



fatsumo™

SUSHI

APPETIZERS

Yokozuna Tuna

Yellowfin tuna tartar and seaweed salad Napoleon style sauced with ponzu and served with shrimp chips

Fatsumo Salad

Julienned krabstick and shrimp mixed with our Asian remoulade

Ceviche (gf)

Fresh-cut fish marinated in lime juice, then combined with cilantro, jalapenos, avocado, tomato and pickled red onion

Fatsumo Tataki (gf)

Flash-seared yellowfin tuna sliced and served over sunomono salad

Squid Salad (gf)

Fresh squid sauced with ponzu and served over sunomono salad

SUSHIFREE CHOICES

Bada Bing

Tempura soft shell crab and shrimp with our citrus mint sauce and fried onions

Crab Purses

Fresh blue crab and cream cheese served in a fried wonton

Crispy Calamari

Calamari marinated in buttermilk, fried with onion strings and sweet chili

Crawfish Tails

Crispy-fried crawfish tails dusted with Cajun spices and served with sweet pepper chili

Surf and Turf

10 oz. ribeye steak accompanied by roasted potatoes and bacon-wrapped shrimp and topped with a balsamic sugar reduction

GLUTEN FREE OPTIONS

Asian slaw, candied garlic asparagus, roasted ginger carrots, roasted turnips and garlic, edamame mashed potatoes, dessert

STARTERS

Miso Soup (gf)

Edamame (gf)

Eggrolls

House Salad (gf) - *Choose between balsamic and ginger dressing*

Crispy-Fried Gyoza

Steamed Gyoza

Seaweed Salad (gf)

NOODLES

Asian-Style Ramen

Udon

Served yaki-style (pan-fried) unless otherwise requested with choice of two Asian vegetables, beef or seafood

LIGHTWEIGHT ROLLS

Crunchy Roll

Fried krabstick tossed with Asian remoulade, topped with tempura flakes and eel sauce

California Roll

Cucumber, avocado and krabstick

Vegetarian Roll (gf)

Chef's choice of mixed vegetables

Spicy Tuna Roll* (gf)

Minced tuna with black pepper chili oil and cucumber

Shrimp Tempura Roll

Tempura shrimp, cucumber, rolled and topped with eel sauce

Cucumber Maki Roll (gf)

Cucumber, rice, rolled with seaweed on the outside

Salmon Maki Roll* (gf)

Fresh salmon, rice, rolled with seaweed on the outside

Tuna MakRoll* (gf)

Fresh tuna, rice, rolled with seaweed on the outside

(gf) = gluten free

*Preparation Advisory: There may be risks associated with raw shellfish, as is the case with other raw and under cooked protein products. If you suffer from chronic illness of the liver, stomach, blood or other immune disorders, you should consume these products fully cooked.

NIGIRI (2 PC. OVER RICE) / SASHIMI (4 PC. FISH ONLY)

RAW

Salmon (gf)
Tuna (gf)
Yellowtail (gf)
Escolar (gf)
Sweet Prawn
Squid (gf)
Scallop (gf)
Whitefish of the Day

COOKED

Krabstick
Shrimp (gf)
BBQ Eel
Smoked Salmon (gf)

ROE

Masago
Tobika
Salmon Roe
Wasabi Tobiko

COMBOS

Nigiri 5pc app/10pc entrée
Sashimi 9pc app/20pc entrée
| Lightweight Roll & 5pc nigiri
| Lightweight Roll & 9pc sashimi

- All combos come with a miso soup.

- Combos are made to offer variety. There will be an upcharge if the same fish is doubled. Ask for details.

MIDDLEWEIGHTS ROLLS

Spider Roll

Tempura soft shell crab, krabstick, cucumber, avocado and asparagus rolled and topped with eel sauce and sprinkled with green onion and masago

Miami Roll

Smoked salmon, cream cheese and avocado

Nigihama Roll* (gf)

Minced yellowtail, roasted chili oil, cucumber and green onion

Rainbow Roll*

Krabstick, cucumber, avocado, rolled and topped with salmon, tuna, escolar, izumadai and shrimp

Scallop Roll* (gf)

Raw scallop, masago, green onion and Asian remoulade

Salmon Skin Roll

Baked salmon skin, krabstick, avocado, cucumber and masago

GRAND CHAMPION ROLLS

Mile High*

Fresh tuna, mango, jalapeno and cucumber topped with wasabi mayonnaise, eel sauce and fried krabstick

Cajun Roll

Creamy sautéed crawfish mixture topped with steak, avocado and Asian remoulade

Pebble Beach Roll

Tempura whitefish and sweet onion, topped with baked scallops and Asian remoulade, accented with a lime cilantro sour cream

Mint Julep Roll* (gf)

(No rice) Fresh salmon, escolar, avocado, krabstick and paper-thin slices of citrus, wrapped in cucumber and topped with a cucumber sour cream and mint sauce

Cannot be used as option for any of the combos

Electric Eel Roll

Eel tempura, mango and green onion, topped with cream cheese, eel and avocado, finished with eel sauce and ginger orange marmalade

(gf) = gluten free

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Shotgun Roll

Bacon-wrapped shrimp, mango, cream cheese, avocado and jalapeños, topped with ginger orange marmalade and black pepper chili

Fatsumo Roll*

Tempura shrimp, masago, pressed crunchies and togarashi, topped with spicy tuna, shredded crabstick and Asian remoulade

Jamaican Me Crazy Roll

Tempura shrimp, cream cheese and toasted coconut, dusted with Jamaican jerk seasoning, topped with avocado and mango and finished with ginger orange marmalade

Sunset Roll*

Cucumber, crabstick and avocado, topped with fresh salmon, lemon and ponzu

Orange Grove Roll

Smoked salmon, cream cheese, jalapeños and pineapple all tempura fried and topped with blue crab salad, crispy shallots and Asian remoulade

Smiley Roll

Fresh tuna, salmon and fried crabstick, topped with avocado and Asian remoulade

Firecracker Roll

Futomaki style mixture of minced fish and scallions tempura fried and wrapped in a full sheet of nori with avocado, cucumber and wasabi mayonnaise.

Playboy Roll*

Tempura shrimp, topped with blue crab salad, sliced tuna, and eel sauce

COMBOS

1 lightweight

2 lightweights

1 lightweight and half of grand champion

3 half grand champion rolls

Includes your choice of edamame or miso soup and non-alcoholic beverage.



Fatsumo Sushi is a proud part of the slow food movement. We invite you to come and relax, have a few drinks, some great appetizers and watch as one of our sushi chefs prepare your meal at the sushi bar. We are here to break the monotony of everyday life, to be the hour getaway we all need. Our goal is to build relationships through food and service that leave people satisfied and eager to tell their friends about Fatsumo!