

# 福 | TOWN

Sushi | Appetizers | Small Plates | Large Plates  
Chef: Hiroyuki Sakai

## Sushi

**toro** - fatty blue fin tuna 10

**bincho maguro** - local white tuna w/ roe 12

**katsuo** - cherrywood smoked shaved bonito 8

**hiramasa** - wild japanese golden amberjack + lime caviar 7

**king sake** - king salmon with sweet sake caviar 9

**uni** - alaskan sea urchin 10

**suzuki** - japanese sea bass 9

**masaba** - mackerel with flying fish roe and lemon 9

**tako** - steamed octopus 7

**gyoku** - fresh lobster omelette w/ organic egg 12

**unagi** - fresh water grilled eel 8

**kamasu** - seared baracuda 9

**kusshi oyster** - w/ yuzu jelly 5

**tobiko** - umami cured flying fish roe w/ lemon 8

## Appetizers

**edamame** - steamed soy beans w/ sea salt 5

**agedashi tofu** - aged fried tofu w/ tempura sauce and bonito flakes 9

**tempura mushrooms** - mixed wild mushrooms 9

**gyoza** - pan-seared chicken dumplings 7

**geso-age** - deep fried squid with ponzu 8

**udon tempura** - shrimp tempura with udon noodles in dashi broth - 8

**kasio** - sesame marinated seaweed 6

**miso** - shitake w/ tofu in bonito broth 6

**short ribs** - sweet soy glazed pork short ribs 8

**soft shell** - tempura soft shell crab 11

## Small Plates

**ceviche** - seabass w/ cilantro radish and lime 12

**yokai** - atlantic salmon w/ kale pear and yuzu 11

**hama chili** - japanese yellow tail w/ thai chilli orange and asian pear 12

**sakana mushi** - white fish w/ kaffir lime tomato and tom yum sauce 11

**tuna** - blue fin w/ mango sesame ginger and cilantro 9

**kinoko nabe** - wild mushrooms w/ friend tofu and bonito broth caviar 10

**beef negamaki** - seared wagyu w/ scallion enoki and black shoyu 14

**kurabuto** - pork belly w/ yuzu radish and asian green chillis 12

**wing** - yuzu brined chicken wing with chilli sauce 9

## Large Plates

**ribeye** - wagyu ribeye w/ wasabi ponzu black garlic leeks and sweet potato 35

**scallops** - japanese scallops w/ sea urchin ginger short grain black rice and lemon foam 28

**turbot** - steamed turbot w/ porcini crusted spinach and gnocchi 27

**prawn** - deep water prawns w/ black radish coriander lemon and leek confit 30

**isa** - grilled lobster w/ shitake bok choy and bonito lobster sauce 32

**salmon** - grilled atlantic salmon w/ kale black shoyu sesame lime green chilli 27

**filet** - wagyu filet w/ leek confit fresh horseradish and sea urchin bonito broth 45

**chop** - kurabuto pork chop w/ fennel pork belly black garlic and yuzu broth 30

**chicken** - airline breast w/ plum sweet rice and kaffir lime 28



# 福 | TOWN

Beer | Wine | Sake | Desserts  
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## Beer

- kirin ichiban** - lager w/ light hops and barley notes 5
- asahi** - super dry amber known as a black beer in japan 6
- sapporo** - bavarian style light beer 5
- bia saigon** - vietnamese lager w/ light and refreshing taste 5
- bir bintang** - indonesian pilsner w/ citrus and honey notes 6
- chang** - pale ale w/ malty flavor and citrus finish notes 5
- dagon** - sweet hoppy ale from myanmar
- tiger** - singapore light malty beer 5
- hitachino** - japanese white ale caramel notes with light hops 6

## Sake

- fujii** - dry with citrus aroma 25
- garyubai** - medium body w/ yamada-nishiki rice base 27
- hakushika** - medium dry w/ gently body and fruity aroma 25
- juyondia** - seet flavor w/ mild aroma 28
- kurashikku** - well balanced smooth and refreshing strong finish 29
- mansaku no hana** - light clean taste brewed using yamahai method 34
- meisousui** - extra dry w/ rich rice flavor and hint of sourness 28
- nichiei** - rich dry balanced flavor w/ natural gingo aroma 29
- seiru** - extra dry with dubtle melon flavor and a sharp finish 39

## White

- oroya** - sushi white from spain 22
- Eric Montintin** - sauvignon blanc from lorrie valley france 30
- Hahn** - chardonnay monterey california 32
- Beringer** - chardonnay private reserve napa california 60

## Red

- cycles** - pinot noir napa california 26
- line 39** - cabernet coastal california 24
- boneshaker** - zinfandel california 33
- st. francis** - merlot 2007 sonoma california 45

## Desserts

- molten chocolate** - cake w/ vanilla bean ice cream caramel candy crisp 8
- banana** - green tea and banana cake with coconut ice and tofee 8
- sorbet** - lemon yuzu sorbet
- lime pie** - layered kaffir lime and egg custard with a coconut tuile 7
- tea** - green tea icecream with kinako cake and cocoa crumble - 7
- mangos** - sweet mango rice pudding with sake sorbet and candy lime dust 8
- strawberry** - tempura bananas w/ candied strawberries and chocolate 7
- coconut** - coconut custard w/ pineapple and lime space candy 8
- jelly** - assorted asian fruit jellies 5

