

APPETIZERS FROM THE SUSHI BAR

Uni Shooter **6**
Fresh uni, premium sake, ponzu sauce, quail egg, scallions, and a hint of chili.

Tuna Basil Tempura Tataki **10**
Fresh tuna sprinkled with basil, lightly fried, and served with a sweet soy sauce.

Sunomono **10**
Seaweed and daikon radish splashed with a sweet vinaigrette and topped with your choice of octopus, shrimp or the chef's choice.

Kani-Su **12**
King crab and kaiware rolled in seaweed and cucumber and topped with rice wine vinegar.

Spicy Tuna Rice Crisp **12**
Spicy tuna tartare over crispy sushi rice garnished with spicy mayo jalapeno.

Futami Carpaccio **13**
Your choice of tuna or salmon thinly sliced and topped with red onion, kaiware, basil, asparagus, five different types of ground pepper and the chef's yuzu carpaccio sauce.

Tuna Flight **16**
Chef's special presentation of various types of tuna sashimi.

GREENS

House greens **4**
Spring greens dressed in a creamy ginger dressing.

Wakame **6**
Traditional seaweed salad with ponzu sauce.

Grilled Chicken Salad **10**
Grilled chicken served with mixed greens and topped with sweet soy sauce and unagi sauce. Garnished with wonton crisps.

Tuna Avocado **10**
Fresh yellowfin tuna, avocado, and spring greens served with house made soy-olive oil dressing.

Seafood Salad **11**
Spring greens topped with a soy vinaigrette, kaiware, wasabi mayo and your choice of tuna, scallops, or octopus.

*Substitutions and additions are subject to charge.
20% Gratuity will automatically be applied to parties of six or more*

APPETIZERS FROM THE KITCHEN

Edamame	4
Boiled soybeans with salt.	
Gomae	4
Broiled spinach served with a homemade sesame sauce.	
Gyoza	5
Pork dumplings served with a house made sauce. Served either fried or steamed.	
Yaki Tori	5
Skewered chicken, green peppers, and onion grilled and topped with teriyaki sauce.	
Pork Egg Roll	5
Fried pork egg roll served with sweet and sour sauce.	
Shumai	5
Shrimp dumplings served with a house made sauce. Served either fried or steamed.	
Yu Tofu	6
Tofu and vegetables simmered in a mild broth.	
White Fish Tempura	6
Deep fried tilapia served with ponzu sauce.	
Golden Shrimp	6
Jumbo shrimp topped with a creamy, golden egg sauce.	
Asparagus Beef Maki	6
Seared beef over asparagus in teriyaki sauce, garnished with carrots.	
Beef Negi Maki	6
Seared beef over scallions in teriyaki sauce, garnished with carrots.	
Age Dashi Tofu	6
Tofu lightly battered and fried served in a seasoned soy broth and topped with bonito flakes and minced daikon.	
Kaki Fry	7
Fresh oysters battered and lightly fried.	
Kaki Butter Itame	7
Fresh oysters sautéed in butter.	
Tempura	
Shrimp and vegetable tempura served with a house made tempura sauce.	
Vegetable	5
Shrimp (3pcs)	6
Shrimp and vegetable combo	7
Crunch Shrimp	7
Deep fried breaded shrimp topped with spicy tuna, mango salsa and soy ginger sauce.	
Hotate Butter Yaki	8
Sliced scallops, mushrooms, and asparagus sautéed in butter.	
Soft Shell Crab	8
Fried soft shell crab served with a house made ponzu sauce.	
Blackened Seared Tuna	13
Italian black sesame encrusted tuna on a bed of asparagus, drizzled with a mustard su-miso sauce.	

NY Steak Tataki**14**

Seared NY steak tataki topped with avocado, orange, and edamame on a bed of cucumber. Drizzled with shitake mushroom sauce and infused orange sauce.

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SUSHI

(For Sashimi Add \$ 1.50 for 2pcs)

Tuna	3	Sweet shrimp	4
Super white tuna	3	Salmon roe	3
Atlantic king salmon	2.5	Smelt roe	2
Smoked salmon	3	Black tobiko	2.5
Red snapper	3.5	Wasabi tobiko	2.5
Fluke	2.5	Chile tobiko	2.5
Fresh scallop	3.5	Citrus tobiko	2.5
Fresh yellow tail	3	Stop light tobiko	3
Fatty yellow tail	3.5	King crab	4.5
Fresh water eel	2.5	Oyster	3
Surf clam	2	Mackerel	2
Sea urchin	4.5	Tamago	1.5
Tiger shrimp	2	Octopus	2.5
Squid	2.5		

BASIC MAKI

Kappa	3	Avocado	3
Asparagus	4	Asparagus tempura	4
Sweet potato	5	Tuna	5
Yellow tail & scallion	5	Fresh water eel	6
Salmon avocado	6	Tuna & avocado	6
California	6	Spicy salmon	6
Spicy octopus	6	Spicy tuna	6
Shrimp tempura	7	Futami	7
Spicy blue crab	8	Spicy scallop	8
Philadelphia	8	Spider	9

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FUTAMI ROLLS

- Jalapeno Spicy Tuna** **10**
Spicy tuna, jalapeno, cucumber, and spicy mayo rolled in tempura crunch and drizzled with unagi sauce and spicy mayo.
- Crazy Roll** **10**
Fresh tuna, salmon, white fish, avocado, cucumber, spicy mayo, endives and tempura crunch wrapped in mamenori.
- Dragon** **11**
Unagi over shrimp tempura, cucumber, avocado, and spicy mayo.
- California Sunset** **11**
King Salmon over snow crab, avocado and cucumber.
- King Kong** **11**
Spicy tuna, shrimp tempura, snow crab and avocado lightly fried and drizzled with unagi sauce. Served with spicy mayo.
- White Dragon** **11**
Super white tuna over shrimp tempura, cucumber, avocado, and spicy mayo.
- King Dragon** **12**
Fresh salmon over soft shell crab, avocado, cucumber, and spicy mayo.
- Red Dragon** **12**
Fresh tuna over soft shell crab, avocado, cucumber, and spicy mayo.
- Rainbow** **12**
Assorted fish over snow crab, avocado and cucumber and spicy mayo.
- Caterpillar** **12**
Sliced avocado over snow crab, avocado and cucumber drizzled with unagi sauce and topped with red and black tobiko.
- Green Turtle** **13**
Shrimp and avocado over fresh water eel, avocado, cucumber, and tempura crunch drizzled with wasabi mayo and topped with wasabi tobiko.
- Tataki Tuna** **13**
Seared tuna over spicy tuna, avocado, cucumber, and spicy mayo topped with unagi sauce and chili oil.
- Dynamite** **13**
Spicy snow crab over shrimp tempura, avocado and cucumber, baked and topped with red tobiko.
- California Crunch** **13**
Tempura fried snow crab, cucumber and avocado maki drizzled with a house mayo and served over a sweet soy sauce.

FUTAMI SIGNATURE ROLLS

Evanston 15

Shrimp tempura, unagi tempura, cucumber, and asparagus, topped with spicy tuna, avocado, black tobiko and unagi sauce.

Crunchy Melt 15

Shrimp tempura, cream cheese, avocado, and cucumber rolled in tempura crunch, topped with mozzarella cheese and baked. Drizzled with unagi sauce.

Salmon Mania 15

Fresh salmon over spicy salmon, cucumber, avocado, and asparagus topped with red tobiko and chili sauce.

Totoro Kani 16

Spicy tuna over king crab, avocado, cucumber and spicy mayo topped with citrus mayo and kaiware.

Godzilla 16

Shrimp tempura, asparagus tempura, cucumber, avocado, cream cheese and masago rolled in tempura crunch and topped with wasabi mayo and unagi sauce.

Anaconda 16

Spicy tuna over unagi tempura, asparagus, tiger shrimp, cucumber, and avocado topped with wasabi mayo, unagi sauce and black tobiko.

Dragon Fest 17

Unagi over soft shell crab, cucumber, avocado, and spicy mayo topped with chili oil, unagi sauce and chili tobiko.

Fire Mountain 17

Spicy scallop over shrimp tempura, cucumber and avocado baked and topped with tobiko.

Golden Lobster 18

Unagi over lobster tempura, cucumber, avocado, and spicy mayo topped with unagi sauce and citrus tobiko.

Fire Maki 18

White fish and spicy mayo over king crab, cucumber, and avocado baked and topped with green onion, unagi sauce, and red tobiko.

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SIGNATURE VEGETABLE MAKI

Shitake 10

Avocado over black sesame battered asparagus tempura, cucumber, and shitake mushrooms.

AAC Crunch 10

Asparagus katsu, avocado, cucumber wrapped in mamenori and rolled in crunch. Drizzled with unagi sauce.

Mexicana 10

Jalapeno, avocado, cucumber, cilantro, red bell peppers, spicy mayo and tempura crunch wrapped in mamenori.

Spring Garden 11

Cucumber, avocado, asparagus, spring greens, Japanese pickled radish, and yama gobo wrapped in mamenori.

Popeye 12

Avocado over spinach, cucumber and avocado drizzled with black sesame sauce.

NOODLES

Oyako Udon 10

Traditional Japanese thick noodle soup topped with chicken.

Tempura Udon 11

Traditional Japanese thick noodle soup topped with shrimp tempura.

Nabeyaki Udon 12

Traditional Japanese thick noodle soup topped with chicken, napa cabbage, green onion and shrimp tempura.

Beef Udon 12

Traditional Japanese thick noodle soup topped with beef.

Seafood Udon 12

Traditional Japanese thick noodle soup topped with octopus, crab, clam, shrimp, salmon, scallop, and tamago. Slightly spicy.

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ENTRÉES FROM THE KITCHEN

Pork Katsu	14
Pork katsu served with sautéed seasonal vegetables and white rice.	
Tilapia Fish Butter Yaki	14
Tilapia pan fried with butter and served with sautéed seasonal vegetables and white rice.	
Beef Teriyaki	14
Grilled beef served with sautéed seasonal vegetables and white rice.	
Chicken Teriyaki	15
Grilled chicken served with sautéed seasonal vegetables and white rice.	
Salmon Teriyaki	18
Grilled salmon served with sautéed seasonal vegetables and white rice.	
Shrimp and Scallop	18
Sautéed shrimp and scallops topped with pineapple and tomato salsa, served with sautéed seasonal vegetables and white rice.	
Blackened Seared Tuna	22
Italian black sesame encrusted tuna drizzled with a mustard su-miso sauce, served with sautéed seasonal vegetables and white rice.	
NY Steak Teriyaki	23
Grilled NY steak topped with teriyaki sauce and served with sautéed seasoned vegetables and white rice.	

FUTAMI DINNER BENTOS

Chicken Bento	Dinner	18
♥ Salad		
♥ Choice of one basic maki		
♥ Chicken with sautéed seasonal vegetables		
♥ Gyoza		
Vegetable Bento		18
♥ Salad		
♥ Choice of one signature vegetable maki roll		
♥ Tofu with sautéed seasonal vegetables		
♥ Vegetable gyoza		
Seafood Bento		20
♥ Salad		
♥ Choice of one Futami roll		
♥ Sautéed scallops and shrimp with seasonal vegetables		
♥ Gyoza		
Futami Bento		22
♥ Salad		
♥ Choice of one Futami roll		
♥ Beef or salmon with sautéed seasonal vegetables		
♥ Gyoza		

Supreme Bento 23

- ♥ Salad
- ♥ 4pcs of nigiri sushi (chef's choice)
- ♥ Beef or tuna with sautéed seasonal vegetables
- ♥ Gyoza

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ENTRÉES FROM THE SUSHI BAR

Assorted sushi 19
9pcs of sushi (chef's choice)

Assorted Sashimi
Assorted fresh cuts of fish

Eleven pieces 24

Fifteen pieces 30

Sushi combo 18
5 pcs of nigiri and a California roll.

Maki Mono 17
California roll, spicy tuna roll, and a fresh water eel roll.

Spicy Maki Mono 20
Jalapeno spicy tuna maki, spicy salmon maki, and Futami maki.

Una-don 19
Sweet broiled fresh water eel over sesame white rice.

Tekka-don 20
Fresh tuna served over sushi rice.

Sake-don 20
Fresh salmon served over sushi rice.

Hamachi-don 21
Fresh yellowtail served over sushi rice.

Sushi Americana 23
2 tuna sushi, 2 salmon sushi, 2 yellowtail sushi, and a spicy tuna maki.

Chirashi 23
Assorted fresh cuts of fish over sushi rice served with oshinko and spring greens.

Sushi Supreme 33
9 pcs of sashimi (chef's choice), 6 pcs of nigiri (chef's choice) and a Godzilla maki.

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