

DINNER MENU

Sushi and Sashimi

big eye tuna	\$6/\$12
yellowtail tuna	\$6/\$12
smoked salmon	\$5/\$11
fresh water eel	\$6/\$12
black tiger shrimp	\$6/\$12
japanese red snapper	\$5/\$10
fresh salmon	\$5/\$10
super white tuna	\$6/\$12
blue fin tuna toro	market

Rolls

california – snow crab with avocado and cucumber	\$9
spicy tuna – chili scented big eye tuna with cucumber	\$8
spider – crispy soft shell crab with cucumber, avocado and ponzu	\$13
downtown – tempura yellowtail with cream cheese and roasted jalapenos	\$14
vegetable – asparagus, avocado, squash, carrot and cucumber	\$9
volcano – california roll topped with creamy-spicy bay scallops	\$14
tiger shrimp – tempura shrimp, avocado, cucumber and eel sauce	\$9
fuse – snow crab, salmon, asparagus and carrot wrapped in cucumber	\$15

Fuse Tastings (chef inspired creations that entice all five flavor senses)

king crab and oyster shooters – tomato puree and cucumber-mint icy	\$14
super white tuna – citrus ponzu, cilantro and jalapenos	\$13
salmon – macadamia nut pesto, shaved fennel and crispy smoked salmon	\$11
big eye tuna "pizza" – cilantro, shaved red onion and jalapenos	\$15
beef tenderloin – tartare style, over easy egg and crispy baguette	\$16

Appetizers

chili scented edamame – toasted chilies, sea salt and extra virgin olive oil	\$5
hawaiian blue prawn “two ways” – citrus poached with wasabi cocktail and crispy panko with tomatillo and avocado	\$13
scallop and foie gras – spiced pineapple eggroll and japanese mint oil	\$15
braised brisket potstickers – anaheim chilies and citrus dipping sauce	\$9
ravioli of texas sweet corn – charred corn, shiitake mushrooms and browned butter	\$12
(add shaved truffles)	\$18
traditional miso soup – shaved jalapenos, tofu and scallions (add virtual tofu noodles)	\$5 \$10
kobe hot rock – shaved kobe beef, pickled vegetables and bibb lettuce	\$17

Salads

mesclun green – shaved market vegetables, papaya and lemongrass-shallot vinaigrette	\$6
texas goat cheese –japanese bread crumbs, saffron poached tomatoes and watercress	\$10
japanese noodle and seaweed – crispy lotus root, sesame seeds and soy (add big eye tuna, salmon or yellowtail sashimi)	\$5 \$9

Entrees

hawaiian snapper – pecan studded jasmine rice, baby bok choy and sake	\$23
organic chicken – braised leg pastilla, foie gras and cardamom carrots	\$20
scottish salmon – edamame bean risotto, parmesan cheese and mango curry sauce	\$22
beef tenderloin – potato puree, japanese eggplant and chipotle butter	\$27
maine lobster – udon noodles, asian mushrooms and fava beans	\$29

LUNCH MENU

Appetizers and Snacks

chili scented edamame – toasted chilies, sea salt and extra virgin olive oil	\$4
tex-asian trail mix – spiced pecans, wasabi peas, cherries and peanuts	\$3
traditional miso soup – shaved jalapenos, tofu and scallions	\$4
braised brisket potstickers – anaheim chilies and citrus dipping sauce	\$7
sea salt dusted chips – yukon gold potato, lotus and taro roots	\$3
vegetable tempura – crispy shaved market vegetables and two sauces	\$5

Salads

mesclun green – market vegetables, papaya and lemongrass-shallot vinaigrette	\$5
(add chicken, beef or shrimp)	\$8
texas goat cheese – japanese bread crumbs, saffron poached tomatoes and watercress	\$8
japanese noodle and seaweed – crispy lotus root, sesame seeds and soy	\$3
(add big eye tuna, salmon or yellowtail sashimi)	\$6
tex-asian “pizza” – choice of sirloin or tuna sashimi with crispy flat bread, cilantro, shaved red onion and jalapenos	\$10

Balanced Plates (choice or protein with california roll or spicy tuna roll) (served with miso soup, steamed rice and mesclun green salad)

marinated sliced sirloin	\$12
hibachi grilled chicken	\$10
ancho garlic marinated shrimp	\$11
market vegetables and tofu	\$9

Sandwiches and Entrees

fish and chips – crispy tilapia, chili scented fries and watercress	\$11
tex-asian sliders – ground filet, caramelized onions, and aged cheddar	\$8
softshell crab BLT – spicy aioli, asian greens and applewood smoked bacon	\$9
scottish salmon – baby bok choy, sesame rice and sake butter	\$12

dragon chicken sandwich – spiced chicken, napa cabbage on brioche \$9

DESSERT MENU

Blackberry Panna Cotta

lemon curd, candied ginger
and mint
\$8

Warm Chocolate Ganache Cake

cinnamon and sugar churros and white hot chocolate
\$9

Tahitian Vanilla Bean French Toast

caramelized bananas, Texas pecans and banana ice cream
\$8

Green Tea

ice cream, jelly and broth
\$7

House Made Sorbets and Ice Creams

(seasonal assortment)
\$6