



Master Chef Fuji gathers the freshest seasonal ingredients and fuses them with traditional Japanese and modern culinary techniques. "Omakase" or the "I trust menu" is also available at the sushi bar... Trust the Chef to Create for you.

Nigiri Classic Sushi by 2 pieces

Wagyu/American Kobe Beef	MP	Ebi/Ecuadorian Tiger Shrimp	7	Hamachi/Japanese Yellowtail	9
Toro/Mediterranean Tuna Belly	MP	Anago/Taiwanese Sea Eel	7	Maguro/Hawaiian Tuna	9
Tamago/Egg Custard	6	Shake/Scottish Salmon	7	Kani/Canadian Snow Crab Leg	10
Ika/Japanese Squid	7	Tako/Japanese Octopus	8	Uni/Catalina Island Sea Urchin	12
Tombo/Canadian Albacore	7	Tai/Japanese Red Snapper	8		
Hotategai/Mexican Scallop	7	Unagi/Japanese Fresh Water Eel	8		

Sushi Rolls

California Roll	snow crab salad, Japanese cucumber and avocado	12
Spicy Tuna	spicy tuna, kaiware radish sprouts	12
Soft Shell Crab	crispy soft shell crab, snow crab, smelt roe, Japanese cucumber, avocado rolled in soy paper	16
Rainbow	snow crab salad, Japanese cucumber rolled with tuna, salmon, whitefish, and avocado	18
Tiger	tempura shrimp, avocado and snow crab salad...topped with spicy tuna and sweet eel sauce	18
Crunchy Eel	fresh water eel, snow crab, cream cheese, avocado...tempura fried with sweet eel sauce	18
Tropical Salmon	tuna and avocado rolled with salmon, sliced mango and a squeeze of lemon	18
Spicy Cajun	Spicy tuna and Japanese cucumber...with cajun seared albacore and ginger garlic ponzu sauce	18
Hamachi Verde Yellowtail	scallions, and Thai chilis topped with cilantro and thinly sliced limes	18
Tempura Spicy Tuna	spicy tuna, avocado, and scallions rolled with nori tempura fried topped wasabi aioli	18
Marssa Box	sushi Osaka style sushi. Layers of tuna, snow crab, rice, smelt roe, topped with wasabi caviar	21

Specialties

Tuna Cocktail	cubes of big eye tuna in Maui onion, black pepper vinaigrette julienne scallions	13
Crab Martini	snow crab legs in a cucumber-sweet sake sauce topped with flying fish roe	13
Tamari Scallop	slices of tuna around spicy sea scallops with wasabi flying fish roe and wasabi aioli	18
Cajun Albacore	tataki Cajun spice seared albacore, daikon radish, ginger-garlic-ponzu sauce	19
Maguro	yuzu sauce Togorashi seared big eye tuna, Japanese cucumber, yuzu-miso sauce	19
Hamachi Carpaccio	Japanese yellowtail, Asian pear pico de gallo sauce, daikon radish, cilantro	19
The "Marssa"	Chef Fuji's nine creation sampler of specialty sashimi and sushi	38
"Fuji's Dinner"	Chef Fuji's creation including five courses with dessert (subject to availability)	85

Sashimi

Tuna	19	Yellowtail	19	Assorted	Tuna, yellowtail, salmon, and whitefish	29
Chef's Special	The chef displays seven of his freshest fish of the day for this large sashimi platter.					70

Dinner

Sashimi Dinner	Tuna, yellowtail, salmon, whitefish, octopus served with steamed rice and miso soup	42
Sushi Dinner	Tuna, yellowtail, salmon, whitefish, shrimp, crab leg, fresh water eel, and flying fish roe with a California and Spicy tuna hand rolls, served with miso soup	42