

# BRUNCH

## COLD

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

## HOT

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

## DIM SUM ASSORTED

 <b>Mushroom &amp; Scallion Dumpling</b>	9
<b>Char Siu Bao</b>	12
<b>Shrimp Hargow</b>	12
<b>Wagyu Beef Potsticker</b>	15
<b>Crispy Seafood Soup Dumpling</b>	18

## SIDES

<b>King Crab &amp; Truffle Fried Rice</b> egg, green onion	40
<b>Signature Fried Rice</b> beef, egg	20
<b>Chicken Lo Mein</b> crispy garlic	18
<b>Fingerling Potato</b> 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

# TIGER BITES

<b>Octopus</b> edamame, pickled cucumber, teriyaki gochujang glaze	29
<b>Miso Cod "Taco"</b> bibb lettuce, crispies, orange	35
<b>Tiger Shrimp</b> flash fried shrimp, garlic mayo, yuzu raisins	30
<b>FUHU Fried Chicken</b> chili glaze, scallion	23
<b>Signature Black Pepper Beef*</b> beef tenderloin, sweet pepper, pearl onion	28
 <b>Chick'n Larb</b> gardein, lemongrass rice powder, onion, citrus vinaigrette	20
<b>Crispy Seafood Soup Dumpling</b> sweet mayo	18
<b>French Onion Soup Dumpling</b> crème fraîche	20

# RAW

<b>Kari Kari Toro Tartare*</b> truffle cruller, mustard miso, ponzu	40
<b>Smoked Oysters*</b> compressed pineapple mignonette	30
<b>Hawaiian Big Eye Tuna Poke*</b> sweet onion, ogo, avocado	29
<b>Yellowtail Sashimi*</b> grapefruit, serrano, surimi crunch, yuzu soy	27
<b>Salmon Sashimi*</b> caviar, mango, radish, ponzu	29
<b>Hirame Sashimi*</b> izuzukuri style, ginger, yuzu kosho, daikon, ponzu	27
<b>Crispy Tuna*</b> rice crisp, spicy mayo, sweet soy, crispy garlic	29
<b>Hokkaido Scallop Bantal*</b> ponzu aioli, truffle, pillow cracker	18

# NIGIRI/SASHIMI\* 2 PIECE PER ORDER

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

# SPECIALTY ROLLS

<b>Goma Krab</b> mamenori, butter ponzu	22
<b>The Motto*</b> yellowtail, snow crab, shibazuke, tenkasu, shiso truffle sauce	30
<b>Crispy Salmon Roll*</b> glazed salmon, cracklin's, cucumber, spicy mala dipping sauce	26
<b>FUHU Crunch*</b> shrimp tempura, avocado, rainbow poke, bubu arare, yuzu honey	28
<b>Highland Roll*</b> lobster, A5 Wagyu beef, foie gras, caviar, mamenori, gold leaf, asparagus, truffle ponzu	150
<b>Buttery Mahi*</b> mahi tempura, hamachi, kaffir lime butter	34
<b>Spicy Hamamon*</b> hamachi, spicy salmon, pickled jicama, passion sauce	28
 <b>Two Timing Tuna</b> roasted pepper, negi tempura, ponzu caramelized onion	21
 <b>Mamba Roll</b> mango, avocado, shitake, coconut ube	21

# SOUP & SALAD

<b>Miso Soup</b> scallion, tofu	8
<b>Kale Salad</b> walnuts, cucumber, crispy yuba, truffle vinaigrette	18
<b>Miso Ranch Salad</b> romaine, bibb, tomato, radish, youtiao crouton	19
<b>Asian Pear Salad</b> frisse, kabocha, candied pumpkin seed, pomegranate vinaigrette	20
<b>Chicken and Dumpling Soup</b> lap cheong, mushrooms, chili oil	20

# DUCK

<b>Traditional Roasted Half Duck</b> served with cucumber, leeks, plum sauce, sesame, pancakes	60
<b>FUHU Aromatic Crispy Duck</b> served with cucumber, leeks, hoisin sauce, sesame, pancakes	60
<b>Duck Panang</b> half duck, eggplant, pepper, lychee, coconut curry	65

# LAND

<b>Coriander Scented Filet Mignon*</b> 8oz, tamarino black garlic jus	65
<b>Sizzling New York Striploin*</b> 16oz, wasabi demi-glaze	68
<b>Bone-In Ribeye*</b> 24oz, brown butter, black garlic molasses, miso powder	120
<b>Black Hawk American Wagyu Reserve Striploin*</b> 18oz bone-in, chimichurri	200
<b>45 Day Dry-Aged Tomahawk*</b> 34oz, house glaze	240
<b>Prime Bone-In Shortrib</b> yu choy, kabocha puree, crispy leek, reduction	90
<b>FUHU Sticky Lamb Chop*</b> half rack, maitake, sticky sauce	88
 <b>Basil Pork</b> impossible pork, peppers, beech mushroom, basil	23
 <b>"Butter Chicken"</b> gardein chick'n meatballs, garam masala, tomato cashew cream	23
 <b>Roasted Cauliflower</b> red onion marmalade, kaffir lime, toasted peanut	22
 <b>Szechuan Eggplant</b> toasted cashews, impossible pork	23

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

# SEA

<b>King Crab Tempura</b> amazui aioli, red onion, cilantro	MP
<b>Pan Seared Scallops*</b> crispy rice, chinese cabbage, okra, laksa broth	52
<b>Giant Wild Tiger Prawn Mee</b> wonton noodle, carrot, mushroom, egg, chives	38
<b>Seafood Curry</b> yellowtail collar, eggplant, cabbage, okra, bean curd	32
<b>Market Fish</b> <b>Seared:</b> eggplant, tomato, eringe mushroom, crispy spinach, truffle soy <b>Crispy:</b> five spice, sea salt, jalapeno, crispy aromatics, pickled shallot, calamansi <b>Steamed:</b> ginger, nira, cilantro, soy	65

# SIDES

<b>Signature Fried Rice</b> beef, egg	20
<b>Duck Fried Rice</b> egg, cipollini onion	20
<b>Kimchi Fried Rice</b> lap cheong, sous vide egg	21
<b>Shrimp Fried Rice</b> egg, tobiko	25
<b>King Crab &amp; Truffle Fried Rice</b> egg, green onion	40
<b>Chicken Lo Mein</b> crispy garlic	18
<b>Spicy Duck Noodles</b> peppers, mushroom	25
<b>Broccoli</b> crispy shallots	13
<b>Roasted Mushrooms</b> calamansi garlic butter	18
<b>Baby Bok Choy</b> crispy garlic, shrimp essence	16
<b>Green Beans &amp; Garlic</b>	15



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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

<b>Asahi</b>	11	<b>Kirin Light</b>	11
<b>Asahi O.O Non-Alcoholic</b>	11	<b>Michelob Ultra</b>	11
<b>Crafthaus Sumo Stomp</b>	14	<b>Modelo</b>	11
<b>Kirin Ichiban</b>	11	<b>Sapporo Premium</b>	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, <i>Cote des Roses</i> , Languedoc, 2022	15
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### 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, <i>Termes</i> , Toro, 2019	18

### SAKE (10 oz)

Sawahime Yamahai, Junmai, Tochigi	26
Yuri Masamune, Tokubetsu Honjozo, Akita	21

# 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, <i>Plénitude 2</i> , Epernay, Brut, 2003	1,350
Moët & Chandon, Impérial, Epernay, Brut Rose, NV	165
Telmont, Réserve, Epernay, Brut, NV	145
Veuve Clicquot, <i>Yellow Label</i> , 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	785
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
Vioigner, Darioush, Napa Valley, 2021	130

## ROSÉ

Grenache blend, Domaine Ott, <i>Château de Selle</i> , Provence 2021	158
Cinsault blend, Miraval, Provence, 2021	74
Grenache blend, Château d'Esclans <i>Whispering Angel</i> , Provence, 2021	60
St. Marguerite Fantastique Rosé 2022 -750mL	91

## RED

Cabernet Sauvignon, Caymus Vineyards 2020 Napa Valley, 2020	225
Cabernet Sauvignon, Caymus Vineyards, <i>Special Selection</i> , 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, <i>Isosceles</i> , Paso Robles, 2018	250
Cabernet Sauvignon, Pahlmeyer, <i>Jayson</i> , Napa Valley, 2019	240
Cabernet Sauvignon, Pahlmeyer, <i>Proprietary Red</i> , 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, <i>Artemis</i> , 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, <i>Clark &amp; Telephone</i> , Santa Maria Valley, 2020	195
Pinot Noir, Flowers, Sonoma Coast, 2021	170
Pinot Noir, Regis Bouvier, <i>En Montre Cul</i> , Bourgogne, 2019	110
Petite Sirah, Stokes' Ghost, 2016, Hames Valley	105
Sangiovese, Antinori, <i>Tignanello</i> , Tuscany, 2018	375
Sangiovese, Uggiano, Brunello di Montalcino, 2016	215
Zinfandel blend, Orin Swift, <i>8 Years in the Desert</i> , 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 raspberry 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             | 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