



JAPANS TEPPANYAKI & SUSHI RESTAURANT

FUJIYAMA

富士山

ALL YOU CAN EAT SUSHI & TEPPANYAKI

ENJOY OUR DELICIOUS DISHES, WITH THE QUALITY WE ARE KNOWN FOR. YOU CAN ORDER A MAXIMUM OF 3 DISHES PER ROUND USING THE APP WITH AN UNLIMITED NUMBER OF COURSES.

FOOD WASTE IS NOT APPRECIATED AND WILL BE CHARGED (SUSHI €1 PER PIECE, WARM DISHES €3 PER DISH). UNFORTUNATELY, GROUPS LARGER THAN 4 PEOPLE CANNOT PAY SEPARATELY.

ASK OUR STAFF ABOUT THE VARIOUS POSSIBILITIES REGARDING ALLERGENS AND DIETARY WISHES.

PRICES

MONDAY TO THURSDAY

Adults € 37,50

Children 4 to 10 years €15,00

FRIDAY TO SUNDAY AND BANK HOLIDAYS (see website)

Adults € 39,50

Children 4 to 10 years €17,50

ALLERGENS

- Vegetarian
- Gluten
- Spicy
- Lactose
- Chicken egg
- Schellfish/molluscs
- Sesame



www.fujiyama.nl



@FujiyamaGroningen



@fujiyamagronigen

SUSHI 寿司



01 MAGURO
Tuna (2)



05 ABURI SAKE
Flame grilled salmon (2)



09 EBI
Prawn (2)



13 WAKAME
Marinated seaweed (2)



02 SAKE
Salmon (2)



06 UNAGI
Grilled eel (2)



10 TAMAGO
Omelette (2)



14 IKURA
Salmon roe (2)



03 SABA
Mackerel (2)



07 IKA
Squid (2)



11 ABOKADO
Avocado (2)



15 TOBIKO
Fish roe (2)



04 TAI
Sea bass (2)



08 HOTATE
Scallop (2)



12 INARI
Marinated tofu (2)



16 SPICY TUNA
Spicy tuna (2)

23 TEMPURA MAKI

Fried roll in tempura batter with omelette and seaweed (4)

24 CALIFORNIA MAKI

Surimi, fish roe, cucumber, avocado, mayonnaise (4)

25 SPIDER MAKI

Soft shell crab, cucumber, spicy mayonnaise (4)

26 SPICY TUNA MAKI

Spicy tuna, cucumber, tempuravlokken (4)

27 TORIKATSU MAKI

Fried chicken, cucumber, sesame, mayonnaise, katsu sauce (4)

28 CRISPY DRAGON MAKI

Eel, cucumber, tempura flakes (4)

29 SAKE-ABOKADO MAKI

Salmon, avocado, tempura flakes, mayonnaise (4)

30 TIGER MAKI

Fried prawn, fish roe, cucumber, avocado, soy sheet, mayonnaise (4)



20 SAKE MAKI
Salmon (3 pcs)



21 KAPPA MAKI
Cucumber (3 pcs)



22 ABOKADO MAKI
Avocado (3 pcs)

31 SAKURA MAKI

Salmon, fish roe, avocado, red onion, sakura spices (4)

32 TORI TEMPURA MAKI

Fried roll with crispy chicken, cucumber and spicy mayonnaise (4)

33 FUJIYAMA MAKI

Salmon, fried prawn, cucumber, fish roe, mayonnaise (4)

34 SAMURAI MAKI

Salmon, avocado, fish roe, crispy mie, truffle mayo (4)

35 UNAGI MAKI

Eel, cucumber, avocado, fish roe, spicy mie, mayonnaise (4)

36 OKINAWA MAKI

Fried surimi, cucumber, mango and wasabi mayonnaise (4)



SMALL DISHES

小皿料理

101 WAKAME SARADA ●●

Salad with seaweed and ginger dressing

102 SASHIMI SARADA ●●

Salad with raw fish with sesame sauce

103 KYURI SARADA ●●

Pickled cucumber

104 TSUKEMONO SARADA ●●

Pickled carrot, cucumber and cauliflower

105 GYU SASHI

Beef carpaccio with onion and ponzu sauce

106 MISO SHIRU ●

Soy bean soup with tofu and seaweed

107 DOBIN MUSHI ●●

Clear soup with chicken, salmon and prawn, served in a tea pot

108 EDAMAME ●

Young salted soybeans

109 GYOZA TORI ●

Grilled pasties with chicken

110 GYOZA YASAI ●●●

Grilled vegetarian pasties

111 TEMPURA EBI ●●

Prawns and vegetables in crispy batter

112 TEMPURA YASAI ●●

Mixed vegetables in crispy batter

113 TORI KATSU ●●

Chicken in bread crumbs

114 KOROKKE ●●

Potato croquette with shiitake and katsu sauce

115 EBI KATSU ●●●

Prawns in bread crumbs

116 SUSHI BULLET ●●

Fried nori roll with white fish, surimi and spicy tuna

SIDE DISHES

120 GOHAN steamed plain rice ●

121 YAKI MESHI fried rice with veggies and eggs ●●●●

122 YAKI RAMEN fried noodles with veggies ●●●●

SASHIMI

刺身

40 SAKE SASHIMI

Slices raw salmon

41 MAGURO SASHIMI

Slices raw tuna

42 SABA SASHIMI

Slices mackerel

43 SASHIMI MORIAWASE

Mixed raw fish



TEPPANYAKI 鉄板焼き

201 EBI ●●

Prawns with mango sauce

202 SHAKE ●

Salmon

203 TAI ●

Sea bass

204 IKA ●●

Squid

205 GINDARA ●

Miso marinated butterfish

206 HOTATEGAI ●●●

Scallops with garlic butter

207 ISE EBI (+€10,-) ●●

Lobster with avocado-miso sauce

210 USU YAKI

Beef roll with scallion and garlic

211 AIGAMO NIKU ●●

Duck breast fillet with garlic-miso sauce

212 WAKADORI ●●

Chicken thigh fillet

213 YAKITORI ●●

Chicken skewer with yakitori sauce

214 GYU NIKU ●

Angus beef steak with soy and garlic

215 KANGURU ●

Kangaroo steak

220 YASAI KUSHI ●

Skewer with mushrooms and courgette

221 RENKON ●●

Lotus root and carrot with sesame

222 YASAI MORIAWASE ●

Teppan grilled mixed vegetables

223 OKONOMIYAKI ●●●

Pancake with vegetables and katsu sauce

224 SUKIYAKI YASAI ●●

Stew with vegetables and egg



DESSERT

Maximum of one dessert per person

301 MATCHA PANNA COTTA ●●●

Creamy pudding with ground green tea

302 TEMPURA ICE CREAM ●●●●

Red bean ice cream in crispy batter

303 BANANA KATSU ●●

Baked banana in bread crumbs

304 ICE CREAM (2 SCOOPS) ●●●●

(may contain traces of nuts)

With whipped cream. Choose your flavour: Green tea, red beans, black sesame, white sesame, vanilla