

COCKTAILS

It's an art I tell you

RED YAKUZA

Bombay Bramble, Martini Rubino, Ginger Ale
12

FUGU G&T

Bombay Sapphire, Martini Ambrate, Matcha, Fresh Lime
12

LOST GARDEN

Cointreau, Lime, Lytchee, Grapefruit
12

HOMER-SAN

Bacardi Cuatro, Ginger beer, Yuzu
12

KYOTO MOJITO

Bacardi Cuatro, Saké, Fresh Lime, Mint, White Peach
12

VIRGIN GEISHA

Cranberry, Mint, Lime, Honey
9

SPIRITS

BOMBAY SAPPHIRE 8

BOMBAY BRAMBLE 8

DEWARS 12Y 8

BACARDI CARTA BLANCA 8

* GREY GOOSE VODKA 10

NIKKA FROM THE BARREL 12

HIBIKI 15

DRINKS

fresh

WATER - STILL/SPARKLING - 0,5L 4,9

HOMEMADE ICE-TEA 4,5

PEPSI / PEPSI MAX 2,5

FEVER TREE GINGER BEER 4

FEVER TREE TONIC 4

LOOZA POMPELMOES 2,5

hot

GREEN TEA 3

COFFEE / ESPRESSO 4

TO SHARE

seasonal selection

EDAMAME - nanami togarachi, coarse salt 6,5

AUBERGINE MISO - slow cooked aubergine with creamy miso sauce, spring onion 14,5

SALMON TARTARE CRACKERS / AVOCADO CRACKERS - served with wasabi mayo, ponzu caviar (4p) 16,5

WAKAME SALAD - cucumber, wakame, black radish and sesame dressing 7,5

KARAAGE CRISPY CHICKEN TENDERS - panko fried chicken bits with katsu sauce, japanese mayo 11,5

PORK/VEGGIE GYOZA - crispy gyoza with teriyaki sauce and spring onions (4p) 8

PORK RIBS - slowly smoked & served fall off the bone with honey-soy bbq sauce (4p) 13,5

* AUBERGINE CROQUETTES - hand rolled aubergine croquettes with spicy miso mayo (4p) 12,9

DONBURI BOWL - japanese rice bowl topped with salmon, tuna, avocado-poke mix & crispy onions 12,5

SUSHI ROLLS

*we can make most sushi rolls
vegetarian or pregnant friendly*

fugu original rolls (8p)

1. SOFT CRUNCH - salmon, crispy rice, spicy mayo 10,5

2. ROLLER COASTER - salmon, avocado, mint, coriander, masago, topped with yuzu mayo & crispy rice 12,5

3. ZELDA - tempura asparagus, avocado, oshinko, cucumber, shiso, furikake, topped with wasabi mayo & shishimi togarachi 12,5

4. TROPIC THUNDER - tempura fried roll, salmon, kanikama, asparagus, topped with unagi sauce, miso mayo & spring onion 14

5. CANDY CRUSH - tuna tartar, salmon, kanikama, avocado, pop rocks, furikake, topped with wasabi mayo & shredded nori 15,5

6. KONG - spicy tuna tartar, avocado, cucumber, shiso, crispy puffed rice, black sesame, topped with sriracha mayo & spring onions 15,5

*fugu signature rolls (8p) **

7. SPICY NOBY NOBY - tempura shrimp, avocado, unagi sauce, shishimi togarachi, topped with kanikama & jalapeno's 16

8. TŌKYŌ BLAST - oshinko, mango, salmon-tuna-avocado sashimi poke, crispy onions & fugu secret sauce 16,5

* 9. 'KANI'KAZE - charred salmon, avocado, mango, kanikama, teriyaki sauce, masago aioli 16,5

10. SEA DRAGON - unagi, avocado, cucumber, torched white sesame, topped with unagi sauce & bonito flakes 16,5

11. CHICKEN SAMURAI - katsu chicken, avocado, cucumber, bbq sauce, wasabi mayo, crispy panko 14

12. PINKY WINKY - salmon, cucumber, mint, masago, ginger lemon dip, crispy rice, kalamansi pearls 15

*any food allergies?
talk about it with your waiter*

DESSERTS

* DARK CHOCOLATE MOELLEUX - served with red fruit coulis 8,5

* MATCHA CHEESECAKE - served with kalamansi pearls 8,5

* ESPRESSO MARTINI 12,5

HOST A TRULY UNFORGETTABLE EVENT AT FUGU SUSHI BAR

*From birthdays to corporate dinners, we offer customizable catering options to make your event one to remember.
Reach out to us to book your event or for more information, contact@fugu-antwerp.be*

OPEN EVERY DAY
except Mondays

FOLLOW US
@FUGU.SUSHI.BAR

招财猫



sushi bar
fugu
河豚

STARTER PLATTERS

a bit of everything to share or not ;)

BLOWFISH PLATTER - edamame, pork ribs (4p), crispy chicken bits & spicy miso mayo, gyoza (4p) 34

* KAISEKI PLATTER - aubergine miso, salmon crackers / avocado crackers (2p), wakame 29

FUGU COMBO 51

a fine selection of sushi rolls (32p)

SOFT CRUNCH, KONG,
TROPIC THUNDER, ZELDA

VEGGIE COMBO 51

a fine selection of veggie sushi rolls (32p)

ZELDA, TOKYO BLAST (VEGGIE),
KONG (VEGGIE), PINKY WINKY (VEGGIE)

FUGU SHIP 85

the best of the best (48p)

SOFT CRUNCH, KONG, CANDY CRUSH,
KANI'KAZE, SPICY NOBY NOBY, SEA DRAGON

BEER

VEDETT 3,9

SAPPORO 3,8

888 TRIPEL EIGHT 5,9

WINE

Aperitif

UMESHU PLUM WINE - Japan 8,5

VILLA MIAZZI MILLESIMATO - PROSECCO - Glera, Italy 7,5/38

White

MONTGOLFIER - Chardonnay, France 4,9/24

LE GRAND NOIR - Viognier, France 6,5/29

* FRANZ HAHN SPÄTLESE - Riesling, Germany 38

Rosé

COLLINE DU PARC - Grenache, Cinsault 4,9/24

Red

MONTGOLFIER - Merlot 4,9/24

BODEGAS ARRAEZ VIVIDOR - Bobal, Grenache, Spain 33

FRANZ HAHN LINEMOPS 42

Cabernet Sauvignon, Merlot - Cabernet Franc, Germany

SAKE

* SAKE CUP 8

CLASSIC BROWN SAKE

180 ml 12 720 ML 42 1.8 L 89

MINATOYA TOSUKA

180 ml 16 630 ML 49