

TIGER BITES

Octopus edamame, pickled cucumber, teriyaki gochujang glaze	29
Miso Cod "Taco" bibb lettuce, crispies, orange	35
Popcorn Shrimp flash fried rock shrimp, chili mayo, furikake, green onion	32
Signature Black Pepper Beef* beef tenderloin, sweet pepper, pearl onion	30
Smoked Oysters* compressed pineapple mignonette	30
Hawaiian Big Eye Tuna Poke* 🍣 sweet onion, ogo, avocado, tempura nori chips	34
Crispy Tuna* rice crisp, spicy mayo, sweet soy, crispy garlic	30
Wagyu Beef Potstickers ponzu, chives	32
Edamame & Shishito Peppers chili garlic, bonito flakes	19
Chicken Karaage korean sauce, green onion, sesame seeds	25
Miso Soup scallion, tofu, seaweed	9
Kale Salad walnuts, cucumber, crispy yuba, truffle vinaigrette	19
Pulled Sesame Chicken Salad romaine, red cabbage, kaiware sprouts, crispy wontons	24

SLICED & SAUCED

Yellowtail Tiradito orange, yuzu vinaigrette	32	Seared Tuna Carpaccio chives, chili vinaigrette	34
Salmon Tiradito 🍣 mango, caviar, truffle ponzu	29	Beef Carpaccio black pepper, truffle soy mayo	33

NIGIRI/SASHIMI*

2 PIECE PER ORDER

Oh Toro - Fatty Bluefin Tuna	40	Hokkaido Scallop - Hotate	14
Tuna - Maguro	18	Madai - Japanese Snapper	15
Yellowtail - Hamachi	17	Shrimp - Ebi	14
Salmon - Sake	15		

SPECIALTY ROLLS

Goma Krab mamenori, butter ponzu	22
Two Timing Tuna 🌿 roasted pepper, negi tempura, ponzu caramelized onion	22
Spicy Chimichurri 🌿 cucumber, avocado, asparagus, chili vinaigrette	22
Spicy Pickled Tuna 🍣 Nori, spicy tuna, oshinko, cucumber, chili vinaigrette, sesame oil	32
La Trufa yellowtail, cucumber, avocado, soy-truffle mayo	33
Crispy Acevichado soy paper, tempura shrimp, avocado, poke, ARARE, yuzu honey	30
Truffle Niji 🍣 tuna, salmon, yellow-tail, shrimp, white fish, blue crab, avocado, cucumber, truffle soy	29

CHEF'S TABLE

Truffle Bara Chirashi market fish, avocado, asparagus, oshinko, furikake, truffle soy	48
Sushi Moriawase chef's selection sushi + toro oshinko roll	75
FUHU Ultimate Sashimi hand-picked seasonal selection, 28pc	325

ENTRÉES

FUHU Aromatic Crispy Duck half/whole duck served with cucumber, leeks, hoisin, plum sauce, sesame, bao buns	70 HALF / 130 FULL
Kurobuta Pork Chop wasabi potato puree	52
Sizzling New York Striploin* 16oz, wasabi demi-glace	70
Bone-In Ribeye* 24oz, brown butter, black garlic molasses, miso powder	120
45 Day Dry-Aged Tomahawk* 34oz, shishito chimichurri	240
FUHU Sticky Lamb Chop* half-rack, maitake, sticky sauce	88
Seared Scallops* okinawan potato, pumpkin puree, black garlic vinaigrette	61
Seared Big Eye Tuna oyster mushrooms, fall spice demi, microgreens	60
Crispy Chilean Sea Bass five spice, sea salt, jalapeno, pickled shallot, calamansi	68
Oxtail and Noodle Soup braised oxtail, glass noodles, shiitake mushrooms, bok choy	30

American Wagyu, Black Hawk Reserve, Bone-In Striploin 200
18oz

Australian Wagyu, Filet Mignon 105
6oz

Japanese A5 Mitsuboshi Gold Striploin, Tokushima Prefecture 200
5oz

SIDES

Signature Fried Rice egg, green onion chicken +5 duck +5 shrimp +6 beef +8	20
King Crab & Truffle Fried Rice egg, green onion	45
Chicken Lo Mein crispy garlic	25
Brocolini garlic oil, lemon	16
Roasted Root Vegetables carrots, parsnips, beets, turnips	18
Baby Bok Choy crispy garlic, shrimp essence	18
Green Beans & Garlic oyster sauce	17



Menu items with the '🍣' (sushi) icon represents "Sake and Sushi Sunday"

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.

SPECIALTY COCKTAILS & BEER

20

Let That MAN-GO

Ketel Oranje, JF Haden's Mango, Honey,
Topped with a Citrus Mango Foam

Nā 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 Liqueur, 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, Rombauer, Carneros, 2022	24
Pinot Gris, Acrobat, Oregon, 2023	15
Riesling, Dr. Loosen, Kabinett, Mosel, 2021	18
Riesling, Solitar, Trocken, Mosel	16
Sauvignon Blanc, Cloudy Bay, Marlborough, 2023	22
Chardonnay, Lingua Franca, Willamette Valley, 2021	22

ROSÉ

Grenache blend, Gérard Bertrand, Cote des Roses, Languedoc, 2022	15
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RED

Cabernet Sauvignon, Jordan, Alexander Valley, 2019	32
Merlot, Emmolo, Napa Valley, 2021	20
Pinot Noir, Brewer Clifton, Santa Rita Hills, 2021	25
Pinot Noir, Skyside, Central Coast, 2021	19
Zinfandel blend, The Prisoner, California, 2022	32
Tempranillo, Numanthia, Termes, Toro, 2020	18
Cabernet Sauvignon, Austin Hope, Paso Robles, 2021	22

SAKE (10 oz)

Sawahime Yamahai, Junmai, Tochigi	26
Yuri Masamune, Tokubetsu Honjozo, Akita	21
Hakkaisan, Junmai Daigingo, Niigata	28
Hakkaisan 45 Junmai Daiginjo	28



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
Yoshi No Gawa "Winter Warrior"	65
Kokuryu "Black Dragon"	130

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
Wakatake Onikoroshi "Demon Slayer"	160
Watari Bune "Ferry Boat"	255

NIGORI

Rihaku Dreamy Clouds	88
Shichi Hon Yari "The Seven Spearsmen"	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, 2022	220
Chardonnay, Flowers, Sonoma Coast, 2022	170
Chardonnay, Rombauer, Carneros, 2022	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, 2022	60
Vogner, Darioush, Napa Valley, 2021	130
Chardonnay, Patz & Hall, Sonoma Coast, 2019	105

ROSÉ

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

RED

Cabernet Sauvignon, Caymus Vineyards 2020 Napa Valley, 2021	225
Cabernet Sauvignon, Caymus Vineyards, <i>Special Selection</i> , Napa Valley, 2018	575
Cabernet Sauvignon blend, Château Clarke, Bordeaux, 2020	161
Cabernet Sauvignon blend, Continuum, Napa Valley, 2017	650
Cabernet Sauvignon, Justin Vineyards, <i>Isosceles</i> , Paso Robles, 2020	250
Cabernet Sauvignon, Pahlmeyer, <i>Jayson</i> , Napa Valley, 2021	240
Cabernet Sauvignon, Pahlmeyer, <i>Proprietary Red</i> , Napa Valley, 2019	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, 2018	214
Nebbiolo, Prunotto, Barolo, 2018	182
Pinot Noir, Archery Summit, Willamette Valley 2022	160
Pinot Noir, Belle Glos, <i>Clark & Telephone</i> , Santa Maria Valley, 2022	195
Pinot Noir, Flowers, Sonoma Coast, 2022	170
Pinot Noir, Regis Bouvier, <i>En Montre Cul</i> , Bourgogne, 2020	110
Petite Sirah, Stokes' Ghost, 2020, 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, 2022	115
Cabernet Sauvignon, Elways Reserve, Napa Valley, 2021	99

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TIGER TREATS

- Banana Cake** 14
banana cake, rum caramel sauce, caramelized banana, toasted walnuts, crème fraiche ice cream
- 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)
- Chocolate Mousse** 14
passion fruit and azelia cremeux, pineapple brunoise, honey tuile
- Coconut Haupia** 14
mandarin orange gelee, papaya and mango, strawberries
- Sticky Banana Cake** 14
banana cake, rum caramel sauce, caramelized banana, toasted walnuts crème fraiche ice cream

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 Liqueur
- 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