



GREETINGS

Welcome to Fukasaku. We are all about LOCALITY and SUSTAINABILITY! We are here to serve you local seafood caught by local small scale fishermen: we have ensured that our seafood is BC origin and ocean-friendly. We also feature BC VQA wines, BC sake and BC beers.

I hope you enjoy genuine BC sushi experience with us.

-Dai Fukasaku

APPETIZER/ SOUP/GREENS

Edamame - 7

organic, served with Vancouver Island sea salt

Sunomono

served with bean noodle, seaweed in sanbaisu vinaigrette

-Plain - 3.5

-Vegetable - 7

-Octopus - 8

-Shrimp - 8

-Crab - 10

-Assorted - 12

House Miso Soup - 3

genuine vegetarian preparation

Fukasaku Goma-ae (served in our famous goma-ae sauce)

The Green Trio - 8

spinach, avocado, and asparagus

Skeena Sockeye Goma-Ae - 11

skeena sockeye and avocado

Appy-Petite 14

a sample of our appies: the green trio, sunomono octopus, and tuna tataki

Tuna Tataki - 14

seared haida gwaii albacore, house ginger infused soy, organic garlic chip, green onion grated radish

Sashimi Appetizer - 20

chef's choice sashimi sampler, 5-6 kinds

SUSHI / SASHIMI ENTRÉE

Rupert Treasure - 34

Downstream Roll with 7 pieces of assorted nigiri

West Coast Sashimi Palette - 37+

Assortments of sashimi for 1, 2 and more

The Pacific Medley - 40+

A combination of sushi and sashimi for 1, 2 and more

Nothing But Salmon - 36

Downstream Roll, Mangofishous Roll, Sockeye and Chinook Nigiri and Sashimi

Kloppers - 37

Spicy Tuna Roll, Spicy Salmon Roll, Tuna and Sockeye Nigiri and Sashimi - named after one and only Dr. Kloppers

DONBURI (sliced raw fish on a bed of rice)

Tekka Don (Tuna) - Reg. 6pcs 19 | Lg. 10 pcs 28

Tuna Salmon Don - Reg. 6pcs 19 | Lg. 10 pcs 28

Salmon Don - Reg. 6pcs 19 | Lg. 10 pcs 28

Chirashi (Assorted) - 30

TASTING MENU

Omakase - 78 per person+

leave everything up to the chef to create you a special multiple (6 to 7) course meal.

Minimum of 24hr advance notice is required

Fukasaku Favorites - 65 per person (dine-in only)

First time at Fukasaku or want to try all of our best sellers? We got it covered with this 5-course meal

1 - **Appy-Petite** - a sample of our appies: the green trio, sunomono octopus, and tuna tataki

2 - **Northwest Ramen Mini** - fukasaku original 100% pescatarian ramen

3 - **Maple Miso Glazed Black Cod** - marinated for 7 days

4 - **Sushi Platter** - chef's nigiri and sashimi platter featuring all local sustainable seafood

5 - **Dessert**



NUTS



GLUTEN



VEGGIE



SHELLFISH


VEGETARIAN SUSHI CHOICES

(who said vegetarian sushi is boring?)

Basic Rolls (6 pieces unless noted)

Avocado Roll - 4.5
Cucumber Roll - 3.5
Avo/Cuke Roll (8 pcs) - 5
Asparagus Roll - 4
Carrot Roll - 3.5

Creative Vegetarian Rolls (8 pieces unless noted)


























Veg. Caterpillar - 9
Avo/Cuke roll topped with thinly sliced avocado
Mangovegicious - 7
Avo, mango, brie, and asparagus
Edamame Baby - 7
Edamame, spinach, avo, and sweet plum sauce
Hot'n Crazy - 7 
Cuke, avo, asparagus, walnuts, and spicy sauce
Forest Mushroom - 9
Cuke/avo roll topped with assorted torched mushrooms
Veg. Futomaki - 7 (4pcs)
Cuke, avo, asparagus, tamago, carrot, and spinach

BRITISH COLUMBIAN OCEAN ROLLS (all sustainable and local)

Basic Ocean Rolls (6 pieces)

Sockeye 6.5  Chinook 7 
Tuna 6.5  Negitoro 8  (tuna belly chopped with green onion)









Creative Ocean Rolls (8 pieces)

The Dungeness - 12  
House shucked dungeness crab, cuke, avo
Crispy Dynamite - 13  
Crispy local shrimp, cuke, avo
Mangofishous - 9 
Salmon, brie, avocado, mango
Crunchy Salmon - 9  
Broiled salmon, cuke, walnuts
Caterpillar - 13  
Crunchy salmon w/ thinly sliced avo on top
Spicy Tuna - 9  
Spicy tuna, cuke, walnuts
Upstream - 13  
Spicy Tuna with tuna on top
Spicy Shrimp - 9  
Spicy shrimp, avo
Spicy Salmon - 9  
Spicy salmon, cuke, walnuts
Downstream - 13  
Spicy salmon with salmon on top
Lynn - 13  
Spicy salmon with thinly sliced avocado on top
Rupert Rainbow - 20
The dungeness w/ assorted fish on top
Volcano - 20 
The dungeness w/ assorted spicy torched seafood
Salmon Skin Roll - 8 
House smoked salmon skin, cuke, carrot
Pete's Trap - 20  
thick roll w/ dungeness crab, octopus, crispy shrimp, cuke, avocado wrapped in soy wrap





NIGIRI (2 pcs with rice)








Skeena Sockeye Salmon - 7 
Northwest Chinook Salmon - 8 
Albacore Tuna - 7 
Albacore Tuna Belly (Toro) - 9 
Octopus - 7  

Tamago (yes we make it here!) - 4.5

Side Stripe Shrimp - 7  
Dungeness Crab - 9  
Ikura (house prepared chum roe) - 8 
Spot Prawn - 13  
Black Cod - 7 (prepared in saba style) 

SASHIMI (5 pcs fish only)

Skeena Sockeye Salmon - 10 
Northwest Chinook Salmon - 11 
Albacore Tuna - 10 
Albacore Tuna Belly (Toro) - 12 (8 pcs) 

Side Stripe Shrimp - 10 (8pcs)  
Spot Prawn - 12 (2 pcs)  
Black Cod - 10 
Octopus - 8 (7pcs)  

HOT ENTRÉE

Maple Miso Glazed Black Cod - 42

Broiled line caught BC Black Cod (Sable Fish) marinated in a house Maple Miso Marinade for 7 days. Served in Japanese style with a bowl of rice, Miso Soup, sunomono octopus, green trio, and edamame, and a daily small dish. One of our highly raved dishes.

OCEAN WISE

RECOMMENDED



BC Wild Salmon

NUTS

GLUTEN

VEGGIE

SHELLFISH