*** GREEN TEA SAKE MOJITO** fresh mints + junmai ginjo sake + lime + organic green tea syrup **10**
*** LYCHEE TINI** lychee puree + junmai sake + gin syrup infused lychee **12**
*** SAKE COLADA** fresh pineapple juice + nigori sake + rum syrup **10**
*** SAKETINI** grey goose infused cucumber + junmai daiginjo sake **16**
*** BONZAI** junmai ginjo infused sweet plum **12**

S O U P

SHITAKE MISO shiro miso + shitake + tofu + seaweed + scallion 3
CHICKEN / SHRIMP COCONUT homemade coconut soup + lemongrass + key lime + chili 5 / 7
-KIDS LOV IT- CHICKEN UDON grilled chicken + veggie + fish cake (good for 2) 13
NABEYAKI UDON udon + veggie + fish cake + shrimp veggie tempura (good for 2)15

S A L A D

FUSIONARIE signature organic mixed green + seafood + tempura flake w/ wasabi sweet maui onion dressing 12
ORGANIC GREEN organic mixed green + carrot + w/ ginger vinaigrette or miso peanut dressing 5
KANI ANGEL HAIR angel hair cucumber + kani toasted w/ spicy aioli 8
SEAWEED green seaweed + sesame seeds + chili + sesame oil 6
SEARED TUNA big eye tuna + organic mixed green + green seaweed w/ wasabi sweet maui onion dressing 14

H O T

SHISHITO PEPPER Japanese pepper toasted w/ togarashi + sweet sake soy + bonito flakes + sesame 7
ROCK SHRIMP TEMPURA rock shrimp lightly breaded w/ spicy citrus aioli 13
-KIDS LOV IT- HARUMAKI homemade veggie + shrimp spring roll w/ thai chilis 8
EDAMAME soybean w/ sea salt 6
SHUMAI homemade steamed shrimp dumplings 8
SHRIMP LOLLIPOP shrimp dumplings wrapped w/crispy flat noodle + guacamole w/sweet chilis 8
LOBSTER SCALLOP CAKE pan seared breaded mixed lobster + scallop + shrimp + crab 13
-KIDS LOV IT- POT STICKER pan fried mixed pork + veggies dumplings 8
UNI OBA TEMPURA fresh sea urchin wrapped w/ oba lightly breaded topped cocktail sauce 16
BEEF TATAKI thinly sliced NY strip w/ ponzu + scallion 12
SOFT SHELL CRAB lightly battered and fried w/ lemon ponzu + chili daikon soy 11
TIGER PRAWN grilled w/ spicy petite chili + key lime + lemongrass 14
-KIDS LOV IT- SATAY chicken / beef w/ key lime peanut sauce 8 / 10

C O L D

CRISPY RICE topped spicy tuna tar2 + jalapeno 10
HAMACHI YUZU thinly sliced yellow tail sashimi w/ jalapeno + cilantro + yuzu soy 16
TIRADITO thinly sliced white fish w/ yulem sauce + cilantro + rocotto chili 16
HAWAII SASHIMI mixed fish + pineapple + mango + avocado + seaweed w/ dragon sauce + lotus chips 15
TACO homemade crispy taco shell filled spicy seasonal fish the day + avocado w/ Asian salsa 12
TRICOLOR TAR TAR 3 layer tar2 + 3 kinds of tobiko + lotus chips 24
TUNA PIZZA toast flatbread + guacamole + thinly sliced tuna + baby greens w/ balsamic vinaigrette 14
GREEN APPLE snow crab + eel wrapped w/ thinly sliced avocado 13
TUNA TATAKI new style seared tuna + cilantro + jalapeno w/ yuzu ponzu 15

OLD FASHION ROLLS

(ANY SUBSITUTION TO ORGANIC BROW RICE 1.5/ rolls)
(ANY SUBSITUTION TO SOY PAPER 2/ rolls)

CALIFORNIA kani + avocado + cucumber 6
SPICY TUNA/ SPICY SALMON tempura flakes + spicy aioli + scallion 8
-KIDS LOV IT- SHRIMP TEMPURA cucumber + masago + sweet soy glaze 7
RAINBOW California topped assortment fish + tobiko 13
-KIDS LOV IT- JB salmon + cream cheese + scallion 8
TUNA/ SALMON 6
SPIDER crispy sof shell crab + masago + asparagus + scallion + sweet soy glaze 12
EEL avocado / cucumber 8
VEGAN avocado + cucumber + oshinko + kampyo + asparagus 8
-KIDS LOV IT- AVOCADO / CUCUMBER 5
YELLOW TAIL scallion 8
DRAGON eel + cucumber topped avocado 13
JOLLY jalapeno stuffed cream cheese tempura 7
TEMPURA asparagus / Japanese sweet potato 6
SALMON SKIN crispy + cucumber + scallion + sweet soy glaze 6

" We try to served fresh seasonal local ingredients + fishs also try to give better experienced to our guests for each time visited "
thank you for the opportunity to served you better - FUSIONAIRE – Japanese signature ☺

CONSUMING RAW OR UNDERCOOKED MEATS, POULTY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF

FOODBORNE ILNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.
PLEASE LET US NOW REGARDING ANY ALLERGIC BEFORE ORDERING
05 / 05 / 2012

ALA CARTE SUSHI / SASHIMI

(2 PIECES PER ORDER)
(ANY SUBSITUTION TO ORGANIC BROWN RICE 0.5 / sushi)
(ADD QUAIL EGG 3 / order)

MAGURO tuna	7	IKURA salmon roe	6	EBI shrimp	5	ONO wahoo	6
HAMACHI yellow tail	8	MASAGO smelt roe	5	O-TORO tuna belly	15	SABA mackerel	5
SAKE salmon	7	HOTATE scallop	7	TOBIKO flying fish roe	6	KANI crab stick	5
TAMAGO egg	5	TAKO octopus	6	SNOW CRAB	7	IKA squid	5
UNI sea urchin	9	HIRAME fluke	7	SMOKED SALMON	6	ALBACORE tuna	6
WHITE TUNA	6	AMA EBI sweet shr p	8	TAI red snapper	7	UNAGI eel	7

OMAKASE 50 / 70
sushi + sashimi + special rolls + sample appetizer of chef selection

SIGNATURE ROLLS

(ANY SUBSITUTION TO ORGANIC BROWN RICE 1.5/ rolls)
(ANY SUBSITUTION TO SOY PAPER 2/ rolls

KISS OF FIRE cream cheese + asparagus tempura topped eel + shrimp +smoked salmon + spicy honey aioli finished w/ flame 15
HIDDEN DRAGON spicy tuna + tempura flake topped w/ eel + avocado + shrimp + 3 kind of tobiko + 2 house sauce 16
PIANO spicy shrimp + tempura flakes topped w/ white tuna + black tobiko 15
SAKE OSCAR spicy salmon topped kani + avocado + tempura flakes drizzled spicy aioli 16
DRUNKEN TIGER spicy tuna + cream cheese topped tilapia katsu + avoado + spicy aioli + masago + scallion + sesame seed 17
ENVY California topped avocado w. baked seafood + masago + spicy aioli 17
R & R snow crab + kani + avocado + cucumber topped w/ rock shrimp tempura toasted w/spicy honey aioli 14
MISTAKE tempura spicy tuna roll topped w/ spicy honey aioli 10
LOBSTER TEMPURA

MA
SNOW

ALOI

SURF & TU

SEXY GIRL shrimp tempura + pineapple + cream cheese 12
FIRE spicy tuna + jalapeno topped ono + jalapeno + spicy aioli + masago 16
ALLIGATOR california topped baked giant eel + sweet soy glaze 18

WITHOUT ANY RICE – WRAPPED IN THINLY SLICED CUCUMBER – LOW CARB ROLL w/ white soy vinegar + sesame seed
NARUTO choice of spicy tuna/ salmon/ yellow tail + avocado 13
KADEIDOSCOPE 3 kinds of fish + tamago + snow crab + asparagus 15

CHIL

TEMPURA shrimp + veggie lightly breaded and fried w/ ginger daikon soy 16

EAST ASIAN CHICKEN / TOFU / SHRIMP / SALMON 16 / 14 / 19 / 24
CHOICE OF SAUCE :
SPICY BASIL string bean | MANGO taro + pepper | GARLIC eggplant | CURRY bamboo shot + mushroom + pepper + onion

UNAJU broiled eel over sushi rice + oshinko 19
CHIRASHI assortment sashimi over sushi rice 22
YAMA 9 pieces of sushi chef selection + tuna roll + avocado roll 24
HARU 8 pieces of sushi + 10 pieces sashimi chef selection 35
ICHI 21 pieces of sashimi chef selection 35
NI 15 pieces of sashimi chef selection 26
SAKE / MAGURO PLATES 4 sushi + 6 sashimi + 1 rolls 26

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