

RESTAURANT FUJIYAMA

**Proudly one of the
few Japanese owned
Japanese restaurants
in South Africa.**

SET MENU

Omakase **R750**

*Five appetizers including sashimi (toro),
simmered dish, fried dish, sushi (toro) and
other dishes made from today's best
ingredients. Enjoy the surprises!*

Pine **R600**

*Five appetizers including sashimi, tempura,
sushi or grilled dish, mussel miso soup,
dessert.*

Bamboo **R450**

*Three appetizers, tempura, sushi or grilled
dish, mussel miso soup, dessert.*

Plum **R400**

*1 appetizer, 5 sashimi, 4 nigiri, 4 California
rolls, mussel miso soup, dessert.*

STARTERS

San Ten Mori **R100**

*The chef's pick of the 3 starters of the
day. Ask what is available.*

Agedashi tofu **R55**

Sliced tofu deep-fried.

Yakitori **R60**

*Skewered chicken thigh marinated in
garlic soy sauce.*

Hatsu **R50**

Skewered chicken hearts, salt flavoured.

Nagaimo Isobe-age* **R55**

Deep-fried yam wrapped with seaweed.

Corn Kakiage* **R45**

Batter-dipped corn deep-fried.

Nanbanzuke **R50**

*White meat fish deep-fried and marinated
in a sweet vinegar sauce.*

Oyster Fry **R70**

2 pieces Oyster fry with tartar sauce

SASHIMI

Sashimi Starter	R160
Sashimi Platter (up to R300)	Please ask
5 sashimi piece	
- Toro	R300
- Tuna	R140
- Salmon	R150
- Others	Please ask

SUSHI

Tokujo Platter	R480
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8 nigiri include toro, 1 maki roll, accompanied with miso soup.

Nami Platter	R380
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7 nigiri, 1 maki roll, accompanied with miso soup.

Salmon & Tuna Sushi	R400
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3 salmon nigiri, 3 tuna nigiri, 8 California rolls, accompanied with miso soup.

Gomoku Chirashi	R280
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Cooked mixed vegetables.

Nama Chirashi	R380
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Raw Fish (12 mixed pieces)

CALIFORNIA ROLLS

Prawns (8 pcs)	R160
Salmon (8 pcs)	R130
Tuna (8 pcs)	R110
Crabstick (8 pcs)	R95

Nigiri Sushi

Tuna Toro (2 nigiri)	R230
Salmon (2 nigiri)	R100
Tuna (2 nigiri)	R95
Mackerel	R100
Inari	R80
Others	Please ask

All our sushi fish is prepared using the traditional Japanese curing process - the Shime method. This can leave a slightly brown tint on the edge of a piece of fish.

A LA CARTE

Sukiyaki (for 2 people) R850

A popular Japanese hotpot. Thinly sliced beef and vegetables cooked in a soy-sauce based broth. Accompanied with Japanese rice and miso soup.

**Requires extra preparation time.*

Shabu Shabu (for 2 people) R850

A hot pot dish consisting of thinly sliced meat (beef or pork) and bite-sized vegetables cooked in steaming hot seaweed based. Accompanied with Japanese rice.

**Requires extra preparation time.*

Seafood Nabe R270

Seafood and vegetables in a flavoured broth, cooked and served in a small clay nabe (pot). Accompanied with Japanese rice.

Tori Nabe R220

Chicken and vegetables in a flavoured broth, cooked and served in a small clay nabe (pot). Accompanied with Japanese rice.



SOBA & UDON

Tenzaru Soba R250 / Udon R240

Cooled soba/udon served with a chilled dipping sauce, accompanied with 1 prawn 1 fish and 3 vegetable tempura.

Nabeyaki Soba R230 / Udon R220

Topped with kakiage including prawn.

Ebiten Soba R250 / Udon R240

Topped with 2 king prawn tempura.

Niku Soba R250 / Udon R240

Topped with thinly sliced beef & onion.

Kakiage* Soba R190 / Udon R180

Topped with vegetable kakiage.

Kitsune* Soba R180 / Udon R170

Topped with thinly sliced deep-fried tofu.

RAMEN

Miso R260

Pork | Chicken R230

Our ramen noodles are made in-house

CHAMPON

Fujiyama Champon R270

Thick noodles cooked in traditional champon soup, topped with pork, seafood and vegetables. (Generous Portion)

YAKISOBA

Seafood R250

Stir-fried noodles with seafood toppings.

Beef | Pork | Chicken R200

Stir-fried noodles with your selection of toppings. Choice (Thick or Thin noodles)

Tempura

King Prawn (3 pcs) & 1 veg R230

Assorted R250

2 prawns, 2 fish, 3 vegetable tempura.

Vegetable (6 pcs)* R180

Kakiage (including prawns) R180

Cold Noodles

Hiyashi Chuka R270

Chilled noodle (made in-house) topped with sliced egg, cucumber and pork.

DONBURI

Tempura R240

1 prawn, 1 fish and 3 vegetable tempura served on rice. Accompanied with miso soup.

Prawns R250

Crumbed prawn (katsu), egg and sliced scallion simmered in a dashi sauce, served on Japanese rice. Accompanied with miso soup.

Fish | Beef | Pork R230

Crumbed meat (katsu) of your choice, egg and sliced scallion simmered in a dashi sauce, served on Japanese rice. Accompanied with miso soup.

SIDES

Beef Dumpling (5 pcs) R90

Grilled or Deep -Fried

Chicken Kara-age R120

Chicken pieces lightly coated with flour and deep-fried.

Croquette

3 creamed prawn croquette R100

3 potato croquette (curry flavour) R85

Pork Salad R90

(Miso Dressing)

Sashimi Salad R150

(Miso Dressing)

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ASK US ABOUT
OUR VEGETERIAN
OPTIONS**

