



FUJI SAN

SUSHI SASHIMI YAKITORI

Originally, sushi was eaten by hand. Of course the chopsticks are available but it is not necessarily easier! After catching the sushi, place the fish side in the soy sauce dish (avoid soaking the rice in the soy sauce) then enjoy and savour the different flavours of the sea... You can drink a green tea or sake (rice alcohol at about 16°) with your sushi or even better, you quench your thirst with a good beer ASAHI.

Freshness, quality and naturalness are the fundamental principles of our establishment.

Seasonality and simplicity are also other important characteristics for ingredients that are harnessed naturally to that these products and their flavors can be recognized and appreciated.

Presentation is the final touch essential of the dish, which is still truer for the Japanese cuisine of which the art is unique in Japan.

FUJI SAN

**31 Rue Madeleine Michelis
92200 Neuilly sur seine**

Tél : 01 46 40 17 21



FUJI SAN

ZENSAI

Appetizers

Edamame <i>Salt-boiled green soybeans in the pod</i>		8,00€
Agedashi Tofu <i>Deep fried bean curd</i>		12,50€
Miso Shiru <i>Miso soup with mushrooms, tofu, seaweed and scallions</i>		4,00€
Gyoza <i>Pan fried chicken & vegetable dumplings (6 pieces)</i>		10,50€
Maguro Shigureni <i>Tuna simmered in sweet soy sauce</i>		6,00€
Maguro Tataki <i>Tuna tartare (served with a quail egg yolk)</i>		13,50€
Shake Tataki <i>Salmon tartare (served with a quail egg yolk)</i>		12,50€
Wakame To Kyūri Sarada <i>Cucumber and seaweed salad</i>		9,00€
Wakame Sarade <i>Seaweed salad</i>		8,00€
Kyobetsu Sarada <i>White cabbage salad</i>		4,00€
Harusame Sarada <i>Vermicelli salad (mung bean noodles)</i>		5,00€



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OSUSUME

Suggestions

Yasai Tempura * <i>Vegetable tempura (sweet potato, zucchini, eggplant)</i>		16,00€
Ebi Tempura * <i>Shrimp tempura (5 shrimps)</i>		21,00€
Tempura Moriwase * <i>Assorted tempura (2 shrimps, 4 slices fishes , 2 slices vegetables)</i>		23,00€
Shiromi Shioyaki ** <i>Salted grilled sea bream</i>		16,00€
Shake Shioyaki ** <i>Salted grilled salmon</i>		16,00€
Maguro Shioyaki ** <i>Salted grilled tuna</i>		17,00€
Gyū Don <i>Beef bowl (served with plain rice)</i>		23,00€
Chirashi <i>Assortment sashimi on sushi rice bowl (salmon, tuna, sea bream, bass, shrimp)</i>		19,00€
Chirashi Shake <i>Salmon sushi rice bowl</i>		19,00€
Chirashi Tekka <i>Tuna sushi rice bowl</i>		23,00€
Unagi Don <i>Grilled eel sushi rice bowl</i>		23,00€
Futomaki <i>Thick roll of makisushi with multiple ingredients (shrimp, crab, salmon, red cabbage, cucumber & Yellow pickled radish)</i>		20,00€

* The tempura sauce is made from

** The shioyaki sauce is made from



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YAKITORI

Skewer grilled over a coal fire

(By the pair)

Yasai <i>White mushrooms or leeks</i>		6,00€
Yasai <i>Corn</i>		4,00€
Shake <i>Salmon</i>		8,50€
Maguro <i>Tuna</i>		8,50€
Momoniku <i>Chicken</i>		6,00€
Gyūniku <i>Beef</i>		6,00€
Chīzu Gyūniku Maki <i>Beef & cheese</i>		7,00€
Ebi <i>Prawns</i>		10,50€
Uzura <i>Quail</i>		8,00€
Teba <i>Chicken wings</i>		8,00€
Tsukune <i>Chicken meatball</i>		7,00€
Kohitsuji <i>Lamb leg</i>		6,00€



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NIGIRI SUSHI

Sushi is a delicate marriage between seasoned rice (vinegar, salt and sugar) and different varieties of fish with or without seaweed or small vegetable

(By the pair)

Maguro <i>Tuna</i>		6,00€
Shake <i>Salmon</i>		5,00€
Kani <i>Crab</i>		9,00€
Tai <i>Sea bream</i>		5,00€
Suzuki <i>Bass</i>		5,00€
Amaebi <i>Sweet shrimp</i>		7,00€
Ebi <i>Shrimp</i>		6,00€
Ikura <i>Salmon roe</i>		9,00€
Unagi <i>Eel (grilled)</i>		9,00€
Tako <i>Octopus</i>		7,00€
Niji Shake <i>Salmon tartare</i>	   	8,50€
Niji Maguro <i>Tuna tartare</i>	   	8,50€
Niji Ebi <i>Shrimp tartare</i>	   	8,50€
Tamago <i>Omelette</i>	 	5,00€




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SASHIMI




Sashimi is a dish of raw seafood or some other ingredient
Sliced into bite-sized pieces and eaten with a condiment such as soy sauce

(Served by 10 slices)

Maguro <i>Tuna</i>		21,00€
Shake <i>Salmon</i>		17,00€
Tai <i>Sea bream</i>		17,00€
Amaebi <i>Sweet shrimp</i>		17,00€
Tako <i>Octopus</i>		19,00€
Suzuki <i>Bass</i>		17,00€

SASHIMI MORIAWASE

Assortment of sliced raw fish

Sashimi Matsu (18 slices)		28,00€
Sashimi Take (12 slices)		18,00€
Sashimi Ume (6 slices)		12,00€



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MAKI ~ TEMAKI

For this type of rolled sushi, the rice is spread over a sheet of dried seaweed than we add various ingredients on the rice before closing and rolling the seaweed leaf tightly with a small bamboo mat

Ebi <i>Shrimp & cucumber</i>		8,00€
Shake <i>Salmon</i>		6,00€
Tekka <i>Tuna</i>		7,00€
Supais <i>Spicy tuna</i>		7,00€
Niji Shake <i>Salmon tartare</i>		8,00€
Niji Maguro <i>Tuna tartare</i>		8,00€
California <i>Avocado with salmon or tuna</i>		10,50€
California <i>Avocat or cucumber, cooked tuna</i>		10,50€
California <i>Avocado with crab</i>		12,50€
Spring <i>Avocado, crab or salmon or tuna</i>		12,50€
Ebi Fry <i>Tempura de crevettes, concombre, poireaux</i>		12,50€
Chīzu <i>Cheese</i>		6,00€
Kappa <i>Cucumber</i>		6,00€
Oshinko <i>Yellow pickled radish</i>		6,00€
Abokado <i>Avocado</i>		6,00€

SUSHI MORIAWASE

Assortment of sushi

Sushi Matsu (10 sushi & 6 maki)		28,00€
Sushi Take (6 sushi & 6 maki)		18,00€
Sushi Ume (3 sushi & 3 maki)		12,00€



FUJI SAN

MENU

Set Lunch : 17€

(This menu is served only for lunch, except Saturday, Sunday and holiday)

Soup, salad and rice



5 Skewers : chicken, beef, chicken meatballs, corn, beef & cheese



Shake Don : 21€

Soup, salad



Salmon sushi rice bowl



Sakana Shioyaki * : 20€

Soup, salad and rice



Salt grilled fish with choice :

Salmon or tuna or sea bream



Sushi Moriawase : 22€

Soup, salad



7 sushi, 6 maki



Sashimi Moriawase : 22€

Soup, salad and rice



12 assorted raw sliced fish



Maki Moriawase : 20€

Soup, salad



6 maki salmon, 6 maki tuna, 6 maki cucumber



* The shioyaki sauce is made from



富士山

FUJI SAN

MENU

Haru : 22€

Soup, salad and rice

3 sushi, 3 maki

4 Skewers : chicken, beef, corn, beef & cheese



Natsu : 22€

Soup, salad and rice

3 sushi, 3 sashimi

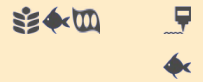
4 Skewers : chicken, chicken meatballs, corn, beef & cheese



Aki : 24€

Soup, salad and rice

4 sushi, 6 sashimi, 6 maki



Matsu : 30€

Soup, hors d'oeuvre and rice

4 sushi, 6 sashimi, 3 maki

4 brochettes : chicken, quail, lamb, beef & cheese



Kiku : 22€

Soup, salad and rice

7 Skewers : chicken, chicken wing, beef, quail,
lamb, corn, beef & cheese



Ran : 23€

Soup, salad and rice

6 Skewers : 1 prawn, 2 salmon, 2 tuna, corn



Take : 22€

Soup, salad and rice

4 Gyoza

5 Skewers : chicken, chicken wing, beef, corn, beef & cheese





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APERITIFS

Kir 10cl (Blackcurrant liqueur topped up with white wine)	6,00€
Umeshu 10cl (Japanese plum wine 10%vol)	6,00€

WHISKY

Aberlour Forest 10 years 4cl (Scotland / 40%vol)	9,00€
Chivas Regal 12 years 4cl (Scotland / 40%vol)	9,00€
Fuji Single Grain 4cl (Japan / 46%vol)	12,00€
Hatozaki 4cl (Japan / 40%vol)	12,00€

JAPANESE SAKE

Warm sake Carafe 20cl (Koshu Masamune Sake 14%vol)	12,00€
Ice sake Bottle 30cl (Sho Chiku Bai Premium Ginjo Sake 15%vol)	25,00€

BEER

Asahi super dry 33cl (Japanese beer 5%vol)	5,00€
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MINERAL WATER AND COLD DRINKS

	(25cl)	(33cl)	(50cl)	(1L)
Evian / San Pellegrino			4,00€	6,00€
Perrier		4,50€		
Coca Cola red or zero / Orangina		4,50€		
Juice : orange / apricot / pineapple	4,50€			
Ice tea	4,50€			

HOT DRINKS

Green tea (matcha) / Oulong tea / Jasmine tea	5,00€
Espresso (100% Arabica) / Decaffeinated	3,00€

SELECTION OF JAPANESE SAKE

These are three strains that we highly recommend. All three, of very high quality, are produced by Shirakabegura in Nada located in Kobe (Hyogo prefecture), a highly renowned production site in Japan. The association of these delicious Japanese dishes with these sakes served very fresh is remarkable. Do no hesitate to seize the opportunity to taste them.

SOFT



<霽 MIO>
スパークリング清酒

<MIO>
Saké pétillant

Soft and sweet sparkling sake, with aromas of candied fruit, very tasty.

Alcool 5.0%

Glass 7cl : 9.00€
Bottle 30cl : 25.00€

DRY



白壁蔵
<生もと純米>

Shirakabegura
<Kimoto Junmai>

Deep and soft taste with a flavor of rice. Complex but with a soft and mellow fragrance.

Alcool 15.50%

Glass 7cl : 10.00€
Bottle 64cl : 54.00€

DRY



「白壁蔵」 <大吟醸>
無濾過原酒

Shirakabegura <Daiginjo>
Muroka Genshu

The most prestigious of sake appellations. Very fragrant, floral and racy flavor.

Alcool 17.50%

Glass 7cl : 11.00€
Bottle 64cl : 58.00€



Set of these
three varieties
to taste

18.00€



FUJI SAN

CHAMPAGNE

75 cl

Nicolas Feuillatte AOC

62,00€

(Chouilly - Réserve exclusive brut)

BLANCS

Verre 37,50 cl 75 cl

Bourgogne

Bourgogne Aligoté Buissonnier AOC

8,00€

28,50€

(Vignerons de Buxy)

Chablis AOC

26,50€

42,50€

(Domaine William Fèvre)

Val de Loire

Sancerre AOC

22,50€

36,50€

(Les Châtaigniers)

Pouilly-Fumé Vinealis AOC

40,50€

(Marc Deschamps - élevé en futs de chêne)

ROSES

Verre 37,50 cl 75 cl

Provence

Côtes de Provence AOP

8,00€

19,50€

29,50€

(Côté Presqu'île, Minuty)

Val de Loire

Sancerre AOC

22,50€

36,50€

(Les Châtaigniers)



FUJI SAN

RED WINES

Glass 37,50 cl 75 cl

Alsace

Pinot Noir AOC 19,50€ 29,50€
(Hans Schaeffer)

Beaujolais

Brouilly AOC 9,00€ 20,50€ 30,50€
(Château des Tours)

Bordeaux

Agneau Rouge AOC 8,00€ 28,50€
(Baron Philippe de Rothschild)

Graves AOC (Cuvée spéciale Hauts du Bernet) 22,50€ 32,50€
(Château des Gravières)

Bourgogne

Mercurey AOC (Les vignes de maillonge) 32,50€ 49,50€
(Domaine Michel Juillot)

Val de Loire

Saumur Champigny AOC 17,50€ 26,50€
(Paul Filliatreau)

Valle du Rhône

Cote du Rhône AOC (Réserve de Lutèce) 9,00€ 30,50€
(Château d'Ampus)



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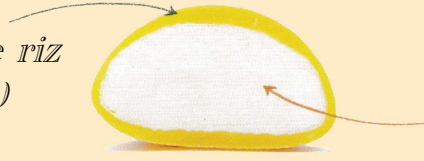
DESSERTS

Fresh pineapple (ananas frais)		8,00€
Fresh mango (mangue fraîche)		12,50€
Ice cream / Sorbet (two flavors to choose from)		8,50€
<small>(chocolate chips or mint, coffee, vanilla, rum grape, coconut, strawberry, cassis, mango, lemon, passion fruit)</small>		
Chocolat or Café liégeois (coupe liégeois)		9,50€
<small>(Chocolate or coffee with vanilla ice cream, sweet whipped cream and chocolate or coffee coulis)</small>		
Green tea ice cream (glace au thé vert)		6,00€
Coconut ice cream in coconut shell (coco givré)		7,00€
Lemon sorbet in lemon shell (citron givré)		7,00€
Mystery (mystère)		7,00€
<small>(frozen dessert made of vanilla ice cream with a meringue heart, and covered with a praline coating)</small>		
Mochi ice cream		7,50€
Soft sesame peanut candy (nougats Chinois)		5,00€
Lychees in light syrup (litchis au sirop)		5,00€
Crystallized cargo ginger (gingembres confits)		7,00€
Coconut rice balls (lo mai chi)		6,00€

Mochi glacé

(Mochi ice cream)

Pâte faite à base de riz
(Pounded sticky rice)



Crème glacée au cœur
(Ice cream filling)

Nos mochis

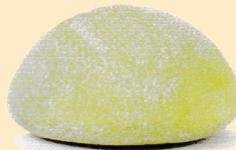
Servis par paire (by the pair)



CARAMEL BEURRE SALÉ
(Salted butter caramel)



CHOCOLAT
NOIX DE COCO
(Chocolate / Coconut)



PISTACHE
(Pistachio)



FLEUR DE CERISIER
(Cherry blossom)



THÉ VERT MATCHA
BIO
(Green tea)



MANGUE / PASSION *
(Mango / Passion fruit)



YUZU / CITRON *
(Yuzu / Lemon)



VANILLE
(Vanilla)



CHOCOLAT
ÉCLATS DE NOISETTE
(Chocolate / Hazelnut)



LITCHI *
(Lychee)

* Vegan

The 14 Food Allergens

 <p>Cereals containing gluten</p>	<p>Including wheat (such as spelt and Khorasan wheat/Kamut), rye, barley and oats. Often found in foods containing flour, such as some types of baking powder, batter, breadcrumbs, bread, cakes, couscous, meat products, pasta, pastry, sauces, soups and fried foods which are dusted with flour.</p>
 <p>Crustaceans</p>	<p>Such as prawns, scampi, crabs and lobsters. Shrimp paste, often used in Thai and south-east Asian curries of salads, is an ingredient to look out for.</p>
 <p>Eggs</p>	<p>Often found in cakes, some meat products, mayonnaise, mousses, pasta, quiche, sauces and pastries or foods brushed or glazed with egg.</p>
 <p>Fish</p>	<p>May be found in fish sauces, pizzas, relishes, salad dressings, stock cubes and Worcestershire sauce.</p>
 <p>Peanuts</p>	<p>Sometimes called groundnuts because they are a legume that grows underground, peanuts are often used in biscuits, cakes, curries, desserts, sauces (such as satay), as well as groundnut oil and peanut flour</p>
 <p>Soja</p>	<p>Found in bean curd, edamame beans, miso paste, textured soya protein, soya flour or tofu, soya is a staple ingredient in oriental food. It may also be in desserts, ice cream, meat products, sauces and vegetarian products.</p>
 <p>Milk</p>	<p>A common ingredient in butter, cheese, cream, milk powders and yoghurt. It can also be found in foods brushed or glazed with milk, and in powdered soups and sauces.</p>
 <p>Nuts</p>	<p>Nuts that grow on trees including almonds, hazelnuts, walnuts, brazil nuts, cashews, pecans, pistachios & macadamia nuts. Nuts may be found in breads, biscuits, crackers, desserts, nut powders (often used in Asian curries), stir-fried dishes, ice cream, marzipan (almond paste), nut oils & sauces.</p>
 <p>Celery</p>	<p>Including celery stalks, leaves, seeds and celeriac. You can find celery in celery salt, salads, some meat products, soups and stock cubes.</p>
 <p>Mustard</p>	<p>Including liquid mustard, mustard powder and mustard seeds. This ingredient can also be found in breads, curries, marinades, meat products, salad dressings, sauces and soups.</p>
 <p>Sesame seeds</p>	<p>These can often be found in bread (like burger buns), breadsticks, houmous, sesame oil and tahini. They are sometimes toasted and used in salads.</p>
 <p>Sulphur dioxide</p>	<p>Sometimes known as sulphites, this is an ingredient often used in dried fruit such as raisins, dried apricots and prunes. You may also find it in meat products, soft drinks, vegetables as well as in wine and beer. People with asthma have a higher risk of developing a reaction to sulphur dioxide,</p>
 <p>Lupin</p>	<p>A flower that is also found in flour. Lupin flour and seeds may be used in some types of bread, pastries and pasta.</p>
 <p>Molluscs</p>	<p>These include mussels, oysters, land snails, squid and whelks, but can also be commonly found in oyster sauce or as an ingredient in fish stews.</p>

The list of allergens is periodically revised based on scientific evaluations. The elements above are given for information only. They are not necessarily exhaustive and cannot replace the official texts.