

SPECIAL DRINKS

SERVED IN A GLASS 14

**The Banzai** - A mixture of tropical fruit juice, rum and a splash of amaretto

**The Geisha** - Vodka, pineapple juice, sweet & sour and Blue Curacao

**The Sumo** - A shot of Malibu Rum, sour mix, orange & pineapple juice and triple sec

**The Ninja** - A shot of tequila, orange & pineapple juice, triple sec and grenadine

COCKTAILS

AMF 18

Apple Martini 16

Bahama Mama 14

Black Russian 14

Bloody Mary 14

Blue Hawaiian 13

Cadillac Margarita 15

Cosmopolitan 14

Duck Fart (shot) 14

Electric Watermelon 16

Hot Toddy 16

Kamikaze 14

Lemon Drop 14

Liquid Marijuana 14

Lychee Martini 16

Mai Tai 16

Manhattan 16

Margarita 14

Martini 14

Mojito 14

Moscow Mule 14

Old Fashioned 12

Pina Colada 14

Sangria 14

Sake Bomb 8

Strawberry Daiquiri 14

Tequila Sunrise 14

Trash Can 20

White Russian 14

Winter in Fuji 16

Or any other cocktail of your choice!

IF TODAY IS A BIRTHDAY, ANNIVERSARY OR ANY OTHER SPECIAL OCCASION, JUST LET US KNOW AND OUR STAFF WOULD LIKE TO HELP YOU CELEBRATE WITH A UNIQUE FUJI TOUCH.

It Is Against State Law and Our Policy to Serve Alcoholic Beverages to Anyone under 21 Years of Age.

BEER & WINE

DRAFT BEER

Manny's 7

Indian Pale Ale 7

Sapporo 7

Mac & Jack's 7

Kirin 7

BOTTLE BEER

Guinness 8

Coors Light 6

Heineken 8

Non-Alcoholic Beer 7

Angry Orchard 7

Michelob Ultra 7

Corona 8

Asahi 7

Asahi (Large Bottle) 12

SAKE

Hot Sake 16

Nigori (Unfiltered) 28

Ginjo (Filtered) 28

Sparkling Sake 28

PREMIUM COLD SAKE

Otokoyama 720 ml bottle 100

JAPANESE WINE

Plum Wine glass 10 • bottle 38

HOUSE WINE

White Wine

Chardonnay 13 • 43

Pinot Grigio 13 • 43

Moscato 13 • 43

Prosecco Champagne (personal size) 13

WA. Hills Riesling 13 • 43

Sauvignon Blanc 13 • 43

Red Wine

WA State Cabernet (Yakima Valley), US 13 • 45

14 Hand Cabernet 13 • 45

Pinot Noir 13 • 45

Merlot 13 • 45

BEVERAGES

Coke, Diet Coke, Sprite 5

Root Beer, Lemonade 5

Iced Tea 5

Shirley Temple 6

Roy Rogers 6

Hot Green Tea 4

Milk 5

Fuji Bottle Water 5

Chocolate or Strawberry Milk 6

Juice 5

Orange, Pineapple, Cranberry or Apple

House Punch 6

Orange, Pineapple, Cherry Juice Mix

Italian Soda 7

Strawberry, Raspberry, Blackberry, Orange, Peach, Vanilla or Mango

Virgin Pina Colada 9

Virgin Strawberry Daiquiri 9

Desserts

Tempura Ice Cream 14

Balls of ice cream wrapped in pound cake slices are re-frozen, then coated in batter and deep fried (Vanilla, Strawberry)

Mochi Ice Cream (2 Bon Bons) 6

Japanese rice cakes with an ice cream center, in a soft, slightly chewy, sweet rice dough (Green Tea, Vanilla, Chocolate, Mango, or Strawberry)

Consuming raw or undercooked meat, poultry, egg, fish or shellfish, may increase your risk of foodborne illness. Especially if you have certain immune compromising illnesses.

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# APPETIZERS

1. **Shrimp & Veggie Tempura** (Deep Fried) 14
2. **Shrimp Tempura** (Deep Fried) 15
3. **Vegetable Tempura** (Deep Fried) 15
4. **Gyoza** (Deep Fried) 11
5. **Soft Shell Crab** (Deep Fried) 15
6. **Edamame** 9
7. **Seaweed Salad** 11
- \* 8. **Tuna Poké** 16
- \* 10. **Hamachi Kama** 21
- \* 11. **Fuji Blossom** (Tuna or Salmon) 12

# NIGIRI SUSHI

- |                                     |                                          |
|-------------------------------------|------------------------------------------|
| * 1. <b>Sake</b> (Salmon) 10        | 10. <b>Tamago</b> (Sweet Egg) 7          |
| * 2. <b>Hamachi</b> (Yellowtail) 11 | * 11. <b>Hotategai</b> (Scallop) 15      |
| 3. <b>Unagi</b> (Eel) 11            | * 12. <b>Tobiko</b> (Flying Fish Egg) 10 |
| * 4. <b>Tuna</b> 11                 | * 13. <b>White Tuna</b> 11               |
| * 5. <b>Albacore Tuna</b> 10        | * 14. <b>Saba</b> (Mackerel) 9           |
| * 6. <b>Tai</b> (Red Snapper) 9     | * 15. <b>Spicy Creamy Scallop</b> 15     |
| 7. <b>Ebi</b> (Shrimp) 9            | * 16. <b>Amaebi</b> 15                   |
| 8. <b>Tako</b> (Octopus) 10         | 17. <b>Inari</b> 8                       |

# DINNERS

DINNERS ARE PREPARED AT YOUR TABLE AND INCLUDE SALAD, SOUP, STEAMED RICE, 2-PIECE PRAWN APPETIZERS AND VEGETABLES.

A \$15 SHARING FEE APPLIES TO GUESTS SHARING A HIBACHI ENTRÉE. INCLUDES THEIR OWN SOUP & SALAD.

## TEPPAN YAKI

1. **Tofu Vegetarian Platter** (prawn appetizer not included) 30
- \* 2. **White Meat Chicken** 35
- \* 3. **New York Steak** 40
- \* 4. **Shrimp** 43
- \* 5. **Shrimp & Scallops** 45
- \* 6. **Suki Yaki Steak** (thin sliced New York Steak) 36
- \* 7. **New York Steak & Lobster** 62
- \* 7b. **Filet Mignon & Lobster** 67
- \* 8. **Shrimp & Calamari** 45
- \* 8b. **New York Steak & Calamari** 49
- \* 9. **New York Steak & Shrimp** 49
- \* 9b. **New York Steak & Scallops** 52
- \* 10. **Filet Mignon** 48
- \* 10b. **Filet Mignon and Shrimp** 55
- \* 10c. **Filet Mignon and Scallop** 56
- \* 11. **New York Steak & Chicken** 43
- \* 11b. **Filet Mignon & Chicken** 49
- \* 12. **Shrimp & Chicken** 45
- \* 13. **Shrimp & Lobster** 62
- \* 14. **Tokyo Imperial** (Lobster, New York Steak, Chicken) 70
- \* 14b. **Tokyo** (New York Steak, Shrimp and Chicken) 60
- \* 15. **Salmon** 37

## ADDITIONAL SIDE ORDERS

- |                          |                              |                            |
|--------------------------|------------------------------|----------------------------|
| <b>Onion Soup</b> 3      | <b>Vegetables</b> 12         | * <b>Scallop</b> 28        |
| <b>Miso Soup</b> 4       | <b>Sautéed Mushrooms</b> 12  | * <b>Salmon</b> 25         |
| <b>Salad</b> 4           | <b>Sautéed Garlic</b> 11     | * <b>Calamari</b> 25       |
| <b>Steamed Rice</b> 4    | <b>Noodle</b> (Yaki Soba) 12 | * <b>New York Steak</b> 28 |
| <b>Side Fried Rice</b> 9 | * <b>Chicken</b> 22          | * <b>Filet Mignon</b> 34   |
| <b>Tofu</b> 14           | * <b>Shrimp</b> (5 pcs.) 24  | * <b>Lobster</b> 47        |

## CHILDREN'S MENU

INCLUDES, ONION SOUP, STEAMED RICE,  
1 PIECE PRAWN APPETIZER AND VEGETABLES (9 OR UNDER)

K1. **Chicken** 24 • K2. **Shrimp** 26 • K3. **Steak** 27

\*Parties of 5 or more will be charged a service of 20%

\*Consuming raw or undercooked meat, poultry, egg, fish or shellfish, may increase your risk of foodborne illness. Especially if you have certain immune compromising illnesses.

# SUSHI

## SPECIAL ROLLS

- |                                                                         |                                                                                  |
|-------------------------------------------------------------------------|----------------------------------------------------------------------------------|
| <b>Avocado Roll</b> 9                                                   | <b>Salmon Skin Roll</b> 20                                                       |
| <b>Cucumber Roll</b> 9                                                  | Grilled, crispy salmon skin, cucumber, avocado, green onion and tobiko           |
| <b>California</b> 10                                                    |                                                                                  |
| Crab, avocado, cucumber                                                 | * <b>Seahawk Roll</b> 20                                                         |
| <b>Caterpillar</b> 20                                                   | Crab, avocado, cucumber, spicy tuna, topped with tuna and avocado                |
| Eel, crab & cucumber topped with avocado and unagi sauce                | * <b>Seattle Roll</b> 16                                                         |
| * <b>Crispy Spicy Tuna</b> (Deep Fried) 20                              | Salmon, avocado and cucumber                                                     |
| Spicy tuna, cream cheese, avocado, spicy mayo with unagi sauce          | <b>Shrimp Tempura Roll</b> 17                                                    |
| <b>Crunch California Roll</b> (Deep Fried) 16                           | Deep fried shrimp, avocado, cucumber, crab and unagi sauce                       |
| With unagi sauce                                                        | * <b>Spicy Tuna or Salmon Roll</b> 16                                            |
| <b>Crunch Roll</b> 18                                                   | Cucumber                                                                         |
| Tempura shrimp, avocado, cucumber, crab with unagi sauce, crunch potato | <b>Spider Roll</b> 17                                                            |
| <b>Dragon Roll</b> 20                                                   | Crab, avocado, cucumber, deep fried soft shell crab and crunch potato            |
| Crab, avocado, cucumber, topped with eel, avocado and unagi sauce       | <b>Tiger Eye Roll</b> (Deep Fried) 18                                            |
| * <b>El Diablo</b> 20                                                   | Cream cheese, salmon, unagi sauce, spicy mayo and sriracha                       |
| Deep fried shrimp, cucumber, spicy tuna, crunch potato and spicy mayo   | * <b>Tokyo Roll</b> 21                                                           |
| * <b>Honey Moon Roll</b> 20                                             | Deep fried shrimp, crab, cream cheese, cucumber, topped with avocado, spicy tuna |
| Crab, avocado, cucumber, topped with salmon and avocado                 | * <b>Tuna Roll</b> 14                                                            |
| * <b>Las Vegas Roll</b> (Deep Fried) 20                                 | <b>Unagi Roll</b> 14                                                             |
| Salmon, cream cheese, avocado, unagi sauce and spicy mayo               | Unagi, cucumber, avocado and unagi sauce                                         |
| * <b>Lion King Roll</b> 20                                              | <b>Veggie Tempura Roll</b> 14                                                    |
| Crab, avocado & cucumber topped with salmon & spicy mayo, seared        | * <b>Volcano Roll</b> 25                                                         |
| * <b>Mariners Roll</b> 18                                               | Scallop, crab, baked on California roll, unagi sauce and spicy mayo              |
| Deep fried shrimp, crab, avocado, cucumber, topped with salmon and tuna | * <b>Yellowtail Roll</b> 16                                                      |
| * <b>Rainbow Roll</b> 20                                                | Hamachi, green onion                                                             |
| Assorted fish and avocado on California roll                            | <b>Vegetable Roll</b> 14                                                         |
|                                                                         | Fresh assorted vegetables and pickled vegetables                                 |

All rolls are made with Imitation Crab

## SASHIMI

- \* 1. **Sake** (Salmon 8pcs.) 26
- \* 2. **Maguro** (Tuna 8pcs.) 32
- \* 3. **Hamachi** 33  
(Yellowtail 8pcs.)
- \* 4. **Sashimi Combo** 31  
(Sm. 9pcs.)
- \* 5. **Sashimi Combo** 70  
(Lg. 24pcs.)

## SUSHI & SASHIMI COMBO

- \* A. **California Roll, Nigiri Sushi (6)** 29  
(Chef's Choice)
- \* B. **Tuna Sashimi Tuna Roll, Nigiri (2)** 35  
(Chef's Choice)
- \* C. **Salmon Sashimi Salmon Roll, Nigiri (2)** 33  
(Chef's Choice)
- \* D. **Yellowtail Sashimi & Yellowtail Roll, Nigiri (2)** 37  
(Chef's Choice)

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