

TAP ON ONE OF THE FOLLOWING MENUS



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

Avacado 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
Tamarind Chili Octopus pickled cauliflower, black garlic aioli	25
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

Vegan 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	20	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 -750ml	--	86
St Marguerite Fantastique Rose 22 -1.5ml	--	185
St Marguerite Fantastique Rose 22- 3Liter	--	420

ALL BEER, WINE, & SAKE AVAILABLE DURING BRUNCH

* 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

TIGER BITES

Octopus
edamame, pickled cucumber, teriyaki gochujang glaze

Miso Cod “Taco”
bibb lettuce, crispies, orange

Tiger Shrimp
flash fried shrimp, garlic mayo, yuzu raisins

FUHU Fried Chicken
chili glaze, scallion

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

Vegan Chick’n Larb
gardein, lemongrass rice powder, onion, citrus vinaigrette

Crispy Seafood Soup Dumpling
sweet mayo

French Onion Soup Dumpling
crème fraîche

RAW

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

Smoked Oysters*
compressed pineapple mignonette

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

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

Salmon Sashimi*
caviar, mango, radish, ponzu

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

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

Hokkaido Scallop Bantal*
ponzu aioli, truffle, pillow cracker

NIGIRI/SASHIMI*

2 PIECE PER ORDER

Oh Toro - Fatty Bluefin Tuna
Tuna - Maguro
Yellowtail - Hamachi
Salmon - Sake

Hokkaido Scallop - Hotate
Fluke - Hirame
Shrimp - Ebi

ROLLS

Tekka Maki*
Spicy Tuna*
Spicy Salmon*
Salmon Avocado*
Hokkaido Scallop*
Yellowtail and Scallion*

California - Kanikama
California - Snow Crab
Shrimp Tempura - Avocado & Cucumber
Negi Toro - Fatty Tuna & Scallion*

SPECIALTY ROLLS

Goma Krab
mamenori, butter ponzu

The Motto (Itadakimasu-Tiësto)*
yellowtail, snow crab, shibazuke, tenkasu, shiso truffle sauce

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

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

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

Buttery Mahi*
mahi tempura, hamachi, kaffir lime butter

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

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

Vegan Mamba Roll
mango, avocado, shitake, coconut ube

SOUP & SALAD

Miso Soup
scallion, tofu

Kale Salad
walnuts, cucumber, crispy yuba, truffle vinaigrette

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

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

DUCK

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

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

ZEDD-DUCK PANANG
half duck, eggplant, pepper, lychee, coconut curry

LAND

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

Sizzling New York Striploin*
16oz, wasabi demi-glaze

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

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

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

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

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

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

Vegan “Butter Chicken”
gardein chick’n meatballs, garam masala, tomato cashew cream

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

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

King Crab Tempura
amazu aioli, red onion, cilantro

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

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

Fish Curry
yellowtail collar, eggplant, cabbage, okra, bean curd

MARKET FISH

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
beef, egg

Duck Fried Rice
egg, cipollini onion

Kimchi Fried Rice
lap cheong, sous vide egg

Shrimp Fried Rice
egg, tobiko

King Crab & Truffle Fried Rice
egg, green onion

Chicken Lo Mein
crispy garlic

Spicy Duck Noodles
peppers, mushroom

Broccoli
crispy shallots

Roasted Mushrooms
calamansi garlic butter

Baby Bok Choy
crispy garlic, shrimp essence

Green Beans & Garlic

SPECIALTY COCKTAILS

20

Let That MAN-GO

A Cooling Mango Spritzer with 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

Sip in the Lychee, Let it Sink into Your Soul,
Breathe out the Wonder.
Our Lychee cocktail made with Ketel One Grapefruit & Rose

Green Gold

Patrón Silver, 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

BEER

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

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

VOLCAN XA ESPRESSO MARTINI

60

An Elegant & Upscale Espresso Martini
featuring Volcan De Mi Tierra X.A. Tequila

LOUIS XIII PERFECT POUR

Think a century ahead. Each decanter is the life achievement of
generations of cellar masters.

A BLEND OF UP TO 1,200 EAUX-DE-VIE, 100% FROM GRANDE CHAMPAGNE

.5oz 150	1oz 300	2oz 600
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SAKE

JUNMAI

Kawatsuru Crane of Paradise
Sawahime Yamahai
Soto Sake Junmai

GINJO

Dewazakura Dewasansan “Green Ridge”
Jozen Mizu No Gotoshi “Pink”
Koshi no Kanbai Sai “Blue River”
Rihaku Wandering Poet

DAIGINJO

Dassai 23
Dassai 45 1.8L
Dewazakura “Mountain Cherry”
Four Fox
Ginga Shizuku Divine Droplets
Hakkaisan 1.8L
HeavenSake Camus Dassai
HeavenSake Camus Urakasumi
Wakatake Onikoroshi “Demon Slayer”
Watari Bune “Ferry Boat”

NIGORI

Rihaku Dreamy Clouds
Shichi Hon Yari “Winter Warrior”
Tozai Snow Maiden Junmai

TOKUBETSU

Taka Noble Arrow
Yuri Masamune Tokubetsu

PRECIOUS GEMS

Hakkaisan “Awa Sparkling”
Kokuryu “Black Dragon” 1.8L

WINE

SPARKLING

Dom Pérignon Brut 2012 Vintage
Dom Pérignon “P2” Plentitude Deluxe 2003
Lucien Albrecht Cremant D’Alsace Brut
Moët & Chandon Brut Imperial
Moët & Chandon Brut Rosé Imperial
Perrier-Jouët Grand Brut
Telmont Brut Reserve
Veuve Clicquot Rosé
Veuve Clicquot Yellow Label Brut

WHITE

Burgundy, Remoissenet, Corton-Charlemagne Grand Cru 2017
Chardonnay, Diatom 2022 Santa Barbara
Chardonnay, Far Niente, Napa Valley 2019
Chardonnay, Flowers, Sonoma Coast 2019
Chardonnay, Patz & Hall 2018 Sonoma Coast
Chardonnay, Rombauer 2021 Carneros
Chardonnay, Sandhi 2021 Central Coast
Chardonnay, Willakenzie Estate 2018 Willamette Valley
Pinot Gris, Acrobat 2022 Oregon
Pinot Grigio, Terlato 2021 Friuli
Riesling, Dr. Loosen Kabinett 2021 Mosel
Riesling, Eroica 2021 Columbia Valley
Sauvignon Blanc, Cloudy Bay 2022 Marlborough
Sauvignon, Dario Coos 2021 Friuli
Sauvignon Blanc, Justin 2021 Central Coast
Viogner, Darioush Napa Valley, 2021

RED

Barolo, Pio Cesare 2017 Piedmont
Barolo, Prunotto 2017 Piedmont
Bordeaux Blend, Château Clarke 2016 Bordeaux
Brunello Di Montalcino, Uggiano 2016 Tuscany
Burgundy, Regis Bouvier Bourogne En Montre Cul Rouge 2019
Cabernet Sauvignon, Caymus Vineyards 2020 Napa Valley
Cabernet Sauvignon, Chimney Rock 2018 Stag’s Leap
Cabernet Sauvignon, Elway’s Reserve 2020 Napa Valley
Cabernet Sauvignon, Jayson 2019 Napa Valley
Cabernet Sauvignon, Justin Isosceles, Paso Robles 2018
Cabernet Sauvignon, Jordan 2018 Alexander Valley
Cabernet Sauvignon, Opus One 2018 Napa Valley
Cabernet Sauvignon, Silver Oak 2018 Alexander Valley
Cabernet Sauvignon, Stag’s Leap Artemis 2019 Napa 1.5L
Merlot, Emmolo 2020 Napa Valley
Merlot, PlumpJack 2018 Napa Valley
Merlot, Stag’s Leap, Napa Valley 2020
Pinot Noir, Archery Summit 2021 Willamette Valley
Pinot Noir, Belle Glos, Clark & Telephone, Santa Lucia 2020
Pinot Noir, Brewer Clifton 2021 Santa Rita Hills
Pinot Noir, Flowers, Sonoma Coast 2021
Pinot Noir, Skyside 2019 Central Coast California
Petite Sirah, Stokes Ghost 2016 Hames Valley
Proprietary Red, Continuum 2017 California
Proprietary Red, Pahlmeyer 2017 Napa Valley
Proprietary Red, The Prisoner Red Blend 2021 California
Sangiovese, Antinori Tignanello 2018 Tuscany
Tempranillo, Numanthia Termes 2019 Toro
Zinfandel, Orin Swift 8 Years in the Desert 2021 California

ROSE

Domaine Ott Chateau Selle Clair Noirs 2021 Provence
Gerard Bertrand Côte des Roses 2022 Provence
Miraval 2021 Provence
Whispering Angel 2021 Provence

TIGER TREATS

Banana Cake banana cake, rum caramel sauce, caramelized banana, toasted walnuts, crème fraiche ice cream	14
Pandan Gateau pandan flavored cake w/ coconut crema. Roasted rum pineapple compote and fresh raspberry sauce	14
Sweet Rice silky rice pudding w/ currants, jackfruit, lime zest. Topped with a sesame brittle	14
Wonton Candies crispy milky way wrapped wontons, strawberry, chocolate sauces	14
Ice Cream By The Scoop Craigs Vega Killa Vanilla Ice Cream Craigs Vegan Perfectly Chocolate Ice Cream Hello Soju Asian Pear Sorbet (Alcoholic)	6

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

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