

Menus

Appetiser / Entrée

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| Oyster shooter | Freshly shucked oyster with ponzu and salmon roe | 6ea |
| Oyster Kakisu | Freshly shucked oyster with spicy (3pc) White Radish and dash of ponzu (1/2) | 15 24 |
| Tuna Tataki | Seared Tuna with homemade special ponzu | 15 |
| Edatsuki Edamame | Boiled edamame on stem | 9 |
| Ikura Oroshi (2pc) | Slice of salmon topped with grated white radish with salmon roe garnish | 9 |
| Soy duck breast | Sliced steamed duck breast with mustard and ponzu | 15 |
| Gyoza Pork or Vege (5pc) | Pan Fried Gyoza either Pork or Vege | 12 |
| Beef Tataki Slice | Seared beef scotch slice with grated white radish and special ponzu sauce | 16 |
| Soft Shell Crab | Deep fried soft shell crab with mayonnaise | 14 |
| Rolled Dashi Egg | Sweetened egg cooked Japanese omelette | 13 |
| Age Dashi Tofu (3pc) | Deep fried silken tofu with soy base dashi | 12 |
| Sakura Tako (5pc) | Boiled then steamed Octopus in sweet mirin and soy | 18 |
| Hotate Yaki (1pc) | Hokkaido (Japanese scallop), pan seared in Japanese sake dressed and flame torched Mentai (Spicy cod roe) mayonnaise | 9 |
| For any allergic requirements Please advise our staff | | |

SUSHI Assortment

Sushi and Sashimi Signature Combination

Combination of sushi and sashimi presented in chef's special arrangement.

Perfect to share amongst 2-4 people

90

| Nigiri Sushi Ala carte (2pc per serve on price) | | |
|---|--|----|
| Maguro | Freshly sliced tuna Nigiri | 9 |
| Salmon | Freshly sliced Tasmanian salmon Nigiri | 8 |
| Hamachi | Freshly sliced hiramasa King fish Nigiri | 9 |
| Shiromi | Freshly sliced white fish for the day | 7 |
| Tobiko | Flying fish roe | 8 |
| Tako (octopus) | Boiled octopus | 8 |
| Ikura | Large size salmon caviar | 12 |
| Scallop | Japanese Hokkaido Scallop | 9 |
| Scampi (1pc) | Whole Scampi | 10 |
| Anago (1pc) | Whole Anago (ocean eel) | 8 |
| Nigiri Sushi Chef's Selection | | |
| 2 Pc | 3 kinds | 33 |
| 2 Pc | 5 kinds | 50 |
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MAKI Rolled Sushi

| Chu Maki (Medium Rolls 4pc) | | |
|-----------------------------|--|----|
| FUJITEI Maki | Inside out tuna and salmon sushi roll, coated in Crispy Tempura, topped with ikura (salmon Roe) | 15 |
| Spider Roll | Inside out softshell crab roll with special spice sauce, topped with tobiko (fly fish roe) | 16 |
| Ebi Ten Roll (8pc) | Inside out tempura prawn roll top with tobiko mayonnaise | 16 |
| | Deceived by the name, ultimate eel roll. Camembert cheese and cucumber roll. Topped with whole piece Eel, with | |

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| Unagi Roll (8pc) | chefs | Original unagi sauce (reduced sweet soy) | 34 |
| Hoso Maki (Thin Rolls 6pc) | | | |
| Tekka Maki | | Fresh raw tuna hosomaki (thin roll) | 9 |
| Salmon Maki | | Fresh salmon filet hosomaki (thin roll) | 9 |
| Tobiko Maki | | Fly fish row hosomaki (thin roll) | 9 |
| Avocado Maki | | Ripe avocado hosomaki (thin roll) | 8 |
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CARPACCIO

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| FUJITEI Signature Carpaccio Combination | |
| Marinated in our original blended Basil Olive oil vinaigrette | |
| Tuna, Salmon, King Fish | 3 kinds 30 |
| Tuna, Salmon, King Fish, Boiled Octopus, Scallop | 5 kinds 48 |
| (3pc serving/kind) | |
| Ala carte Carpaccio (5pc) | |
| Tuna | 22 |
| Salmon | 20 |
| Kingfish | 22 |
| Scallop | 22 |
| Tako (boiled Octopus) | 20 |
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SASHIMI

| | | |
|---|---|----|
| Standard | Generally Tuna, salmon, and white fish of the day | 25 |
| Premium | Variety of fillet of our freshest fish of the day | 37 |
| Omakase | Finest top selection from the chef | 68 |
| Tuna Sashimi (5pc) | Freshly sliced tuna | 18 |
| Salmon Sashimi (5pc) | Freshly sliced salmon | 16 |
| Hamachi Sashimi (5pc) | Freshly sliced hiramasa kingfish | 18 |
| Scampi Sashimi (3pc) | Freshly deshelled whole scampi | 28 |
| Tako Sashimi (5pc) | Sliced boiled Octopus | 18 |
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SALAD DISHES

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|---|--|----|
| FUJITEI Garden Salad | Green veg and salad with our home made dressing | 16 |
| Softshell crab Salad | Deep fried softshell crab dressed in original salad dressing | 18 |
| Salmon Salad | Fresh salmon slices on fresh garden salad with homemade dressing | 18 |
| Tuna Salad | Fresh Tuna slice on fresh garden salad | 20 |
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NOODLE DISHES

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|---|--|----|
| Tempura Udon (Hot or Cold) | Udon (Thick rice noodles) topped with Assorted or seasonal veg tempura in soup | 18 |
| Tempura Soba (Hot or Cold) | Soba (buck wheat noodles) topped with Assorted or seasonal veg tempura in soup | 18 |
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GRILLED DISHES

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|---|---|----|
| Grilled Teriyaki Salmon | Pan fried fresh salmon slice with our original teriyaki sweet sauce garnished with hard veg | 18 |
| Sizzling Tuna Steak (140g) | Pan fried fresh tuna block with wasabi based soy sauce served on a hot Sizzling plate | 22 |
| Teriyaki Mush Steak | Pan Seared whole Large Flat Mushroom with Teriyaki sauce | 20 |
| Unagi Kabayaki | Whole Eel fillet, grilled over with special sauce and glazed with sweet soy | 26 |
| Lamb Cutlets | Lamb cutlet from the rack served on home made sweet soy marinade | 28 |
| Chicken Teriyaki | Chicken thigh fillet, pan-fried with chef's original sweet Teriyaki sauce | 18 |
| Beef STEAK (130g) | Steak to your liking, served on our special Homemade Japanese BBQ sauce | 32 |
| Salmon Mentai Yaki | Pan Fried fresh Salmon fillet dressed and Glazed with spicy cod roe mayonnaise | 22 |
| Gin Dara Saikyo Miso Yaki | Cured black cod in chef's special miso, Grilled to enhance the flavour | 22 |
| Saba Shio Yaki | Grilled Japanese pike, sides with grated White radish and lemon wedge | 18 |
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DEEP FRIED DISHES

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|---|---|----|
| Tempura Moriawase | Assortment of tiger prawn, white fish and vegetables tempura | 22 |
| Ebi Tempura | Tiger prawn Tempura (5pc) | 24 |
| Yasai Tempura | Assorted seasonal vegetable tempura | 16 |
| Agebitashi Chicken | Deep Fried Thigh chicken with skin soaked in soy and dashi based broth | 22 |
| Tori Karaage (5pc) | Thigh fillet chicken with skin marinated in our original sauce before fried | 17 |
| Japanese Taraba Crab | Japanese Taraba crab leg tempura | 45 |
| SIDES | | |
| Gohan | Steamed Rice | 3 |
| Miso Shiru | Soy Bean paste (miso) soup with seaweed Tofu and spring onion | 3 |
| Ikura Chawan Mushi | Steamed savoury egg a silk texture soft egg topped with salmon caviar | 12 |
| Kani Ankake Chawan Mushi | Steamed savoury egg with Taraba(JPN) Crab | 13 |
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