

# Shareables



## FUHU Signatures

### Ahi Poke Tacos \$16

crispy nori shell, sesame poke sauce

### Shrimp Chips \$16

umami bomb sauce

### Pork Belly Bao Buns \$15

char sui, hoison sauce, house pickles

### \*Crispy Hokkaido Scallops \$15

kataifi wrap, kaffir coconut sauce

### \*Robatayaki Filet Skewers \$18

yuzu kosho, tare sauce

### Tom Yum Soup \$12 (GF)

chicken \$3 | shrimp \$4 | crab \$5 | lobster \$6

### Edamame \$10 (GF)

umami salt or thai chili sauce \$2

### Cucumber Salad \$12

garlic sesame chili dressing

### FUHU House Salad \$10

spring mix, tataki dressing

### Vegetable Tempura \$12

seasonal vegetables, tentsuyu sauce,

daikon radish

### Spicy Beef Dumplings \$22

green onion, spicy soy sauce

### Lollipop Chicken Wings \$16

sticky sweet & spicy or five spice rub

### Seabass Lettuce Cup \$18

FUHU asian slaw

### Lobster Soup Dumplings \$18

maine lobster broth

### King Crab Korroke \$22

smoked bacon, truffle yuzu aioli

# Sushi

### \*Ichigo Tuna Roll \$28

spicy tuna, yuzu strawberry

### \*FUHU Rainbow Crunch \$28

crab, tuna, salmon, Hamachi, shrimp, tobiko, spicy ponzu

### \*Return of the Dragon Roll \$28

Shrimp tempura, unagi

### \*Nigiri | Sashimi 2pc

tuna | salmon | hamachi \$15

unagi | shrimp \$10

### \*KPOP Spicy Crab Roll \$28 (GF)

popping rock, avocado, asparagus

### \*FUHU Sashimi \$23 choice of one

tuna | salmon | hamachi

yuzu kizami wasabi salsa, ponzu

# Entrees

### Crispy Roasted Duck \$68 | \$108

served with cucumbers, leeks, hoison sauce, plum sauce, sesame, chun bing pancake

### \*Sizzling Steak

Filet 8oz \$55 | Ribeye 16oz \$75

truffle ponzu butter

### Sticky Lamb Chops \$68

Colorado lamb, maitake mushrooms, umami sauce

### Crispy Garlic Shrimp \$38

garlic pepper sauce

### FUHU Korean Fried Chicken \$40

gochujang miso, banchan (kimichi, cucumber kimchi, pickled radish)

### \*Salmon Escabeche \$42 (GF)

Grandma De la Fuente secret sauce

# Rice | Noodles | Sides

### Signature Fried Rice \$18

egg, scallions

chicken \$5 | shrimp \$6 | beef \$8 | king crab \$12 | lobster \$12 | combo \$25 | add fried egg \$3

### Massaman Curry \$23 (GF)

thai eggplant, tomato, baby peppers, straw mushrooms

chicken \$5 | shrimp \$6 | beef \$8 | king crab \$12 | combo \$25

### Signature Lo Mein \$18

onion, bean sprouts, carrots, green onions

chicken \$5 | shrimp \$6 | beef \$8 | king crab \$12 | combo \$25 | add fried egg \$3

### Garden of Fortune \$24

Gailan, broccolini, baby bok choy, green bean, wood ear mushroom, carrot, water chestnut, lotus root, house made X.O. sauce


### Tiger Paw Pad Thai \$23

rice noodles, tamarind sauce

chicken \$5 | shrimp \$6 | beef \$8 | king crab \$12 | combo \$25 | add fried egg \$3

### Sweet Corn Ribs \$16 (GF)

yuzu wasabi butter, kizami

 = Vegan

(GF) = Gluten Free

\*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

18

### FUHU Smash

Wild Turkey 101, Lemon Juice, Blueberry Syrup, Thai Basil

### Sandia Spritz

Prosecco, St Germaine, Aperol, Watermelon Syrup, Lemon Juice, Topped with Soda

### Spicy Strawrita

Espolon Reposado, Cointreau, Strawberries, Jalapeno's, Lime Juice

### Lychee Martini

Grey Goose, Gifford Li-chi Liqueur, Lemon Juice, Simple Syrup, Egg Whites

### Old Fashion

22

Woodford Reserve, Cherry Bark Vanilla Bitters, Lavender Bitters, Simple Syrup

### Cherry Blossom

The Botanist Gin, St Germaine, Kanade Yuzu Liqueur, Cherry Coconut Foam

### Mango Sidecar

Courvoisier VSOP, Cointreau, Mango Liqueur, Mango Syrup, Lemon Juice

### Dragon's Breath

Codigo Reposado, Dragonfruit Syrup, Fever-Tree Grapefruit Soda, Lime Juice

### Matcha Martini

Belvedere, Licor 43, Matcha Powder, Egg White, Heavy Cream

### Espresso Martini

22

Tito's, Kahlua, Fresh Espresso, Simple Syrup

## Beer

|                               |           |                      |           |                    |           |                        |           |
|-------------------------------|-----------|----------------------|-----------|--------------------|-----------|------------------------|-----------|
| <b>Asahi</b>                  | <b>11</b> | <b>Heineken</b>      | <b>11</b> | <b>Kirin Light</b> | <b>11</b> | <b>Modelo</b>          | <b>11</b> |
| <b>Asahi 0.0 NonAlcoholic</b> | <b>11</b> | <b>Kirin Ichiban</b> | <b>11</b> | <b>Michelob</b>    | <b>11</b> | <b>Sapporo Premium</b> | <b>11</b> |

## Sake by the Glass & Bottle

|                           |            |            |  |            |            |
|---------------------------|------------|------------|--|------------|------------|
| <b>Junmai</b>             | <b>4oz</b> | <b>BTL</b> | <b>Junmai Daiginjo</b>                       | <b>4oz</b> | <b>BTL</b> |
| Soto, Niigata             | 20         | 80         | Sake Ono, Niigata                            | 22         | 88         |
| Manotsuru, Crane, Niigata | 16         | 64         | Wakatake, Onikoroshi, Demon Slayer, Shizuoka |            | 121        |
| <b>Junmai Ginjo</b>       |            |            | <b>Honjozo &amp; Umeshu</b>                  |            |            |
| Akashi Tai, Sparkling     | 22         | 88         | Akitabare, Honjozo Nama, Spring Snow, Akita  | 19         | 76         |
| Murai, Nigori, Aomori     | 20         | 80         | Kamoizumi, Umeshu, Hiroshima                 | 18         | 72         |

## Wine by the Glass & Bottle

|  |            |            |   |   |            |            |            |
|--|------------|------------|---|---|------------|------------|------------|
| <b>Champagne and Sparkling</b>                           | <b>5oz</b> | <b>BTL</b> | <b>Red</b>                                  | <b>5oz</b>                                      | <b>9oz</b> | <b>BTL</b> |            |
| Champagne Perrier Jouet, Grand Brut France N.V.          | 25         | 100        | Pinot Noir Patz & Hall, Sonoma USA 2021     | 19  | 29         | 76         |            |
| Champagne G.H. Mumm, Brut <b>Rose</b> France N.V.        | 25         | 100        | Chianti Poggio Torselli, Tuscany Italy 2022 | 20  | 30         | 80         |            |
| Prosecco Santome, Treviso Italy N.V.                     | 18         | 75         | Tempranillo Numanthia, Termes Spain 2021    | 18  | 28         | 72         |            |
| Champagne Billecart-Salmon, Brut <b>Rose</b> France N.V. |            | 216        | Merlot Trefethen, Napa Valley USA 2022      | 21  | 31         | 84         |            |
| Champagne Dom Perignon, Brut France 2015                 |            | 525        | Cabernet Tamber Bey, Napa Valley USA 2022   | 21  | 31         | 84         |            |
| Champagne Veuve Clicquot, Yellow, Brut France N.V.       |            | 193        | Barbaresco Dezzani, Piemonte Italy 2019     |   |            | 98         |            |
| <b>White</b>   | <b>5oz</b> | <b>9oz</b> | <b>BTL</b>                                  | <b>5oz</b>                                      | <b>9oz</b> | <b>BTL</b> |            |
| Pinot Grigio Livio Felluga, Friuli Italy 2023            | 17         | 27         | 68  | Cabernet Caymus, Napa Valley USA 2023           |            | 225        |            |
| Sauv. Blanc Drylands, Marlborough N.Z. 2025              | 19         | 29         | 76  | Cabernet Jordan, Napa Valley USA 2021           |            | 150        |            |
| Gruner Rockwerk, Lower Austria Austria 2024              | 16         | 26         | 64  | Cabernet Opus One, Napa Valley USA 2017         |            | 850        |            |
| Riesling Trier, Kabinett Mosel GE 2021                   | 17         | 27         | 68  | Malbec Achaval Ferrer, Mendoza Argent. 2019     |            | 84         |            |
| Chardonnay Chalk Hill, Sonoma USA 2024                   | 18         | 28         | 72  | Pinot Noir Boussey, Pommard France 2020         |            | 158        |            |
| Chardonnay Rombauer, Carneros USA 2022                   |            |            | 98  | Pinot Noir Paul Hobbs, Russian River USA 2023   |            | 192        |            |
| Gewurtz. Leon Beyer, Alsace France 2021                  |            |            | 63  | Pinot Noir Dom. Serene, Evanstad, OR USA 2022   |            | 220        |            |
| Pinot Bianco Terlano, Vorberg, Alto Adige Italy 2022     |            |            | 96  | Syrah Terminim, Mendocino USA 2018              |            | 68         |            |
| Rhone La Nerthe, Cotes du Rhone France 2022              |            |            | 66  | Zinfandel Biale, Black Chicken, Napa USA 2023   |            | 84         |            |
| Sancerre Roland Tissier, Loire France 2022               |            |            | 135   | <b>Coravin Selection</b>                        | <b>5oz</b> | <b>9oz</b> | <b>BTL</b> |
| Sauv. Blanc Duckhorn, North Coast USA 2024               |            |            | 84  | Rhone Tinel, Chateauneuf-du-Pape France 2020    | 32         | 55         | 128        |
| <b>Rose</b>  | <b>5oz</b> | <b>9oz</b> | <b>BTL</b>                                  | Cabernet Silver Oak, Alexander Valley USA 2020  | 48         | 70         | 195        |
| Rose Miraval, Provence France 2024                       | 19         | 29         | 76  | <b>Dessert Wine</b>                             | <b>3oz</b> | <b>BTL</b> |            |
|  |            |            |   | Moscato Borgo, Moscato d'Asti Italy 2024        | 16         | 64         |            |
|  |            |            |   | Port Cockburn's Special Reserve PT N.V.         | 16         | 64         |            |
|  |            |            |   | Sauternes Roumieu Lacoste, Sauterne France 2019 | 19         | 64         |            |

