

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

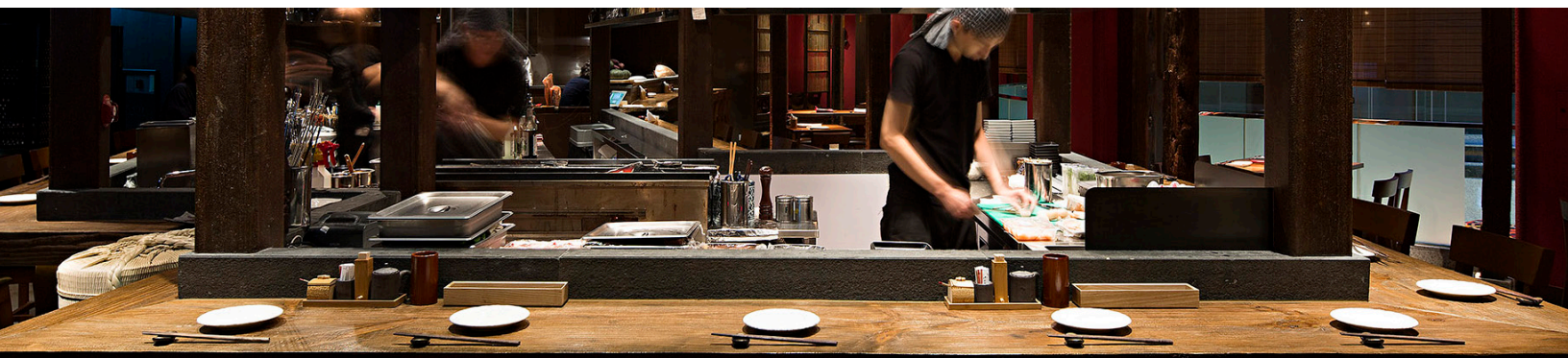
isa - grilled lobster w/ shitake bok choy and bonito lobster sauce 32

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



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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 carmel 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

