

FUHU DAY CLUB
BRUNCH



.....**FOR THE TABLE**.....

Cucumber Salad
Carrots,
Kiwara Sprouts,
Yuzu Chili Vinaigrette

Crispy Tuna
Rice Crisp,
Spicy Mayo, Sweet Soy,
Crispy Garlic

**Wagyu Beef
Potstickers**
Ponzu Sauce

Vegetable Dumpling
Mushroom, Carrot,
Chive

.....**ONE ENTRÉE**.....

Buttermilk Blueberry Pancakes
Matcha Blueberry Compote, Lemon Icing

Kalbi Short Rib Chili Fried Egg
Fried Rice, Shiitake Mushrooms, Negi

All-American Girl Omelet
"Carries Favorite"
Egg Whites, Shiitake & Beech
Mushrooms, Kale, Goat Cheese, Crispy
Fingerling Potatoes

Duck Benedict
Over Easy Egg, Toast, Red Vinegar
Hollandaise

Smoked Salmon Avocado Toast
Soft Boiled Egg, Pickled Bean Sprouts

Chicken Katsu
Fried Egg, Pickles, Steamed Rice

Croissant Breakfast Sandwich
Fried Egg, Bacon, Avocado, Cheese,
Sambal Ketchup

Crispy Fish
Five Spice, Sea Salt, Jalapeno, Pickled
Shallot, Calamansi

Wagyu Flat Iron Steak & Egg
Crispy Fingerling Potatoes,
Shishito Pepper Chimichurri

Uni Noodle
Maitake Mushrooms, Caviar

Vegetable Stir Fry
with Crispy Tofu

.....**END ON A SWEET NOTE**.....

Malasadas
Cinnamon Sugar

Cookies & Milk
Chocolate Goey Cookie

Sorbet
Fresh Berries



FUHU
SUSHI • SAKE • SOCIAL

DON'T FORGET TO TAG US @FUHULV

SPECIALTY COCKTAILS

Green Gold | 20

Volcán Blanco, Pineapple, Peppers & Matcha

FULOMA | 18

Volcán Reposado, Mezcal,
Grapefruit Sugar Oil, Fever Tree Grapefruit

Na Pali Roast | 20

Koloa Kaua'i Coffee Rum, Frangelico,
Fresh Espresso, Orgeat, & Orange Bitters

Sesa-me Mary | 18

Sesame oil wash Belvedere Organic Vodka,
Clarified Bloody Mary Mix, Umami Bitter

Signature Espresso Martini | 20

Our Signature Espresso Martini made with your
choice of either Volcán Reposado Tequila
or Krewball Peanutbutter Whiskey

Lotus Spritz | 20

Lychee Rose Syrup, Lillet, GH Mumm

Sakura Smash | 20

Grey Goose Strawberry & Lemongrass,
St-Germain, Muddled Strawberry & Thai Basil

Dessert Fizz | 20

Monkey 47, Chateau Liqueur,
Lime, Perrier-Jouet

Make it a Punch Bowl | 198
serves 6-8

La Fresa Spritz | 20

Whispering Angel Rose, Suze Liqueur, Strawberry
Sorbet, FeverTree ElderFlower Tonic

Sultry Chill | 20

Hennessy V.S.O.P, Gran Mariner, Orgeat,
Pear Sorbet, Moet Imperial

Pins & Bubbles | 20

Volcán Blanco, Cointreau, Gomme
Syrup, Pineapple Sorbet, Moet Imperial



BY THE GLASS

SPARKLING AND CHAMPAGNE

Lucien Albrecht, Cremant d'Alsace, Brut, NV	
Moët & Chandon, Impérial, Epernay, Brut, NV	15
G.H. Mumm, Epernay, Brut Rosé, NV	22
G.H. Mumm, Grand Cordon, Brut	25
	21

WHITE

Chardonnay, Patz & Hall, Sonoma Coast, 2018	
Chardonnay, Rombauer, Carneros, 2021	20
Pinot Gris, Acrobat, Oregon, 2022	24
Riesling, Dr. Loosen, Kabinett, Mosel, 2021	15
Riesling, Solitar, Trocken, Mosel	18
Sauvignon Blanc, Cloudy Bay, Marlborough, 2022	16
	22

ROSÉ

Grenache blend, Gérard Bertrand, <i>Cote des Roses</i> , Languedoc, 2022	15
Grenache Blend, Château d'Esclans, <i>Whispering Angel</i> , Provence, 2022	19

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
Hakkaisan, Junmai Daigingo, Niigata	28

SAKE

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

720 ML

WINE

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
Vogner, 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, 2022	76
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 & 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 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

NIIGIRI/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 Moriwase 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* forbidden rice, cauliflower, lap cheong, XO sauce	61
Seared Big Eye Tuna watercress, enoki mushroom, toasted nori vinaigrette	60
Crispy Chilean Sea Bass five spice, sea salt, jalapeno, pickled shallot, calamansi	68

American Wagyu, Black Hawk Reserve, Bone-In Striploin 18oz	200
Australian Wagyu, Filet Mignon 6oz	105
Japanese A5 Mitsuboshi Gold Striploin, Tokushima Prefecture 5oz	200

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
Broccolini garlic oil, lemon	16
Roasted Mushrooms calamansi garlic butter	18
Baby Bok Choy crispy garlic, shrimp essence	18
Green Beans & Garlic oyster sauce	17



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.

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

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

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Zinfandel blend, Orin Swift, 8 Years in the Desert, California, 2022	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 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