

APPETIZER

Edamame	\$5.95
Spicy Edamame	\$6.95
Spring Roll (Vegetable or Seafood)	\$6.50
Gyoza (Pan-fried or Steamed)	\$7.95
Tempura Vegetables	\$8.75
Tempura Chicken	\$8.95
Tempura Shrimp	\$9.95
Tempura Shrimp and Vegetables	\$9.95
Squid Rings OR Squid Steak	\$12.50
Tofu Steak	\$7.95
Crab Rangoon	\$7.95
Fujiyama Wings	\$12.50
Shrimp Shumai	\$6.50
Crawfish Tar Tar	\$13.95
J-Pop (Jalapeno Popper)	\$11.95
Baked Salmon Roll	\$13.95
Baked Salmon	\$13.95

SALAD

House Salad	\$4.95
Cucumber Salad	\$6.95
Seaweed Salad	\$7.50
Squid Salad	\$7.50
Sushi Bar Salad (Small)	\$8.95
Sushi Bar Salad (Large)	\$11.95
Snow Crab Salad	\$8.95
Seared Tuna Salad	\$12.95
Tuna Tataki Salad	\$13.95
Chef Special Salad	\$16.95
Seafood Salad	\$14.95
Salmon Kimchee Salad	\$12.95

SUSHI 2 pc with rice \$5.95 OR **SASHIMI** 7 pc no rice \$14.95

Salmon
Tuna
Yellow Tail
Escolar
Tuna Tataki
Crab Stick

Shrimp
Barbeque Eel *(for sashimi +\$1)*
Pepper Tuna *(for sashimi +\$1)*
Squid *(for sashimi +\$2)*
Smelt Roe *(for sashimi 5 cup)*
Wasabi Roe *(for sashimi 5 cup)*

REGULAR ROLLS \$5.95

Avocado Roll : *Only avocado inside*
Cucumber Roll : *Only cucumber inside*
California Roll : *Crabstick, cucumber, avocado, smelt roe*
Crunchy Roll : *Snow crab, crunchy, asparagus*
Snow Crab Roll : *Snow crab, avocado, asparagus*
Asparagus Tempura Roll : *Asparagus tempura w/ eel sc*
Vegetable Roll : *Variety of vegetables inside*
Squid Salad Roll : *Only squid salad inside*
Seaweed Salad Roll : *Only seaweed salad inside*

REGULAR ROLLS \$6.95

Tuna Roll : *Only fresh tuna inside*
Yellow Tail Roll : *Yellowtail, avocado, smelt roe*
Fresh Salmon Roll : *Salmon, avocado, smelt roe*
Spicy Tuna Roll : *Only spicy tuna inside*
BBQ Eel Roll : *Eel, avocado, cucumber, roe w/ eel sc*
Philadelphia Roll : *Smoked salmon, cheese, avocado*
Crawfish Roll : *Only crawfish inside*
Metairie Roll : *Tuna, snow crab, avocado w/ eel sc*
Mid City Roll : *Salmon, snow crab, avocado w/ eel sc*

All Regular Roll are wrapped with Seaweed Paper

Substitute with Soy Paper \$2 | Rice Paper \$2.50 | No Rice request \$2 | Extra Sauce 0.50
Add Avocado | Asparagus | Cucumber | Mango | Jalapeno | Crunchy | Cream Cheese \$1.50 Each

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg products may increase the risk of food borne illness

Subs or Add may require additional charge. 18% Gratuity will be added to parties of 5 or more. No individual check if more than 6 people.

SOUP

Clear Soup	\$2.50
Miso Soup	\$3.00
Gyoza Soup	\$7.95
Vegetable Soup (<i>large</i>)	\$10.95
Seafood and Vegetable Soup (<i>large</i>)	\$12.95

UDON NOODLE SOUP (*Thick noodle*)

Vegetable	\$12.95
Chicken	\$12.95
Beef	\$13.95
Tempura	\$14.95
Seafood	\$15.95

FRIED RICE OR NOODLES

Original	\$5.50
Vegetable	\$9.95
Chicken	\$10.95
Beef	\$11.95
Salmon	\$11.95
Shrimp	\$12.95
Chicken and Shrimp with Pineapple	\$13.95
Fujiyama Rice OR Noodle with Chicken, Beef and Shrimp	\$13.95

JAPANESE STIR-FRIED NOODLES

Yaki Udon (*Thick noodle*) OR Yaki Soba (*Thin noodle*)

Vegetable Yaki Udon	\$12.95
Chicken Yaki Udon	\$13.95
Beef Yaki Udon	\$14.95
Seafood Yaki Udon	\$15.95
Vegetable Yaki Soba	\$12.95
Chicken Yaki Soba	\$13.95
Beef Yaki Soba	\$14.95
Seafood Yaki Soba	\$15.95

KID'S HIBACHI

All day, Kids must be 10 and under

Served with clear soup, vegetables and hibachi rice. Any substitutions \$1.50

Hibachi Chicken	\$10.95
Hibachi Steak	\$11.95
Hibachi Shrimp	\$11.95

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg products may increase the risk of food borne illness

Subs or Add may require additional charge. 18% Gratuity will be added to parties of 5 or more. No individual check if more than 6 people.

LUNCH Open – 4 PM

Served with clear soup, house salad, and your choice of white rice or fried rice

Chicken Teriyaki	\$12.95
Grilled chicken breast with house teriyaki sauce	
Beef Teriyaki	\$13.45
Grilled ribeye steak with house teriyaki sauce	
Salmon Teriyaki	\$12.45
Grilled salmon steak with house teriyaki sauce	
Shrimp Teriyaki	\$13.95
Grilled shrimp with house teriyaki sauce	
Chicken Katsu	\$12.95
Fried breaded chicken with plum sauce	
Salmon Katsu	\$12.45
Fried breaded salmon with plum sauce	
Tempura Combo	\$14.95
Deep fried tempura-battered shrimp and vegetables	
Tempura Chicken	\$14.95
Deep fried tempura-battered chicken and vegetables	

HIBACHI LUNCH

Served with clear soup, house salad, vegetables and fried rice.

Any substitutions \$1.50 Extra sauce ¢50

Hibachi Vegetables	\$10.95
Hibachi Chicken	\$12.95
Hibachi Shrimp	\$14.95
Hibachi Salmon	\$14.95
Hibachi Scallop	\$15.95
Hibachi Steak	\$14.95
Hibachi Fillet Mignon	\$16.95

Side Order (Comes with entrée only) \$5.00

Shrimp or Chicken or Scallop

BENTO BOX \$19.95

Served Lunch and Dinner

Clear soup, House salad, Snow crab roll, Tempura shrimp, Tempura vegetables,
Crab Rangoon, Fried rice and your choice of entrée from below

- | | |
|--------------------|-------------------|
| ■ Chicken Teriyaki | ■ Salmon Teriyaki |
| ■ Beef Teriyaki | ■ Chicken Katsu |
| ■ Shrimp Teriyaki | ■ Sashimi |

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg products may increase the risk of food borne illness

Subs or Add may require additional charge. 18% Gratuity will be added to parties of 5 or more. No individual check if more than 6 people.

DINNER 4 PM – 15 minutes to Close

Served with clear soup, house salad, vegetables and your choice of white rice or fried rice.

Chicken Teriyaki	\$17.95
Grilled chicken breast with house teriyaki sauce	
Beef Teriyaki	\$19.95
Grilled ribeye steak with house teriyaki sauce	
Salmon Teriyaki	\$18.95
Grilled salmon steak with house teriyaki sauce	
Shrimp Teriyaki	\$18.95
Grilled shrimp with house teriyaki sauce	
Chicken Katsu	\$17.95
Fried breaded chicken with plum sauce	
Salmon Katsu	\$18.95
Fried breaded salmon with plum sauce	
Tempura Combo	\$19.95
Deep fried tempura-battered shrimp and vegetables	
Tempura Chicken	\$19.95
Deep fried tempura-battered chicken and vegetables	

SUSHI / SASHIMI DINNER Served with clear soup and house salad

Assorted Sashimi	\$25.95
Sashimi combination plate with a side of white rice	
Assorted Sushi (doesn't come with white rice, nor fried rice)	\$24.95
7 kinds of sushi and a Snow crab roll	
Chirashi Sushi (doesn't come with white rice, nor fried rice)	\$25.95
Sashimi combination on a bed of sushi rice	

HIBACHI DINNER

Served with clear soup, house salad, vegetables, noodles, fried rice and 2 pieces of shrimp

Any substitutions \$1.50 Extra sauce ¢50

Hibachi Vegetables	\$17.95
Hibachi Chicken	\$19.95
Hibachi Steak	\$24.95
Hibachi Fillet Mignon	\$27.95
Hibachi Shrimp	\$25.95
Hibachi Salmon	\$24.95
Hibachi Scallop	\$26.95
Hibachi Lobster	\$31.95

Side Order (Comes with entrée only) \$5.00

Shrimp or Chicken or Scallop

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg products may increase the risk of food borne illness

Subs or Add may require additional charge. 18% Gratuity will be added to parties of 5 or more. No individual check if more than 6 people.

SPECIALTY ROLLS

Substitute with Soy Paper \$2.00 | Rice Paper \$2.50 | Extra Sauce ¢50
Add Avocado | Asparagus | Cucumber | Mango | Jalapeno | Crunchy | Cream Cheese \$1.50 Each
\$2 charge for No Rice request, which Require More Ingredients for the roll to be made

LULING \$17.95

Fried shrimp, crawfish, and cream cheese inside. Avocado, snow crab and crunchy on the top. Drizzled with eel sauce and spicy mayo

CHOCOLATE \$17.95

Spicy tuna, snow crab and avocado inside. Seared tuna and crunchy on the top. Drizzled with eel sauce and spicy mayo. Wrapped in soy paper

SEAFOOD POBOY \$18.95

Crawfish, fried shrimp, fried soft shell crab and lettuce inside. Drizzled with eel sauce and spicy mayo. Wrapped in soy paper

SNOW CRAB NARUTO \$14.95

Snow crab and avocado inside. Wrapped in peeled cucumber. Comes with spicy mayo on the side. No Rice

LADY ROCK \$17.95

Snow crab, fresh salmon, tuna and cream cheese inside. Wrapped with pink soy paper. Drizzled with honey and eel sauce

SHRIMP TEMPURA \$14.95

Fried shrimp, avocado and cucumber inside. Smelt roe outside. Drizzled with eel sauce

FUNKY \$17.95

Crawfish and snow crab inside. Pepper tuna, avocado, crunchy and smelt roe on the top. Drizzled with wasabi mayo and ponzu sauce

RAINBOW \$16.95

Snow crab inside. Fresh salmon, tuna, yellowtail and avocado on the outside.

MYSTERY \$16.95

Snow crab, asparagus and crunchy inside. Boiled shrimp and avocado on the top. Drizzled with eel sauce and spicy mayo

BURNING \$17.95

Choose Snow crab OR Spicy tuna inside. Pepper tuna, avocado, and scallions on the top. Drizzled with eel sauce, ponzu sauce and sriracha

TARANTULA \$17.95

Fried soft shell crab, cucumber and asparagus inside. Smelt roe outside. Drizzled with eel sauce

SASHIMI NARUTO \$18.95

Fresh salmon, tuna, yellowtail, snow crab, avocado and smelt roe inside. Wrapped in peeled cucumber. No Rice

SUNRISE \$17.95

Snow crab, asparagus, salmon, tuna and yellowtail inside. Avocado & mango on the top. Drizzled with Japanese thousand island sauce

ROCK N ROLL \$15.95

Fried shrimp, asparagus, avocado and snow crab inside. Smelt roe outside with eel sauce

KATRINA \$17.95

Fried shrimp, bbq eel, cucumber, avocado and smelt roe inside. Snow crab on the top. Wrapped in soy paper. Drizzled with eel sauce

TUNA SANDWICH \$17.95

Blue crab, snow crab and avocado inside. Tuna outside. Cut in triangle shape. No rice

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg products may increase the risk of food borne illness

Subs or Add may require additional charge. 18% Gratuity will be added to parties of 5 or more. No individual check if more than 6 people.

SPECIALTY ROLLS

Substitute with Soy Paper \$2.00 | Rice Paper \$2.50 | Extra Sauce ¢50
Add Avocado | Asparagus | Cucumber | Mango | Jalapeno | Crunchy | Cream Cheese \$1.50 Each
\$2 charge for No Rice request, which Require More Ingredients for the roll to be made

21 \$18.95

Fresh salmon, tuna and avocado inside. Snow crab, spicy tuna and mango on the outside. Drizzled with eel sauce

ANGRY BIRD \$15.95

Spicy tuna, jalapeno, cucumber inside. Wrapped with soy paper. Drizzled with eel sauce and sriracha on the top

LSU \$17.95

Fried shrimp and snow crab inside. Fresh tuna and mango on top. Drizzled with eel sauce

TULANE \$18.95

Fried shrimp, snow crab, cream cheese inside. Crabstick on the top. Wrapped with soy paper. Drizzled with eel sauce and spicy mayo.

BIG N EASY \$17.95

Fresh salmon, tuna, yellowtail, snow crab, asparagus and crunchy inside. Wrapped with soy paper and drizzled with eel sauce

KITTY (Deep Fried) \$17.95

Snow crab, crawfish and fried shrimp inside. Soy wrapped and deep fried. Drizzled with eel sauce, spicy mayo and honey wasabi. No rice

GIANT (Deep Fried) \$18.95

Crawfish, snow crab, crabstick, cream cheese and avocado inside. Soy paper wrapped then deep fried. With eel sauce, spicy mayo, sriracha

BOURBON (Deep Fried) \$18.95

Crawfish, snow crab, jalapeno inside. Wrapped with soy paper then deep fried. Drizzled with scallions and eel sauce and spicy mayo

SPICY CAJUN \$18.95

Fried crawfish and cream cheese inside. Fresh tuna, escolar and avocado on the top. Drizzled with eel sauce, spicy mayo and sriracha

WHO DAT \$16.95

Fried crab stick, spicy tuna and cream cheese inside. Snow crab on the top. Drizzled with eel sauce

DRAGON \$19.95

Snow crab inside. Whole barbeque eel and avocado on top. Drizzled with eel sauce

VOLCANO \$17.95

California roll at the bottom. Topped with spicy tuna, snow crab, crunchy, smelt roe, and scallions. With eel sauce and spicy mayo

UTAH \$17.95

Fried shrimp and cream cheese inside. Fresh tuna, snow crab and avocado on top. Drizzled with eel sauce

SKINNY \$15.95

Variety of vegetables, crab stick and fresh tuna on the inside. Wrapped with rice paper. No rice and no sauce

FUJIYAMA \$17.95

Fried crawfish, cucumber, jalapeno, cilantro inside. Wrapped with seaweed paper outside. Drizzled with eel sauce

SURF N TURF \$19.95

Fried shrimp, crabstick, asparagus and cream cheese inside. NY strip steaks cooked Medium on top with shredded crispy crabstick, teriyaki sauce, green onions and sriracha

Consuming raw or undercooked meat, poultry, seafood, shellfish, or egg products may increase the risk of food borne illness

Subs or Add may require additional charge. 18% Gratuity will be added to parties of 5 or more. No individual check if more than 6 people.

DESSERT

Mochi Ice Cream : <i>Served with Chocolate and strawberry syrup</i>	\$6.95
2 pieces per order ■ Strawberry ■ Green Tea ■ Red Bean ■ Mango	
Fried Ice Cream : <i>Strawberry and Vanilla mixed with Chocolate and strawberry syrup</i>	\$9.95
Fried Cheese Cake : <i>Served with Chocolate and strawberry syrup</i>	\$9.95

BEVERAGES

Unsweetened Ice Tea	\$2.75
Green Tea (Iced or Hot)	\$2.95
Jasmine Tea (Iced, no refills)	\$2.95
Sweet Tea Bottle	\$3.50
Shirley Temple (No refills)	\$3.50
Ramune (Japanese sprite in a bottle)	\$3.50
Coke, Diet Coke, Sprite, Root Beer, Dr Pepper, Lemonade, Soda Water	\$2.75
Water bottle	\$2.00

BEER

Sapporo (Small)	\$5.50
Sapporo (Large)	\$8.95
Ichiban (Small)	\$5.50
Ichiban (Large)	\$8.95
Corona	\$4.95
Bud light, Miclelob Ultra, Budweiser	\$3.95

HOUSE WINE

Merlot	\$7
Cabernet	\$7
Chardonnay	\$7
Pinot Grigio	\$7
White Zinfandel	\$8
Plum Wine	\$8

SAKE

House Hot Sake (<i>Small Carafe</i>)	\$6
House Hot Sake (<i>Large Carafe</i>)	\$9
Flavored Cold Sake : Asian Pear OR Plum (<i>Small Carafe</i>)	\$8

Sho Chiku Bai Ginjo Sake (Bottle 300ml)	\$16
<i>Dry, delicate and fruity sake features a smooth, silky texture, tinged with aromas and flavors of pear, melon, honeysuckle, custard and nutmeg with emerging taste of lightly salted fruit.</i>	

Sho Chiku Bai Junmai Nigori Unfiltered Sake (Bottle 375ml)	\$18
<i>Milky-white appearance previews the characteristically full, smooth palate of the Nigori sake type. Emits the fruity aromas of ripe banana, vanilla, melon, strawberry and creamy sweet rice custard.</i>	

Gekkeikan Junmai Nama Sake Draft (Bottle 300ml)	\$15
<i>Characteristically fresher and livelier in style. Its micro-filtered and bottled as soon as the fermentation process is complete for a clean refreshing flavor and light finish with hints of banana.</i>	

Gekkeikan Sparkling Sake Zipang (Bottle 250ml)	\$18
<i>Lightly carbonated. Zipang's Sparkling style is produced naturally by secondary fermentation in closed tank. Lively and bright with hints of tropical fruits, medium-bodied with a refreshingly light finish.</i>	

Yomi Junmai Ginjo Sake The Afterlife (Cans 250ml)	\$12
<i>Refreshing and hedonistic, with delicious notes of melon, cherry, red berries, light cream and subtle mochi. It has a medium body with purity of flavor and plenty of attitude.</i>	



*** All prices are subject to change without prior notice ***
Shrimp and Crawfish are imported

12715 Highway 90 Ste 150 Luling, LA 70070 Phone (985) 785-8168

| OPEN : Monday – Saturday | CLOSED : Sunday |

www.fujiyamaluling.com