COCKTAILS

Na Pali Roast | 20

Koloa Kaua'i Coffee Rum, Frangelico, Fresh Espresso, Orgeat, & Orange Bitters

Sesa-me Mary | 18

Sesame oil wash Absolut Elyx Vodka, Clarified Bloody Mary Mix, Umami bitter

Signature Espresso Martini | 20

Our Signature Espresso Martini made with your choice of either Codigo Reposado Tequila or Skrewball Peanutbutter Whiskey

Lotus Spritz | 20

Lychee rose syrup, lillet, GH mumm.

Green Gold | 20

Patrón Silver, Pineapple, Peppers & Matcha

Sakura Smash | 20

Grey Goose Strawberry & Lemongrass, St-Germain, Muddled Strawberry & Thai Basil

B. Groni | 20

Beefeater, Beet juice, campari

Dessert Fizz | 20

Monkey 47, Chateau Liqueur, Lime, Perrier-Jouet

FULOMA | 18

Codigo Repo, Mezcal, Grapefruit Sugar Oil, Fever tree Grapefruit

Make it a Punch Bowl | 198
serves to 6-8

BUBBLES

	GLASS	BOTTLE
Chardonnay, Patz & Hall 2017 Sonoma Coast	20	90
G.H Mumm Grand Cordon Brut	21	165
G.H Mumm Grand Cordon Rose	22	165
Perrier-Jouet Grand Brut, 375ml	30	165
Perrier-Jouet Blanc Blason Rose	--	260
Perrier-Jouet Blanc De Blancs	15	277
Perrier-Jouet Belle Epoque Brut 2013	--	612
Perrier-Jouet Belle Epoque Rose 2013	--	856
Veuve Clicquot Rosé	--	260
Veuve Clicquot Yellow Label Brut	--	220
St Marguerite Fantastique Rose 22	--	91
St Marguerite Fantastique Rose 22 -1.5ml	--	185
St Marguerite Fantastique Rose 22- 3Liter	--	420

ALL BEER, WINE, & SAKE AVAILABLE DURING BRUNCH

Menu items with a '🌿' (leaf) symbol next to them represents a vegan dish

* consuming raw or undercooked meat, poultry, seafood, shell stock, or eggs may increase your risk of food borne illness, especially if you have existing health conditions.

For your convenience, a service charge of 20% will be included for parties of six or more guests