

SAKE	4oz. Glass	1 1/2oz. Carafe	Bottle
SPARKLING			
ZIPANG - Lively and Bright with Hints of Tropical Fruit (250ml)	6		12
SAKE			
JUNMAI			
Ty-Ku Junmai - Lovely Water Notes with Citrus and Spice Overtones (720ml)	7	18	30
Murai Junmai - Melon Aromas and Rich Cantaloupe Flavors Accompanying a Creamy Body (300ml)	8		22
Gekkeikan "Black and Gold" (750ml)	8	20	36
JUNMAI GINJO			
Ty-Ku - Medium Dry, Full Bodied and Lush with a Slight Earthiness (720ml)	8	19	34
Shimizu No Mai "Pure Dawn" - Fresh and Well Structure, with Subtle Notes of Pear and Fuji Apple (300ml)	8		20
G Joy - Big, Bold with Hearty Fruit Aromas (300ml)	6		16
Yoshinogawa "Winter Warrior" Light with Hints of Tropical Fruit (720ml)	13	30	48
JUNMAI DAIGINJO			
Gekkeikan "Horin" - Mild, Fruity Aromas with Delicate Notes of Over Ripe Cantaloupe and Honeysuckle (720ml)	13	30	50
Rock Sake - Light and Delicate with Notes of Tropical Fruit (750ml)	13	30	48
Murai Daiginjo - Clean, Slightly Creamy while Very Complex (330ml)	20		60
NIGORI			
Murai Nigori Genshu - Rich and Creamy, Thick and Lush with Tropical Fruit Flavor (720ml)	13	30	48
Shimizu No Mai "Pure Snow" - Powerful Flavor, with Hints of Ginger and Asian Pear (300ml)	8		20
Rock Cloud - Creamy and Rich with Light Tropical Fruit Flavors (375ml)	11		27
FLAVORED			
Moonstone Asian Pear - Perfect Balance of Sake and Asian Pear (300ml)	5		12
Moonstone Coconut Lemongrass - Sweet and Creamy with Coconut Flavor and a Lemongrass Finish (300ml)	5		12
FLIGHT OF FLAVORED SAKES (3 Glasses)		11	
Plum, Moonstone Asian Pear and Coconut Lemongrass			
ASIAN BEER \$6			
Sapporo			
Kirin Ichiban			
Kirin Light			
Tsing Tao			
Singha			
CRAFT AND IMPORT BEER \$6			
Monk In The Trunk			
Magic Hat No.9			
DOMESTIC BEER \$5			
Bud Light			
Michelob Ultra			
Samuel Adams			
Anchor Steam			
Blue Moon			

BUBBLES	Glass	Bottle
Prosecco, Luneta, Italy	7	26
Champagne, Pommery, POP, Rose (Split)	21	
Champagne, Chandon (Split)	12	
Champagne, Perrier Jouet, Brut, France		65
Champagne, Veuve Clicquot, Yellow Label, France	18	115
Champagne, Perrier Jouet, Bella Epoque, Brut, France		210
Champagne, Dom Perignon, France		230
EARLY SPRING		
LIGHT, BRIGHT and CRISP		
Pinot Grigio, Zonin, Italy	8	30
Pinot Grigio, Santa Margherita, Alto Adige	13	54
Riesling, Trimbach, Alsace, France	12	46
Sauvignon Blanc, New Harbor, Marlborough, New Zealand	7	26
Sauvignon Blanc, Kunde "Magnolia Lane", Sonoma	10	38
Fume Blanc, Ferrari Carano, Sonoma	9	34
TROPICAL BLOSSOM		
AROMATIC and FRUIT DRIVEN		
Moscato, Terre di Vino, Italy	7	26
Riesling, Eroica, Columbia Valley, Washington	13	50
Blend, "Evolution", Sokol Blosser, Oregon	11	42
Rose, Jean Luc Colombo, Cote Bleue, France	7	26
GOLDEN BUDDHA		
RICH, POWERFUL, OAK INFLUENCE, CREAMY		
Chardonnay, Chalone, Monterey	7	26
Chardonnay, Dreaming Tree, Central Coast	10	38
Chardonnay, Rodney Strong "Chalk Hill", Sonoma	11	42
Pouilly Fuisse, Laboure Roi, Burgundy, France	13	60
RISING SUN		
VIBRANT, SMOOTH REDS		
Pinot Noir, L'Escargot, France	9	34
Pinot Noir, Erath, Oregon	11	42
Pinot Noir, A by Acacia, California	8	30
Merlot, Sterling, California	8	30
Malbec, Diseno, Argentina	9	34
SAMURAI		
BOLD, POWERFUL and GRACEFUL		
Red Blend, Snap Dragon	6	22
Zinfandel, Ravenswood, Vintners Blend, California	6	22
Shiraz, Penfolds "Koonunga Hill"	7	26
Cabernet Sauvignon, Estancia, Paso Robles	9	34
Cabernet Sauvignon, Girard, Napa	14	54





fuku

MODERN ASIAN CUISINE

fu.ku (*foo'koo*), *n.* good fortune; luck *a.* wealthy

Following the tradition of Asian Culture, Fuku has designed a menu that allows our guests to enjoy a family style dining experience with portions that are meant to be shared. Please, embrace and enjoy this custom, and pass our unique plates around the table.



SMALL PLATES

☒ Edamame	5
☒ Tempura Shishito Peppers with Dueling Dipping Sauces	7
☒ Rock Shrimp Tempura with Kochujan Creamy Sauce	11
☒ FUKU Lettuce Cups	9
Crispy Calamari Tempura with Sweet Strawberry Chili Sauce	10
☒ Spicy Tuna Crispy Rice Cake "Onigiri"	11
"Korean BBQ" Kobe Steak Sliders	12
Saigon Meatballs with Traditional Dipping Sauce	9
"Viet Style" Lemongrass Riblets	10
Tuna Sashimi Pizza with Wasabi Aioli	13
FUKU Ceviche	MP
Kobe Beef "Ishiyaki", Thinly Sliced, Cooked at Table	15
☒ Alaskan King Crab Volcano	16
☒ Red Curry and Coconut Mussels with Lemongrass Toast	13
☒ Fuku Dynamite	14

DIM SUM... MORE

☒ Vegetarian	☒ "Shanghai" Crispy Vegetable Spring Rolls	8
☒ Spicy	Steamed Pork Char Siu Bao Buns	7
	Pan Seared Pork Dumpling "Pot Sticker"	8
	Hong Kong Style "Steamed" Dumpling (Pork, Shrimp, Vegetable or Fuku Special)	8

SOUPS

Hot and Sour Soup	5
Tofu Miso Soup	5
Chicken and Dumplings Miso Soup	7
Corn and Crab Chowder	7

SALADS

SMALL SALAD

☒ FUKU Caesar Salad with Tofu Croutons	6
☒ Tomato Cucumber and Avocado with Lemon Basil Vinaigrette	6
☒ House Green Salad with Carrot Ginger Dressing	5

SIGNATURE SALAD

☒ Indonesian Gado Gado Seasonal Vegetable Salad	12
Chili Citron Shrimp Salad with Kafir Vinaigrette	13
Tuna Tataki Salad with Mandarin Vinaigrette	15



SUSHI - 1 Piece

Maguro (Tuna)	2.5
Sake (Salmon)	2.5
Kanpachi (Amber Jack)	3
Tai (Japanese Snapper)	3
Hirame (Flounder)	3
Ebi (Shrimp)	3
Amaebi (Sweet Shrimp)	4
Amai Unagi (Sweet Eel)	3
Uni (Sea Urchin)	5.5
Ikura (Salmon Roe)	3
Shiromisakana (White Fish)	2.5
Saba (Wahoo)	2.5
Tako (Octopus)	3
Toro	MP

SASHIMI - 3 Piece

	7
	7
	8
	8
	8
	8
	10
	8
	13
	8
	7
	7
	10
	MP

MAKI (Rolls)

Spicy Tuna	8	California	8
Tuna Scallion	8	Salmon Ginger	8
Yellowtail Scallion	8	Eel Avocado	8
Spicy Yellowtail	8	☒ Veggie	8
Shrimp Tempura	12	☒ Cucumber	6

FUKU MAKI Specialty Rolls

LDS ANGELES	14
King Crab, Avocado, Cucumber, Meyer Lemon Oil, Pearls	
MIAMI BEACH	12
Spicy Wahoo, Avocado, Salsa and Fresh Jicama	
RIO DE JANEIRO	12
Tempura Shrimp, Cream Cheese, Chile Pineapple, Tobiko	
PHILADELPHIA	16
Ribeye Steak, Shallots, Spicy Cheese, Brioche, Asian Ketchup	
N.Y.C.	13
Smoked Salmon, Cream Cheese, Cucumber, Onion Sunomono Foam	
LAS VEGAS	14
Yellowtail, Jalapeno, Cilantro, Cucumber and Chimichurri	
PARIS FUN JAVA	16
Crispy Grouper, Panko Crust, Red Pepper, Cream Cheese, Curry Sauce	
BOSTON	13
Crispy Grouper, Spicy Cream Cheese, Bacon, Thai Chile Maple Sauce	
PALM BEACH	25
Lobster, Filet Mignon, Grilled Asparagus, Black Caviar, Spicy Hollandaise	
MILANO	14
Prosciutto, Orzo, Bechamel, Grilled Asparagus, Balsamic Reduction, Arugula Pesto	
☒ BROOKLYN VP	12
Grilled Japanese Eggplant, Mozzarella, Roasted Spicy Tomato Sauce, Basil	
VENICE BEACH (Riceless Roll)	13
Yellowtail, Tuna, Salmon, Crab, Avocado, Cucumber Skin in Blood Orange Ponzu	
HAVANA	13
Coconut Tempura Shrimp, Mango Salsa, Fried Plantains, Garlic Aioli	

Executive Chef: Shawn Kaplan

CHINATOWN TRADITIONS

The Traditions of China in a Modern Style

ORANGE PEEL CHICKEN	15
SWEET AND SOUR GINGER CHICKEN	14
☒ KUNG PAO CHICKEN	14
MONGOLIAN BEEF	17
MANDARIN ORANGE PEEL FILET MIGNON	22
☒ SZECHUAN SHRIMP	17
☒ MAPAO TOFU AND MUSH-ROOMS	14
FUKU MU SHU CRISPY DUCK	20
SZECHUAN LAMB	20

お任せ

Our servers are here to guide and assist in creating the perfect meal, so please call on them for any request great or small.



FUKU SIGNATURE PLATES

Daily Fish Miso	MP
Charred Grilled Kobe Ribeye Steak	36
☒ Spiced Angry Lobster	30
Fragrant Steamed Sea Bass with Scallion and Ginger	28
New Style Japanese Seafood Risotto Tobanjan	24
Indian Style Pan Seared Scallops	26

18% gratuity added to parties of 6 or more.



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MODERN ASIAN CUISINE

NOODLES, MEINS and RICE

FUKU Fried Rice (Pork, Shrimp or Beef)	7
FUKU Luxurious Lobster "Fried Rice"	12
Crazy Dan Dan Noodles	11
Chow Fun Noodles (Beef, Pork, Chicken or Vegetable)	9
Riley's Lo Mein with Vegetable	8

SIDE DISH and VEGETABLES

FUKU Fries	6
Japanese Eggplant "Nasu Shigiyaki"	8
Garlic and Lemon Wok Spinach	6
Buddha's Harmonious Vegetable Feast (Steamed or Stir Fry)	9
Grilled Asparagus Kushiyaki	7
Wasabi Ultra Whipped Potatoes	7

Warning: Consuming Raw and or Uncooked Fish, Meat, Poultry and Eggs Can Lead to a Greater Risk of Food Borne Illness. To Avoid Risk Consume All Foods Fully Cooked