TIGER BITES

Octopus 29
edamame, pickled cucumber, teriyaki gochujang glaze

Miso Cod "Taco" 35
bibb lettuce, crispies, orange

Tiger Shrimp 30
flash fried shrimp, garlic mayo, yuzu raisins

FUHU Fried Chicken 23
chili glaze, scallion

Signature Black Pepper Beef* 28
beef tenderloin, sweet pepper, pearl onion

Chick'n Larb 20
gardein, lemongrass rice powder, onion, citrus vinaigrette

Crispy Seafood Soup Dumpling 18
sweet mayo

French Onion Soup Dumpling 20
crème fraîche

RAW

Kari Kari Toro Tartare* 40
truffle cruller, mustard miso, ponzu

Smoked Oysters* 30
compressed pineapple mignonette

Hawaiian Big Eye Tuna Poke* 29
sweet onion, ogo, avocado

Yellowtail Sashimi* 27
grapefruit, serrano, surimi crunch, yuzu soy

Salmon Sashimi* 29
caviar, mango, radish, ponzu

Hirame Sashimi* 27
izuzukuri style, ginger, yuzu kosho, daikon, ponzu

Crispy Tuna* 29
rice crisp, spicy mayo, sweet soy, crispy garlic

Hokkaido Scallop Bantal* 18
ponzu aioli, truffle, pillow cracker

NIGIRI/SASHIMI*

2 PIECE PER ORDER

Oh Toro - Fatty Bluefin Tuna	40	Hokkaido Scallop - Hotate	14
Tuna - Maguro	17	Fluke - Hirame	14
Yellowtail - Hamachi	16	Shrimp - Ebi	14
Salmon - Sake	14		

ROLLS

Tekka Maki*	16	California - Kanikama	13
Spicy Tuna*	15	California - Snow Crab	18
Spicy Salmon*	14	Shrimp Tempura - Avocado & Cucumber	15
Salmon Avocado*	14	Negi Toro - Fatty Tuna & Scallion*	25
Hokkaido Scallop*	14		
Yellowtail and Scallion*	15		

SPECIALTY ROLLS

Goma Krab 22
mamenori, butter ponzu

The Motto* 30
yellowtail, snow crab, shibazuke, tenkasu, shiso truffle sauce

Crispy Salmon Roll* 26
glazed salmon, cracklin's, cucumber, spicy mala dipping sauce

FUHU Crunch* 28
shrimp tempura, avocado, rainbow poke, bubu arare, yuzu honey

Highland Roll* 150
lobster, A5 Wagyu beef, foie gras, caviar, mamenori, gold leaf, asparagus, truffle ponzu

Buttery Mahi* 34
mahi tempura, hamachi, kaffir lime butter

Spicy Hamamon* 28
hamachi, spicy salmon, pickled jicama, passion sauce

Two Timing Tuna 21
roasted pepper, negi tempura, ponzu caramelized onion

Mamba Roll 21
mango, avocado, shitake, coconut ube

SOUP & SALAD

Miso Soup 8
scallion, tofu

Kale Salad 18
walnuts, cucumber, crispy yuba, truffle vinaigrette

Miso Ranch Salad 19
romaine, bibb, tomato, radish, youtiao crouton

Asian Pear Salad 20
frisse, kabocha, candied pumpkin seed, pomegranate vinaigrette

Chicken and Dumpling Soup 20
lap cheong, mushrooms, chili oil

DUCK

Traditional Roasted Half Duck 60
served with cucumber, leeks, plum sauce, sesame, pancakes

FUHU Aromatic Crispy Duck 60
served with cucumber, leeks, hoisin sauce, sesame, pancakes

Duck Panang 65
half duck, eggplant, pepper, lychee, coconut curry

LAND

Coriander Scented Filet Mignon* 65
8oz, tamarino black garlic jus

Sizzling New York Striploin* 68
16oz, wasabi demi-glace

Bone-In Ribeye* 120
24oz, brown butter, black garlic molasses, miso powder

Black Hawk American Wagyu Reserve Striploin* 200
18oz bone-in, chimichurri

45 Day Dry-Aged Tomahawk* 240
34oz, house glaze

Prime Bone-In Shortrib 90
yu choy, kabocha puree, crispy leek, reduction

FUHU Sticky Lamb Chop* 88
half rack, maitake, sticky sauce

Basil Pork 23
impossible pork, peppers, beech mushroom, basil

"Butter Chicken" 23
gardein chick'n meatballs, garam masala, tomato cashew cream

Roasted Cauliflower 22
red onion marmalade, kaffir lime, toasted peanut

Szechuan Eggplant 23
toasted cashews, impossible pork

A5 MITSUBOSHI GOLD STRIPLOIN*, TOKUSHIMA PREFECTURE 55/oz
choice of tataki or steak - 3oz minimum

SEA

King Crab Tempura MP
amazu aioli, red onion, cilantro

Pan Seared Scallops* 52
crispy rice, chinese cabbage, okra, laksa broth

Giant Wild Tiger Prawn Mee 38
wonton noodle, carrot, mushroom, egg, chives

Seafood Curry 32
yellowtail collar, eggplant, cabbage, okra, bean curd

Market Fish 65
Seared: eggplant, tomato, eringe mushroom, crispy spinach, truffle soy
Crispy: five spice, sea salt, jalapeno, crispy aromatics, pickled shallot, calamansi
Steamed: ginger, nira, cilantro, soy

SIDES

Signature Fried Rice 20
beef, egg

Duck Fried Rice 20
egg, cipollini onion

Kimchi Fried Rice 21
lap cheong, sous vide egg

Shrimp Fried Rice 25
egg, tobiko

King Crab & Truffle Fried Rice 40
egg, green onion

Chicken Lo Mein 18
crispy garlic

Spicy Duck Noodles 25
peppers, mushroom

Broccoli 13
crispy shallots

Roasted Mushrooms 18
calamansi garlic butter

Baby Bok Choy 16
crispy garlic, shrimp essence

Green Beans & Garlic 15



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.

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SPECIALTY COCKTAILS & BEER

20

Let That MAN-GO
Ketel Oranje, JF Haden's Mango, Honey,
Topped with a Citrus Mango Foam

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

The Floor is Guava
Bacardi Cuatro Añejo, Kalani Coconut Rum,
Lime & Guava Purée

Fuhu Haiku
Ketel One Grapefruit & Rose, Lime,
Lichi Liquor, grapefruit

Green Gold
Codigo Blanco, Pineapple, Peppers & Matcha

Wasa-Bi
Belvedere, Lime, Wasabi Syrup,
Topped with Fever Tree Ginger Beer

9th Island
Botanist Gin, Aperol, Champagne Syrup & Egg White.
Dusted with Li Hing Mui Powder, Hawaii's Favorite.

Heart of Fire
Serrano Chili infused Avion Tequila, Dos Hombres Joven Mezcal,
Passionfruit, Honey, & Egg White

Sakura Smash
Grey Goose Strawberry & Lemongrass, St~Germain,
Muddled Strawberry & Thai Basil

GOLDEN "SCOTCHED" EGG
25

Monkey Shoulder, Liquid Alchemist Ginger, Lemon, Sugar, Egg White, & Gold Dust

FALLEN EMBERS
SMOKED OLD FASHIONED

35

Hinotori 5 Year Whiskey, Amaro Montenegro, Sweet Vermouth, Umami Bitters, & Smoked Lightly

Asahi	11	**Kirin Light**	11
Asahi 0.0 Non-Alcoholic	11	**Michelob Ultra**	11
Crafthaus Sumo Stomp	14	**Modelo**	11
Kirin Ichiban	11	**Sapporo Premium**	11

BY THE GLASS

SPARKLING AND CHAMPAGNE
Lucien Albrecht, Cremant d'Alsace, Brut, NV	15
Moët & Chandon, Impérial, Epernay, Brut, NV	22
G.H. Mumm, Epernay, Brut Rosé, NV	25
G.H. Mumm, Grand Cordon, Brut	21

WHITE
Chardonnay, Patz & Hall, Sonoma Coast, 2018	20
Chardonnay, Rombauer, Carneros, 2021	24
Pinot Gris, Acrobat, Oregon, 2022	15
Riesling, Dr. Loosen, Kabinett, Mosel, 2021	18
Riesling, Solitar, Trocken, Mosel	16
Sauvignon Blanc, Cloudy Bay, Marlborough, 2022	22

ROSÉ
Grenache blend, Gérard Bertrand, *Cote des Roses*, Languedoc, 2022	15

RED
Cabernet Sauvignon, Elway's Reserve, Napa Valley, 2020	25
Cabernet Sauvignon, Jordan, Alexander Valley, 2018	32
Merlot, Emmolo, Napa Valley, 2020	20
Pinot Noir, Brewer Clifton, Santa Rita Hills, 2021	25
Pinot Noir, Skyside, Central Coast, 2019	19
Zinfandel blend, The Prisoner, California, 2021	32
Tempranillo, Numanthia, *Termes*, Toro, 2019	18

SAKE (10 oz)
Sawahime Yamahai, Junmai, Tochigi	26
Yuri Masamune, Tokubetsu Honjozo, Akita	21

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SAKE

	720 mL
JUNMAI	
Kawatsuru Crane of Paradise	90
Sawahime Yamahai	76
Soto Sake Junmai	86
GINJO	
Dewazakura Dewasansan "Green Ridge"	120
Jozen Mizu No Gotoshi "Pink"	78
Koshi no Kanbai Sai "Blue River"	115
Rihaku Wandering Poet	108
DAIGINJO	
Dassai 23	300
Dassai 45 1.8L	250
Dewazakura "Mountain Cherry"	151
Four Fox	310
Ginga Shizuku Divine Droplets	220
Hakkaisan 1.8L	165
HeavenSake Camus Dassai	200
HeavenSake Camus Urakasumi	175
Wakatake Onikoroshi "Demon Slayer"	160
Watari Bune "Ferry Boat"	255
NIGORI	
Rihaku Dreamy Clouds	88
Shichi Hon Yari "Winter Warrior"	140
Tozai Snow Maiden Junmai	62
TOKUBETSU	
Taka Noble Arrow	100
Yuri Masamune Tokubetsu	65
PRECIOUS GEMS	
Hakkaisan "Awa Sparkling"	175
Kokuryu "Black Dragon" 1.8L	235

WINE

	BOTTLE
CHAMPAGNE	
Dom Pérignon, Epernay, Brut, 2012	650
Dom Pérignon, *Plénitude 2*, Epernay, Brut, 2003	1,350
Moët & Chandon, Impérial, Epernay, Brut Rose, NV	165
Telmont, Réserve, Epernay, Brut, NV	145
Veuve Clicquot, *Yellow Label*, Reims, Brut, NV	220
Veuve Clicquot, Reims, Brut Rosé, NV	260
G.H. Mumm, Grand Cordon, Brut	165
WHITE	
Chardonnay, Remoissenet, Corton-Charlemagne, Grand Cru, 2017	85
Chardonnay, Diatom, Santa Barbara, 2022	120
Chardonnay, Far Niente, Napa Valley, 2019	220
Chardonnay, Flowers, Sonoma Coast, 2019	170
Chardonnay, Rombauer, Carneros, 2021	92
Chardonnay, Sandhi, Central Coast, 2021	75
Chardonnay, Willakenzie Estate, Willamette Valley, 2018	128
Pinot Grigio, Terlato, Friuli, 2021	85
Riesling, Eroica, Columbia Valley, 2021	84
Sauvignon Blanc, Dario Coos, Friuli, 2021	79
Sauvignon Blanc, Justin, Paso Robles, 2021	60
Viogner, Darioush, Napa Valley, 2021	130
ROSÉ	
Grenache blend, Domaine Ott, *Château de Selle*, Provence 2021	158
Cinsault blend, Miraval, Provence, 2021	74
Grenache blend, Château d'Esclans *Whispering Angel*, Provence, 2021	60
St. Marguerite Fantastique Rosé 2022 -750mL	91
RED	
Cabernet Sauvignon, Caymus Vineyards 2020 Napa Valley, 2020	225
Cabernet Sauvignon, Caymus Vineyards, *Special Selection*, Napa Valley, 2018	575
Cabernet Sauvignon blend, Château Clarke, Bordeaux, 2016	161
Cabernet Sauvignon, Chimney Rock, Stag's Leap District, 2018	252
Cabernet Sauvignon blend, Continuum, Napa Valley, 2017	650
Cabernet Sauvignon, Justin Vineyards, *Isosceles*, Paso Robles, 2018	250
Cabernet Sauvignon, Pahlmeyer, *Jayson*, Napa Valley, 2019	240
Cabernet Sauvignon, Pahlmeyer, *Proprietary Red*, Napa Valley, 2017	420
Cabernet Sauvignon, Opus One, Napa Valley, 2018	790
Cabernet Sauvignon, Silver Oak, Alexander Valley, 2018	225
Cabernet Sauvignon, Stag's Leap Wine Cellars, *Artemis*, Napa 2019 (1.5L)	525
Merlot, PlumpJack, Napa Valley, 2018	175
Merlot, Stag's Leap, Napa Valley, 2020	90
Nebbiolo, Pio Cesare, Barolo, 2017	214
Nebbiolo, Prunotto, Barolo, 2017	182
Pinot Noir, Archery Summit, Willamette Valley 2021	160
Pinot Noir, Belle Glos, *Clark & Telephone*, Santa Maria Valley, 2020	195
Pinot Noir, Flowers, Sonoma Coast, 2021	170
Pinot Noir, Regis Bouvier, *En Montre Cul*, Bourgogne, 2019	110
Petite Sirah, Stokes' Ghost, 2016, Hames Valley	105
Sangiovese, Antinori, *Tignanello*, Tuscany, 2018	375
Sangiovese, Uggiano, Brunello di Montalcino, 2016	215
Zinfandel blend, Orin Swift, *8 Years in the Desert*, California, 2021	115

TIGER TREATS

Banana Cake 14
banana cake, rum caramel sauce, caramelized banana, toasted walnuts, crème fraiche ice cream

Pandan Gateau 14
pandan flavored cake w/ coconut crema. Roasted rum pineapple compote and fresh rasberry sauce

Sweet Rice 14
silky rice pudding w/ currants, jackfruit, lime zest. Topped with a sesame brittle

Joe's Candy Wontons 14
crispy milky way wrapped wontons, strawberry, chocolate sauces

Ice Cream By The Scoop 6
Craigs Vega Killa Vanilla Ice Cream
Craigs Vegan Perfectly Chocolate Ice Cream
Hello Soju Asian Pear Sorbet (Alcoholic)

COFFEE REGULAR | DECAF

Coffee
Cappuccino
Latte
Espresso
Americano
Macchiato

HOT TEA ASSORTMENTS

BY TEA FORTÉ

Decaf Breakfast

TEA TYPE: BLACK TEA

Enjoy this Decaf Breakfast the same way you would want to enjoy any black tea. Blended to hold up to milk and sweetener, Decaf Breakfast is a delicious solution for anyone looking to reduce caffeine intake.

Chamomile Citron

TEA TYPE: HERBAL TEA

Chamomile's mild flavor soothes the throat, the stomach, as well as the nerves. A dollop of honey brings out a hint of spiciness and some vanilla overtones.

Moroccan Mint

TEA TYPE: GREEN TEA

This award-winning Moroccan Mint green tea combines hand-rolled Chinese gunpowder green tea with fresh nana mint leaves. Mint herb tea is a quick way to introduce mint's healing powers into the body.

Jasmine

TEA TYPE: GREEN TEA

Pairing superbly with salty & spicy foods, Jasmine Green complements without overpowering. Without milk or sugar, this is a calorie-free beverage that is super-charged with antioxidants.

TEQUILA & MEZCAL

Avión 44
Avión Cristalino
Avion Silver
Avión Reposado
Casa Dragones Añejo
Casa Dragones Blanco
Casa Dragones Joven
Casamigos Añejo
Casamigos Blanco
Casamigos Mezcal
Casamigos Reposado
Cincoro Añejo
Cincoro Blanco
Cincoro Extra Añejo
Cincoro Reposado
Clase Azul Mezcal
Clase Azul Reposado
Clase Azul Plata
Don Julio Blanco
Don Julio Reposado
Don Julio 1942
Dos Hombres Joven Mezcal
El Tesoro Blanco
Herradura Suprema
Herradura Ultra
Milagro Silver
Patron Añejo
Patron Gran Burdeos
Patron Gran Platinum
Patron Reposado
Patron Silver

APERITIFS & DIGESTIFS

COGNAC
Courvoisier XO
D'Ussé
Hennessy Paradis
Hennessy Privilege
Hennessy V.S
Hennessy V.S.O.P
Hennessy XO
Remy Martin 1738
Remy Martin Louis XIII
Remy Martin Tercet
Remy Martin V.S.O.P
Remy Martin XO

PORTS
Cockburn's 2017 Vintage
Fonseca 10 Year Tawny
Graham's LBV
Taylor Fladgate 30 Year Tawny

LIQUEURS
Amaro Montenegro
Amaro Nonino
Chambord
Dom Benedictine
Fernet Branca
Grand Marnier
Grand Marnier Cuvée Louis Alexandre
Grand Marnier Quintessence
Italicus
Licor 43
Luxardo Liquer
Mu Tai Baijiu
Ming River Baijiu
Sambuca Romana
St. Germain

WHISKEY & WHISKY

BOURBON & SOUR MASH
Angel's Envy
Basil Hayden
Gentlemen's Jack
Jack Daniel's
Jack Daniel's Single Barrel
Jack Daniel's Tennessee Fire
Maker's Mark
Wild Turkey 101
Woodenville
Woodford

RYE
Bulleit
Jack Daniel's Single Barrel
Piggy Back 6 Year
WhistlePig 12 Year
WhistlePig 15 Year
WhistlePig 18 Year

IRISH
Jameson
Slane
Tallamore Dew

ASIAN
Hakushu 12 Year
Hibiki Harmony
Nikka Coffee Grain
Toki
Yamazaki 12 Year

CANADIAN
Crown Royal

SCOTCH
Chivas 12 Year
Chivas 18 Year
Dalmore 12 Year
Dalmore 15 Year
Dewars White Label
Glenfiddich 12 Year
Glenlivet 12 Year
Glenmorangie 10 Year
Glenmorangie 12 Year
Glenmorangie 18 Year
Glenmorangie X
Johnnie Walker Black Label
Johnnie Walker Blue Label
Johnnie Walker Highland Rye
Laphroaig
Monkey Shoulder
The Macallan 12 Year
The Macallan 15 Year
Double Cask
The Macallan 18 Year

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BRUNCH

COLD

Oysters* 27/54
traditional FUHU inspired sauces

Sashimi Platter* 80
assorted chef selections

Nigiri* 80
assorted chef selection

Crispy Tuna* 29
rice crisp, spicy mayo, sweet soy, crispy garlic

Kale Salad 18
shaved walnuts, cucumber, crispy yuba, truffle vinaigrette

Bibb Lettuce Salad 21
miso ranch, tomato, radish, youtiao crouton

HOT

Avocado Toast 26
kalbi beef, soft boiled egg, pickled beansprouts, micro greens

Ube Pancakes 16
condensed milk, whipped butter, kerisik

Nutella Crepe 18
thai basil, strawberry, powder sugar

3 Eggs Your Way* 18
bacon, toast, crispy fingerlings

Breakfast Sandwich* 18
croissant, fried egg, bacon, avocado, cheese, sambal ketchup

Octopus 29
edamame, pickled cucumber, teriyaki gochujang glaze

Snow Crab Omelet 28
shitake, green onion, tobiko

Chicken Katsu* 19
fried egg, pickles, steamed rice

Hainanese Chicken Rice 25
chili sauce, ginger paste, dark soy

FUHU Prime Shortrib Benedict* 36
over easy egg, toast, red vinegar hollandaise

Beef Tenderloin Sando 28
japanese milk bread, katsu sauce, fingerling potato chips

All-American Girl Egg White Omelet 19
egg white omelet-kale, shiitake mushrooms,
beech mushrooms, goat cheese, 5 spiced fingerling potatoes

DIM SUM ASSORTED 35

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 40
egg, green onion

Signature Fried Rice 20
beef, egg

Chicken Lo Mein 18
crispy garlic

Fingerling Potato 8
five spice

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, Chareau 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

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