



前菜

APPETIZERS



エイヒレ焼き
Eihire Yaki
(Grilled stingray fin)
\$ 11.80



タコわさび \$ 7.80
Tako Wasabi
(Raw octopus seasoned with wasabi sauce)



ゆず大根酢漬け \$ 4.80
Daikon Suzuke with Yuzu
(Homemade vinegared radish with citrus sauce)



冷奴 \$ 5.80
Yakko Tofu
(Organic cold bean curd)



特製ほうれん草ソースのサーモンカルパッチョ \$ 15.80
ルパッチョ
Spinach Salmon Carpaccio
(Homemade spinach sauce with salmon and truffle oil)



マグロのクリームチーズ \$ 9.80
Cream Cheese Maguro
(Diced cut raw tuna with cream cheese)



たたみイワシ \$ 9.80
Tatami Iwashi
(Grilled baby sardine)



玉子焼き \$ 5.80
Tamago Yaki
(Japanese traditional omelette)



枝豆 \$ 4.80
Edamame
(Boiled green soybean)



特製ほうれん草ソースのホタテカルパッチョ \$ 21.80
Spinach Scallop Carpaccio
(Homemade spinach sauce with scallop and truffle oil)

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サラダ

SALAD



野菜さらだ
Plain Salad
(Light healthy plain salad with Japanese wafu dressing)
\$ 5.80



豆腐サラダ 
Organic Tofu Salad
(Healthy bean curd salad with sesame dressing) \$ 8.80



サーモン・アボカドサラダ \$ 13.80
Salmon Avocado Salad
(Salmon sashimi and avocado salad with homemade spinach dressing)



刺身サラダ \$ 17.80
Sashimi Salad
(Mixed sashimi salad with Japanese wafu dressing)



豚しゃぶサラダ
Buta Shabu Salad
(Pork shabu-shabu style salad with sesame dressing) \$ 11.80

刺身 (5 pcs)

SASHIMI



3点盛り
(3 Kinds Sashimi Assorted)
\$ 21.80



5点盛り
(5 Kinds Sashimi Assorted) 🍷
\$ 35.80



7点盛り
(7 Kinds Sashimi Assorted)
\$ 49.80

マグロ赤身
Akami
(Regular tuna)
\$ 21.80



マグロ中トロ
Chutoro
(Semi fatty tuna belly)
\$ 37.80



サーモン
Salmon
\$ 11.80



トロサーモン
Toro Salmon
(Salmon belly) 🍷
\$ 17.80



甘エビ
Amaebi
(Sweet prawn)
\$ 17.80



マグロ大トロ
Otoro
(Fatty tuna belly) 🍷
\$ 45.80



メカジキ
Mekajiki
(Swordfish)
\$ 20.80



イクラ
Ikura
(Salmon roe)
\$ 17.80



うに
Uni
(Sea urchin)
\$ 36.80



ホタテ
Hotate
(Scallop)
\$ 24.80



タコ
Tako
(Octopus)
\$ 11.80

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寿司 (1 pcs)

SUSHI



マグロ大トロ
Otoro
(Fatty Tuna belly)
\$ 10.80



マグロ中トロ
Chutoro
(Semi fatty tuna belly)
\$ 7.80



サーモン
Salmon
(Salmon)
\$ 2.80



マグロ赤身
Akami
(Regular tuna)
\$ 4.80



トロサーモン
Toro Salmon
(Salmon belly)
\$ 6.80



ホタテ
Hotate
(Scallop)
\$ 7.80



メカジキ
Mekajiki
(Swordfish)
\$ 5.80



甘エビ
Amaebi
(Sweet prawn)
\$ 6.80



イクラ
Ikura
(Salmon roe)
\$ 6.80



うに
Uni
(Sea urchin)
\$ 13.80



タコ
Tako
(Octopus)
\$ 3.80



アナゴ
Anago
(Sea Eel)
\$ 5.80



うなぎ
Unagi
(Eel)
\$ 4.80



玉子焼き
Tamago
(Japanese omelette)
\$ 1.80

すし盛

SUSHIMORI



炙り寿司の盛り合わせ
Aburi Sushi Assorted
(5 pcs sushi)
\$ 27.80



千
Sen
(8 pcs sushi with a roll)
\$ 37.80

巻物

MAKIMONO



かっぱ巻き
Kappa Maki
(Cucumber roll)
\$ 4.80



サーモン巻き
Salmon Maki
(Salmon roll)
\$ 7.80



お新香巻き
Oshinko Maki
(Pickled radish roll)
\$ 4.80



鉄火巻き
Tekka Maki
(Tuna roll)
\$ 4.80



納豆巻き
Natto Maki
(Fermented soybean roll)
\$ 7.80



かんぴょう巻き
Kampyo Maki
(Seasoned gourd roll)
\$ 4.80



ネギトロ巻き
Negitoro Maki
(Minced fatty tuna with spring onion roll)
\$ 13.80



玉子巻き
Tamago Maki
(Japanese omelette roll)
\$ 3.80

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福千スペシャル巻き

FUKUSEN SPECIALTY ROLLS



エビ天ぷら巻き
Ebi Tempura Maki
(Prawn tempura roll)

\$ 13.80



マグロアボカド巻き
Maguro Avocado Maki

(Avocado, cucumber, sliced tuna topped with tobiko mayonnaise)

\$ 15.80



クローバー福千巻き
Clover Fukusen Maki

(Foie gras, cucumber, cherry tomato, salmon, butter teriyaki sauce)

\$ 27.80



サーモンの天ぷら巻き

Salmon Tempura Maki
(Salmon tempura, cucumber, cheese and mentai mayonnaise)

\$ 15.80



ソフトシェルクラブ巻き

Soft Shell Crab Maki
(Soft shell crab fried, cucumber, tobiko, mayonnaise)

\$ 13.80



カリフォルニア巻き

California Maki
(Crabstick, cucumber, avocado, tobiko)

\$ 9.80



スパイシーマグロ巻き

Spicy Tuna Maki
(Tuna, cucumber, spicy mayonnaise, tanuki tempura flakes)

\$ 15.80

ちらし・丼

CHIRASHI AND DONBURI



サーモン丼 🍣
Salmon Don
(Raw salmon slice with salmon roe on sushi rice served with miso soup) \$ 15.80



うに丼 🍣
Uni Don
(Sea urchin on sushi rice served with miso soup) \$ 37.80



サーモン・マグロ丼 \$ 17.80
Salmon Maguro Don
(Raw salmon and tuna slice with salmon roe on sushi rice served with miso soup)



福千ちらし
Fukusen Chirashi
(Assorted sashimi on sushi rice served with miso soup)
\$ 27.80



マグロ漬丼 \$ 15.80
Maguro Zuke Don
(Flavoured Tuna with egg yolk on sushi rice served with miso soup)



うなぎ丼 🍣
Unagi Don
(Grilled Eel with sauce on rice served with miso soup)
\$ 21.80



ネギトロ丼 \$ 21.80
Negitoro Don
(Minced Tuna Belly with spring onion on sushi rice served with miso soup)



カツ丼 \$ 17.80
Katsu Don
(Pork cutlet with egg on rice served with miso soup)



天丼 \$ 17.80
Temdon
(Assorted tempura on rice served with miso soup)

焼き物

YAKIMONO



ホタテ明太子 
Hotate Mentaiko
(Grilled scallop and enoki mushroom with cod roe)
\$ 15.80



あらびきソーセージ
Arabiki Sausage
(Grilled pork sausage)
\$ 7.80



うなぎの蒲焼
Unagi Kabayaki
(Grilled Eel with sauce)
\$ 17.80



銀ダラの照り焼き 
Gindara Teriyaki
(Grilled black cod with teriyaki sauce)
\$ 19.80



サーモンの照り焼き
Salmon Teriyaki
(Grilled salmon with teriyaki sauce)
\$ 15.80




鯖の塩焼き
Saba ShioYaki
(Grilled mackerel with salt)
\$ 10.80



牡蠣の醤油焼き
Kaki Shoyu Yaki
(Grilled oyster with soy sauce)
\$ 9.80

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揚げ物

A G E M O N O



とんかつ
Ton Katsu
(Deep fried pork cutlet) \$ 13.80



揚げ出し豆腐
Agedashi Tofu
(Deep fried beancurd with sauce) \$ 7.80



チキンかつ
Chicken Katsu
(Deep fried chicken cutlet) \$ 13.80



牡蠣フライ
Kaki Fry
(Fried oyster) \$ 9.80



ソフトシェルクラブ揚げ
Soft Shell Crab Age
(Deep fried soft shell crab) \$ 17.80



鶏の唐揚げ
Tori Karaage
(Japanese fried chicken) \$ 9.80

蒸し物

M U S H I M O N O



イクラ茶碗蒸し
Ikura Chawan Mushi
(Salmon roe on Japanese steamed egg) \$ 11.80



フォアグラ茶碗蒸し
Foie Gras Chawan Mushi
(Foie gras on Japanese steamed egg) \$ 11.80



トリュフ茶碗蒸し
Truffle Chawan Mushi
(Truffle flavoured Japanese steamed egg) \$ 9.80



茶碗蒸し
Chawan Mushi
(Japanese steamed egg) \$ 4.80

炒め物/肉

ITAME MONO / NIKU



豚の角煮 
Buta Kakuni
(Slow cook pork belly)
\$ 19.80



野菜炒め
Yasai Itame
(Pan-fried mixed vegetables)
\$ 7.80




野菜天ぷら
Yasai Tempura
(Vegetable Tempura)
\$ 11.80



天ぷらの盛り合わせ
Tempura Moriawase
(Assorted Tempura)
\$ 14.80




和牛ステーキ 
Wagyu steak
(Grilled Japanese wagyu beef with steak sauce and yuzu chilli)
\$ 57.80



豚の味噌キャベツ
Buta Miso Cabbage
(Grilled thin-slice pork belly with homemade miso sauce)
\$ 13.80



フォアグラとキノコのバター炒め 
Foie Gras and Kinoko Butter Itame
(Pan-fried mixed mushroom with butter and foie gras)
\$ 17.80

天ぷら


TEMPURA



海老天ぷら
Ebi Tempura
(Prawn Tempura)
\$ 17.80

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麺類

MEN RUI



天ぷらそうめん \$ 17.80
Tempura Somen · Soba · Inaniwa Udon
(Hot fine noodles with tempura)



そうめん \$ 11.80
Somen · Soba · Inaniwa Udon
(Hot fine Japanese noodles)



ざるそうめん \$ 9.80
Zaru Somen · Soba · Inaniwa Udon
(Cold fine Japanese noodles)

汁物

SHIRUMONO



味噌汁 \$ 2.80
Miso Shiru
(Miso soup)



野菜味噌汁 \$ 6.80
Yasai Miso Shiru
(Mixed vegetables miso soup)



白飯 \$ 1.80
Shiromeshi
(Japanese white rice)



御飯セット \$ 4.80
Gohan Set
(Japanese white rice with miso soup)



海鮮味噌汁 \$ 10.80
Kaisen Miso Shiru
(Mixed seafood miso soup)

ご飯類

GOHAN RUI



シーフードチャーハン \$ 15.80
Seafood Chahan
(Seafood fried rice)



ニンニクチャーハン \$ 9.80
Ninniku Chahan
(Garlic fried rice)

デザート

DESSERTS



ごまアイス・クリーム
Goma Ice-cream
(Japanese black sesame ice-cream)

\$ 4.80



抹茶アイス・クリーム
Matcha Ice-cream
(Japanese green tea ice-cream)

\$ 4.80



どら焼き
Dorayaki
(Japanese confection with red bean)

\$ 6.80



ゆずアイス・クリーム
Yuzu Sorbet
(Japanese citrus sorbet)
\$ 4.80

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