



OSHOKUJI DOKORO

藤 FUJI 庭  
TEI

## WELCOME TO FUJITEI

Taking on the legacy of the formally known restaurant, we are delighted for the new change with new revised menu from our chef.

We pride in bring to your table the freshest produce by visiting markets and suppliers to ensure the quality of the produce used are to our impost standard quality.

Our ambiance taken care of to the best as we can, with a compromising Japanese style garden in our courtyard, whether in summer or winter.

Enjoy the season as we prepare the seasonal dishes.

Please make yourself at home in FUJITEI.

## Appetiser / Entree 前菜

Oyster Shooter / ea. \$6  
オイスター・シューター  
Freshly shucked oyster with ponzu and salmon roe

Oyster Kakisu (3pcs / 6pcs) \$15 | \$24  
生牡蠣酢  
Freshly shucked oyster with spicy white Radish and dash of ponzu

Tuna Tataki \$18  
鮪のタタキ  
Seared Tuna with homemade special ponzu

Edamame \$9  
枝付き枝豆  
Boiled edamame on stem

Ikura Oroshi (2pcs) \$12  
イクラおろし  
Slice of salmon topped with grated white radish with salmon roe garnish

Soy Duck Breast \$15  
鴨の醤油煮  
Sliced steamed duck breast with mustard and duck soy

Gyoza Pork or Vege (5pcs) \$12  
餃子豚・野菜  
Pan Fried Gyoza either Pork or Vege

Beef Tataki Slice \$16  
牛のタタキ  
Seared beef scotch slice with grated white radish and special tataki sauce

Soft Shell Crab \$14  
ソフトシェルクラブ  
Deep fried soft shell crab with mayonnaise

Agedashi Tofu \$12  
揚げだし豆腐  
Deep fried silken tofu with soy base dashi

Hotate Yaki (1pc) \$9  
帆立焼き  
Hokkaido (Japanese scallop), pan seared in Japanese sake dressed and flame torched Mentai (Spicy cod roe) mayonnaise

## Deep Fried 揚げ物

Tempura Moriawase \$22  
天婦羅の盛り合わせ  
Assortment of tiger prawn, white fish and vegetables tempura

Ebi Tempura (5pc) \$24  
海老の天婦羅  
Tiger prawn Tempura

Yasai Tempura \$16  
野菜の天婦羅  
Assorted seasonal vegetable tempura

Agebitashi Chicken \$22  
鶏のモモ肉の揚げ浸し  
Deep Fried Thigh chicken with skin soaked in soy and dashi based broth

Tori Karaage \$17  
鶏唐揚げ  
Thigh fillet chicken with skin marinated in our original sauce before fried

Japanese Taraba Crab \$45  
タラバガニの天婦羅  
Japanese Taraba crab leg tempura

## Sides 付け合わせ

Gohan \$3  
御飯  
Steamed Rice

Miso Shiru \$3  
味噌汁  
Soy Bean paste (miso) soup with seaweed Tofu and spring onion

Ikura Chawan Mushi \$12  
茶碗蒸し(イクラ添え)  
Steamed savoury egg a silk texture soft egg topped with salmon caviar

Kani Ankake Chawan Mushi \$13  
茶碗蒸し(蟹あんかけ)  
Steamed savoury egg with Taraba Crab



## Sushi 鮓

Signature Sushi and Sashimi \$90  
Combination (2-4 People)

鮓と刺身の盛り合わせ

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

**Nigiri Sushi Ala carte 握り鮓**  
(2pc per serve on price)

**Maguro 鮪** \$9  
Freshly sliced tuna Nigiri

**Salmon 鮭** \$8  
Freshly sliced Tasmanian salmon Nigiri

**Hamachi 鮫** \$9  
Freshly sliced hiramasa King fish Nigiri

**Shiromi 本日の白身** \$7  
Freshly sliced white fish for the day

**Tobiko 飛卵** \$8  
Flying Fish Roe

**Tako (Octopus) タコ** \$8  
Boiled octopus

**Ikura イクラ** \$12  
Large size salmon caviar

**Scallop 帆立** \$9  
Japanese Hokkaido Scallop

**Scampi (1pc) スキャンピー** \$10  
Whole Scampi

**Anago (1pc) 穴子** \$8  
Whole Anago (ocean eel)

### Nigiri Sushi Chef's Selection

#### お任せ鮓

Modern style nigiri, seasoned by chef's special saucing, or prepared originally.

2pcs 3 kinds 3種お任せ \$33

2pcs 5 kinds 5種お任せ \$50

## Carpaccio

### FUJITEI Signature Carpaccio Combination

#### 藤庭流カルパッチョ

Marinated in our original blended Basil Olive oil vinaigrette (3pc serving/kind)

3 kinds 3種盛、鮓・鮭・鮫 \$30  
Tuna, Salmon, King Fish

5 kinds 5種盛 \$48  
Tuna, Salmon, King Fish + 2 kinds of chef's selection

## Maki Rolled Sushi 巻き寿司

### Chu Maki (Medium Rolls 4pcs) 中巻き

**FUJITEI Maki 藤庭巻き** \$15  
Inside out tuna and salmon sushi roll, coated in Crispy Tempura, topped with ikura (salmon Roe)

**Spider Roll スパイダーロール** \$16  
Inside out softshell crab roll with special spicy sauce, topped with tobiko (fly fish roe)

**Ebi Ten Roll 海老天巻 (8pc)** \$16  
Inside out tempura prawn roll top with tobiko mayonnaise

**Unagi Roll (8pc)** \$34  
鰻とカマンベールチーズ巻き

Deceived by the name, ultimate eel roll. Camembert cheese and cucumber roll topped with whole piece Eel, with chefs original unagi sauce (reduced sweet soy)

### Hoso Maki (Thin Rolls 6pcs) 細巻き

**Tekka Maki 鉄火巻き** \$9  
Fresh raw tuna hosomaki (thin roll)

**Salmon Maki 鮭巻き** \$9  
Fresh salmon filet hosomaki (thin roll)

**Tobiko Maki 飛卵巻き** \$9  
Fly fish row hosomaki (thin roll)

**Avocado Maki アボカド巻き** \$8  
Ripe avocado hosomaki (thin roll)

### Ala carte Carpaccio (5pc serving)

Tuna 鮓 \$22

Salmon 鮭 \$20

Kingfish 鮫 \$22

Scallop 帆立 \$22

Tako (Boiled Octopus) タコ \$20



## Sashimi 刺身

<b>Standard 盛り合わせ</b> \$25 Generally tuna, salmon and white fish of the day
<b>Premium 上・盛り合わせ</b> \$37 Variety of fillet of our freshest fish of the day
<b>Omakase お任せ刺身</b> \$68 Finest top selection from the chef
<b>Tuna Sashimi 鮭の刺身 (5pc)</b> \$18 Freshly sliced tuna
<b>Salmon Sashimi 鮭の刺身 (5pc)</b> \$16 Freshly sliced salmon
<b>Hamachi Sashimi 鰯の刺身 (5pc)</b> \$18 Freshly sliced hiramasa kingfish
<b>Scampi Sashimi スキャンピー刺身 (3pc)</b> \$28 Freshly deshelled whole scampi
<b>Tako Sashimi タコの刺身 (5pc)</b> \$18 Sliced Boiled Octopus

## Salad Dishes サラダ

<b>FUJITEI Garden Salad 藤庭サラダ</b> \$16 Green veg and salad with our homemade dressing
<b>Softshell Crab Salad 蟹サラダ</b> \$18 Deep fried softshell crab dressed in original salad dressing
<b>Salmon Salad 鮭サラダ</b> \$18 Fresh salmon slices on fresh garden salad with homemade dressing
<b>Tuna Salad 鮭サラダ</b> \$20 Fresh tuna slice on fresh garden salad

## Noodle Dishes 麺物

<b>Tempura Udon (Hot or Cold)</b> \$18 天婦羅 うどん・ざるうどん Udon (Thick rice noodles) topped with assorted or seasonal veg tempura in soup
<b>Tempura Soba (Hot or Cold)</b> \$18 天婦羅 そば・ざるそば Soba (buckwheat noodles) topped with assorted or seasonal veg tempura in soup

## Grilled Dishes 焼き物

<b>Grilled Teriyaki Salmon</b> \$18 照り焼きサーモン Pan fried fresh salmon slice with our original teriyaki sweet sauce garnished with hard veg
<b>Sizzling Tuna Steak (140g)</b> \$22 鮭ステーキ Pan fried fresh tuna block with Japanese BBQ sauce served on a hot sizzling plate
<b>Teriyaki Mush Steak</b> \$20 照り焼きマッシュステーキ Pan seared whole large flat mushroom with teriyaki sauce
<b>Unagi Kabayaki</b> \$26 ウナギの蒲焼 Whole eel fillet, grilled over with special sauce and glazed with sweet soy
<b>Lamb Cutlets</b> \$28 ラムカットレット Lamb cutlet from the rack served on homemade sweet soy marinade
<b>Chicken Teriyaki</b> \$18 鶏の照り焼き Chicken thigh fillet, pan-fried with chef's original sweet teriyaki sauce
<b>Beef Steak (130g)</b> \$32 リブアイ牛ステーキ Steak to your liking, dressed with our special homemade Japanese BBQ sauce
<b>Salmon Mentai Yaki</b> \$22 鮭の明太焼き Pan fried salmon fillet dressed and glazed with spicy cod roe mayonnaise
<b>Gin Dara Saikyo Miso Yaki</b> \$22 銀鱈西京味噌焼き Cured black cod in chef's special miso, grilled to enhance the flavour
<b>Saba Shio Yaki</b> \$18 鯖の塩焼き Grilled Japanese pike, sides with grated white radish and lemon wedge