

## Beverages

Soda (Free Refills) <i>Coke, Diet Coke, Ginger Ale, Club, Sprite, Orange Soda, Lemonade or Unswt. Iced Tea</i>	2.75
Japanese Bubble Soda <i>Orange, Melon or Strawberry</i>	3
Juice <i>Apple, Cranberry, Orange or Pineapple</i>	3
Shirley Temple	3
Fiji Water	2.5
Perrier Water	3
Japanese Hot Green Tea	1

## Soup

Clear Mushroom Soup <i>Enoki mushroom, fried onion flakes, scallions</i>	2
Miso Soup <i>Organic silken tofu, seaweed, scallions</i>	2
Tofu & Vegetable Soup <i>Organic silken tofu w. seasonal vegetables</i>	4
Kimchi Soup <i>Spicy Korean pickled cabbage &amp; mixed vegetable soup</i>	5
Gyoza Lemongrass Soup <i>Vegetable dumpling and tofu in a mild spicy lemongrass soup</i>	6
Tom Yum Goong <i>Shrimp, tomato and mushroom in a mild spicy soup</i>	6
Pumpkin Soup <i>Pumpkin, onion, edamame in Japanese curry soup</i>	6
Seafood Soup <i>Assorted seafood in clear broth</i>	9

## Salad

Green Garden Salad	3
Seaweed Salad	5
Avocado Salad	5
Kani Salad <i>Spicy crab stick, cucumber &amp; tobiko</i>	7
Spicy Tuna Salad	10
Aromatic Duck Salad <i>Roasted and shredded duck breast, mixed baby greens, cilantro and yuzu-miso dressing citrus-lime dressing</i>	10
Pepper Tuna Salad <i>Seared pepper tuna, spring mixed greens w. yuzu miso dressing</i>	12
Blue Crab Avocado Salad <i>Jumbo lump crabmeat nestled on an avocado w. soy yuzu dressing</i>	12
Lobster Salad <i>Mixed greens, lobster w. mango ruta dressing</i>	14



## Hibachi Dinner

*we use premium certified angus beef*

*These full course meals included mushroom soup,  
salad, hibachi vegetable, shrimp sampler, and fried rice*

Vegetable	14	Chicken	17
Calamari	17	Shrimp	19
Scallop	20	Tuna or White Tuna	20
Red Snapper	20	Salmon	20
N.Y. Steak	21	Filet Mignon	26
Lamb Chop	26	Twin Lobster Tails	29

## Hibachi Combo Dinner

Choice of two (*from above*) 23

Lobster, Lamb or Filet Mignon (*additional*) 3

## Hibachi Emperor's Dinner

Tokyo Special (*Filet Mignon, Chicken & Shrimp*) 29

Mt. Fuji Special (*Lobster Tail, Shrimp & Scallop*) 32

Chicken & Kobe 32

Shrimp & Kobe 34

Scallop & Kobe 35

Kobe Beef 42

## Hibachi or Teriyaki Kid Meal

(Age 10 and Under Only) served w. fried rice and soup

Chicken 12 Shrimp 13

Steak 14 Filet Mignon 15

## Hibachi Side Order

Fried Rice 3 Noodle 4

Vegetable 6 Chicken 7

Calamari 8 Shrimp 8

Scallop 9 Salmon 9

Snapper 9 Tuna 10

White Tuna 10 N.Y. Steak 11

Filet Mignon 13 Lamb Chop 13

Lobster 14

## \*Sushi Bar Appetizer

Okinawa	8
<i>Tempura spicy tuna, salmon, yellowtail, onion, basil, w.chef's special sauce</i>	
Spicy Tuna Gyoza	8
<i>Deep fried spicy tuna dumpling w. jalapeno guacamole</i>	
Sushi	9
<i>Tuna, salmon &amp; a yellowtail hand roll</i>	
Sashimi	10
<i>Six pieces of sashimi</i>	
Tuna or Salmon Tartar	10
Wasabi Cracker	12
<i>Spicy tuna &amp; caviar with homemade crackers</i>	
Escolar White Tuna	12
<i>Seared white tuna w. truffle yuzu sauce</i>	
Sesame Tuna	12
<i>Pan seared tuna w. X.O. fruit sauce</i>	
Tuna Salmon Tower	12
<i>Layers of spicy tuna, spicy salmon, avocado &amp; tobiko w. spicy &amp; wasabi mayo</i>	
Tuna Pizza	13
<i>Tuna sashimi, jalapeno guacamole on thin fajita</i>	
Yellow-tail Jalapeno	14
<i>Sashimi yellowtail w. yuzu truffle soy vinaigrette</i>	
Wasabi Toro	16
<i>Sliced fatty tuna w. fresh wasabi soy sauce</i>	
Seafood Sandwich	10
<i>Chopped salmon, tuna, yellowtail with chips &amp; guacamole lemon pepper sauce</i>	

## \*Sushi & Sashimi (\$1 extra)

2 pcs.      3 pcs.

A La Carte

### Cooked

Crab Stick <i>Kani</i>	4
Egg Cake <i>Tamago</i>	4
Shrimp <i>Ebi</i>	4
Octopus <i>Tako</i>	5
Surf Clam <i>Hokkigai</i>	5
Eel <i>Unagi</i>	6
Smoked Salmon <i>Kunsei sake</i>	6
King Crab	9

### \*Raw

Fluke <i>Hirame</i>	5
Red Snapper <i>Tai</i>	5
Stripe Bass <i>Suzuki</i>	5
Mackerel <i>Saba</i>	4
Salmon <i>Sake</i>	5
Tuna <i>Maguro</i>	6
Squid <i>Ika</i>	5
Flying Fish Roe <i>Tobiko</i>	5
Salmon Roe <i>Ikura</i>	6
White Tuna <i>Albacore</i>	6
Yellowtail <i>Hamachi</i>	6
Scallop <i>Hotate</i>	7
Jumbo Sweet Shrimp <i>Botan Amaebi</i>	7
Sea Urchin <i>Uni</i>	8
Fatty Tuna <i>o toro</i>	15

## Kitchen Appetizer

Kimchi	3
<i>Spicy Korean pickled cabbage</i>	
Edamame	4
<i>Steamed young soy bean tossed with sea-salt</i>	
Shumai	5
<i>Steamed shrimp dumpling</i>	
Age Tofu	5
<i>Gently fried bean curd w. tempura sauce</i>	
Gyoza	6
<i>Pan fried pork dumpling</i>	
Haru Maki	6
<i>Fried Japanese vegetarian spring roll</i>	
Grilled Asparagus	6
<i>w. sesame sauce</i>	
Yakitori	6
<i>Grilled chicken on skewers</i>	
Satay Chicken	6
<i>Thai style mild spicy chicken on skewers</i>	
Tempura	7
<i>Lightly batter fried shrimp &amp; vegetables</i>	
Satay Beef	8
<i>Thai style mild spicy beef on skewers</i>	
Tiger Shrimp	8
<i>Deep fried shrimp wrapped with sweet potato</i>	
Beef Negimaki	9
<i>Beef &amp; scallion rolled w. teriyaki sauce</i>	
Volcano Scallop	9
<i>Seared scallop &amp; eggplant w. chef special sauce</i>	
Korean Style Calamari	10
<i>Deep fried calamari served with sweet-spicy sauce</i>	
Tender Rib	10
<i>Oven grilled ribs w. BBQ sauce</i>	
Crispy Soft Shell Crab	10
<i>Lightly fried soft-shell crab w. Katsu sauce</i>	
Pan Fried Scallop <i>new</i>	10
<i>Pan fried sea scallop w. tomato lime sauce</i>	
Rock Shrimp	10
<i>Tempura shrimp and sweet potato w. spicy aioli</i>	
Fuji Duck Roll	12
<i>Roasted duck meat and vegetables, wrapped in tortilla w. miso sauce</i>	
Filet Mignon Carpaccio	12
<i>Torched slices of filet mignon with scallion, ginger &amp; garlic sauce</i>	

## Bento Box (Sun-Thurs only) 17

Served w. rice, garden salad, miso soup, shumai & fruits

### Entrée Choice of One:

*Chicken, Salmon, N.Y. Steak, Red Snapper or Scallop Teriyaki, Chicken Katsu or Beef Negimaki*

### Appetizer Choice of One:

*Chicken tempura, gyoza, haru maki, rock shrimp, calamari tempura, tiger shrimp, shrimp tempura, satay chicken, grilled asparagus or age tofu*

**\*Roll or Handroll** (sub brown rice .75)

Asparagus	4
Avocado	4
Cucumber	4
Kani	4
Vegetable cucumber, avocado & asparagus	5
Salmon	5
Tuna	5
Yellowtail	5
California Crab stick, cucumber & avocado	5
Sweet Potato Tempura	5
Shrimp Avocado	6
Spicy Salmon	6
Spicy Tuna	6
Spicy Yellowtail	6
Salmon Avocado	6
Tuna Avocado	6
Boston Shrimp, cucumber & asparagus	6
Philly Smoked salmon, cucumber & cream cheese	6
Eel Avocado / Eel Cucumber	7
Shrimp Tempura	7
Rainbow California inside; topped w. tuna, salmon, white fish & avocado	11
Spider Soft shell crab, cucumber, lettuce & roe	11
Dragon Eel, cuc. inside; topped w. avocado	11
Lobster	12
Lobster Tempura	13

**\*Sushi Entrée**

Served w. miso soup & garden salad

Vegetable Combo	12
Sweet potato tempura, vegetable & peanut avocado	
Roll Combo	14
California, Salmon & Tuna	
Spicy Roll Combo	17
Spicy tuna, spicy salmon & spicy yellowtail	
Chirashi Bowl	20
Sashimi, chef's choice over a bed of sushi rice	
Fuji Sushi	24
Ten pcs. of sushi & a spicy tuna avocado roll	
Sushi Napoleon	28
Layers of eel, spicy king crab & avocado topped w. salmon, tuna & yellowtail	
Fuji Sashimi	28
Eighteen pcs. of sashimi, chef's choice	
Sushi & Sashimi Combo	29
Five pcs. of sushi, twelve pcs. of sashimi & a spicy tuna avocado roll	
Love Boat for Two	54
Ten pcs. of sushi, eighteen pcs. of sashimi & American dream roll	

**\*Consists of Raw Fish**

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness"  
 18% gratuity may be added to party of 6 or more  
 Price subject to change without notice!

**\*Signature Roll**

(Chef Recommendation: no other sauces will be necessary since each signature roll comes with its own unique sauce)

American Dream	14
Rock shrimp tempura inside; topped w. crab stick, shrimp in sweet mayo sauce	
Three Musketeers	14
Tuna, salmon, yellowtail, avocado inside; topped w. tobiko in spicy ruta sauce	
Tokyo	14
Shrimp tempura & avocado inside; topped w. spicy tuna in BBQ eel sauce	
Valentine	15
Crunchy spicy tuna wrapped with tuna on the outside in a spicy balsamic vinaigrette	
Untouchable	16
Spicy tuna inside, topped with tuna, salmon & avocado in mango salsa	
Sunset Blvd	16
Spicy tuna, salmon, yellowtail, crunch, avocado wrapped w. soy paper in plum sauce	
Perfect Couple	16
Spring roll inside; topped w. blue crab, crab stick in Vietnamese sweet spicy sauce	
Angry Dragon	16
Spicy tuna, papaya, shrimp tempura inside; topped w. spicy king crab & kani in orange edamame sauce	
Coconut Shrimp	16
Crispy coconut shrimp, lobster meat inside; topped with avocado, coconut flakes in ruta sauce	
Amazing Tuna	16
White tuna tempura, spicy tuna, avocado inside; topped w. seared pepper tuna in BBQ & mango sauce	
Eel Lover	16
Eel, cucumber, radish sprouts, asparagus inside; topped with eel, avocado in BBQ eel sauce	
Mini Sumo	16
Spicy tuna, avocado, crunch w. soy paper inside; topped w. lobster meat, avocado, tobiko in spicy mayo sauce	
Tuna Sashimi	16
Spicy tuna and avocado inside; topped w. white tuna and tuna in soy paper without rice	
Foxy Lady	16
Calamari tempura, papaya, apple inside; topped w. spicy salmon in momiji & ruta sauce	
Mt Fuji King	16
Tempura king crab, avocado, shrimp, kani; topped w. spicy tuna & spicy yellowtail, in sweet red miso sauce	
Autumn of Philly	16
Spicy king crab, crunch inside; topped w. salmon, avocado in momiji & wasabi pepper sauce	
Dancing Dragon	16
Shrimp tempura inside; topped w. eel & avocado in eel sauce	
Fuji Chef	17
Spicy king crab, avocado inside; topped w. fatty tuna torched in red miso sauce	
Sashimi	18
Spicy tuna, salmon, asparagus inside; topped w. tuna, salmon, yellowtail in soy paper without rice	
Out of Control	18
Tuna, salmon, yellowtail, asparagus, radish sprouts inside; topped w. tuna, salmon, yellowtail in mayo miso & eel sauce, crispy rice pearl	

## Tempura

All Entrees Served w. green salad, rice & miso soup  
(Lightly batter, gently fried into perfection w. classic tempura sauce)

Vegetable / Chicken / Shrimp	13	14	15
Mt. Fuji			19

chicken, shrimp, scallop, crab stick & vegetables

## Teriyaki

 (Perfectly broiled w. homemade teriyaki sauce)

Vegetable / Tofu / Chicken	13	14	15
Salmon / Shrimp / Scallop	17	17	18
N.Y. Steak / Seafood Combo	18	25	
Filet Mignon	22		
Beef Negimaki	17		
Chicken & Shrimp / Shrimp & Scallop / Steak & Shrimp	18		

## Woki Entrée

Basil Chicken / Beef	14	16
<i>Fresh basil, red peppers, snow peas, asparagus &amp; red onions</i>		
Ginger & Scallion Chicken / Beef	14	16
<i>Sautéed young chicken breast or beef with ginger &amp; scallion</i>		
Curry Chicken / Beef	14	16
<i>Sliced chicken breast sautéed with Japanese curry</i>		
Salt & Pepper Calamari / Shrimp	14	16
<i>Sautéed squid or shrimp with salt &amp; pepper</i>		
Mango Chicken / Shrimp / Beef	14	15 16
<i>Fresh mango, red peppers, snow peas, celery &amp; red onions</i>		
Lemon Butter Shrimp		16
<i>Sautéed shrimp &amp; asparagus in lemon butter sauce</i>		
Drunken Scallop		18
<i>Sautéed scallop, bacon &amp; assorted veg. in white wine sauce</i>		
Aroi Chicken		14
<i>Deep fried white meat chicken with pepper and broccoli in a spicy sweet honey sauce</i>		

## Agemono

 (Japanese style deep fried breaded outlet)

Chicken Katsu	14
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## Yaki Udon / Soba / Pad Thai

Wheat Buck wheat Rice noodle w. peanuts  
(Japanese style stir-fried noodle w. vegetables)

Vegetable / Chicken	12	13
Shrimp / Beef	14	15

## Noodle

 (Udon or Soba in Casserole Style)

Vegetable	<i>House mixed vegetables, tofu in soup</i>	12
Pho A		13
<i>Vietnamese style rice noodle with prime sliced beef in clear broth</i>		
Pho B		16
<i>Vietnamese style rice noodle with assorted seafood in clear broth</i>		
Nabeyaki		16
<i>Chicken, vegetables &amp; tempura shrimp</i>		
Evil Ramen		17
<i>Lite spicy flavored ramen noodle soup with marinated beef</i>		

## Mt. Fuji Fusion Entrée

Served w. rice, garden salad, miso soup & seasonal vegetables

Thai Seafood	20
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*Shrimp, scallop, & calamari with Thai spicy sauce*

King Salmon	21
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*Grilled to perfection with red wine reduction*

Apple Duck	23
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*Marinated duck with plum sauce*

Grilled Filet Mignon	26
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*Char grilled filet mignon w. port wine reduction*

Chilean Sea Bass	26
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*Broiled Chilean sea bass glazed w. Japanese white miso and sweet-spicy sauce*

Lamb Chop	26
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*Char grilled New Zealand baby lamb chop with truffle teriyaki sauce*

Perfect Match	28
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*Duo of char grilled filet mignon with mushroom sauce & baked half Maine lobster with bleu cheese mayo*

## Fried Rice

Hibachi Fried Rice	6			
w. Chicken / Shrimp / Beef		8	9	10
Pineapple Fried Rice	8			
w. Chicken / Shrimp / Beef		10	11	12
Mango Fried Rice	8			
w. Chicken / Shrimp / Beef		10	11	12
Curry Fried Rice	8			
w. Chicken / Shrimp / Beef		9	10	11
/ seafood	13			

## Dessert

Ice Cream	3
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*Vanilla, Green tea, Red bean, Strawberry or Chocolate*

Fried Banana Topped w. Ice Cream	6
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*Vanilla, Red bean, Green tea, Strawberry or Chocolate*

Tempura Ice Cream	7
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*Choice of Vanilla, Chocolate or Green tea  
Warm pound cake sewn with ice cream topped w. whipped cream and syrup*

*(Also see extended dessert menu)*