

TEISHOKU SET

Comes with rice, salad, sides, miso soup, dessert.

FURAIBO'S SPECIAL CHICKEN

Nagoya's famous fried chicken, coated with heritage secret golden sauce.

TEBASAKI WINGS 7PCS/16PCS 24/34
BREAST 24

MARYLAND THIGH 24
Spice level: mild spicy extra spicy

YAKITORI SAMPLER 29

5 Chicken skewers, grilled on Binchotan charcoal. Thigh, thigh & onions, breast & cod roe, meatball, wings. Please allow 15-20 mins prep

BBQ RIBS KOREAN STYLE 33
grilled on Binchotan charcoal

TERIYAKI SCOTCH FILLET 250GR 36
grilled on Binchotan charcoal

CHIRASHI SUSHI 36
mix sashimi on sushi rice

UNI CHIRASHI IKURA DON 58
uni and salmon roe on sushi rice

PREMIUM SIRLOIN KUROBUTA KATSU 160 GR 33
breaded fried Berkshire hog

UNAGI 38
freshwater eel, grilled on Binchotan charcoal

Add a glass of house wine to any Teishoku set for \$7

FURAIBO'S HOMEMADE CURRY

Another Furaibo's specialty. Rich golden Japanese curry cooked traditionally for over 6 hours from scratch (contains meat and veggies). Served with miso soup.

TOPPING SELECTIONS:

PREMIUM SIRLOIN KUROBUTA KATSU 160GR 26

POTATO CREAM CROQUETTE 22

GRILLED CHICKEN MEATBALL 22

NO TOPPING 16

OVER RICE Served with miso soup

FURAIBO'S WAGYU BEEF BOWL 19
sliced marinated wagyu beef brisket

TORI SOBORO 18.5
ground chicken simmered in dashi broth

BUTA KAKUNI 20
slow cooked pork belly

SALMON SASHIMI DON 19

SALAD

TOFU SALAD  16
tofu, cabbage, cherry tomato

POACHED CHICKEN SALAD 19
shredded chicken, lettuce, almonds, crisps. Sesame dressing

JAPANESE PEAR AND BLUE CHEESE SALAD  18
mixed leaf, pear, candied walnut, blue cheese, dried cranberries

Please be advised our menu may contain nuts, gluten and other allergens. Please notify our staff if you have a food allergy before placing your order.

FURAIBO IZAKAYA BAR & RESTAURANT

LUNCH MENU

VALUE MEAL \$29

Includes a dessert and a glass of house wine

STEAK AND FRITES
scotch fillet 200gr, served with chips or salad

MENTAIKO PASTA
with grilled mentaiko (full size)

SALMON MISO
served with salad, ponzu, rice and miso soup


CHEF'S FAVORITES

SANDO WAGYU MB8/9 150GR 54
Japanese style sandwich. Served with salad and chips

8 KINDS OF PREMIUM SUSHI 42
served with miso soup

WAGYU KATSU MB 8/9 54
breaded cutlet wagyu sirloin served with rice and miso soup

NOODLES

ZARU SOBA  14
chilled buckwheat noodle, homemade dipping sauce.

MENTAIKO PASTA 15
spaghetti, cod fish roe, seaweed

SHIITAKE PASTA  15
spaghetti, shiitake mushrooms

SIDES

FURAIBO TEBASAKI 7PCS/16PCS 14/24
Nagoya's famous fried chicken wings

KARAGEE 12
crispy fried chicken

HANPEN CHEESE 11
fried fish cake w/ cheese stuffing

IKA KARAGEE 15
fried squid, house dressing dip

PIRI KARA CHICKEN SKIN 5PCS/10PCS 12/22
crispy fried chicken skin sticks

CREAM CORN CROQUETTES  12

FRESH HAND CUT CHIPS  10

EDAMAME  8

SUSHI & SASHIMI


SASHIMI

CHEF'S SASHIMI PLATTER 5X4 Chef's selection of 5 varieties. 4pcs each	58
SASHIMI PLATTER 3X3 3 kinds of sashimi selection. 3pcs each	26
SALMON PLATTER salmon sashimi 6pcs, salmon nigiri 4pcs, salmon aburi 4pcs	48

SASHIMI 4pcs

SALMON/SAKE	12
TUNA /MAGURO	15
BLUE FIN TUNA / HON MAGURO	18
MEDIUM FATTY TUNA/ CHUTORO (limited)	28
SUPERIOR FATTY TUNA /O-TORO (limited)	45
YELLOW TAIL/HAMACHI	18
KING FISH/HIRAMASA	14
SCALLOP /HOTATE	18
OCTOPUS / TAKO	12
MACKAREL/SABA	12

ROLLS

ABURI SALMON ROLL seared salmon, spicy salmon, avocado	22
VEGETABLE TEMPURA ROLL  fried snow peas, carrot, pumpkin, sweet potato	18
VENOM ROLL fresh water eel, real crab, avocado, cucumber	25
RAINBOW ROLL tuna, yellow tail, salmon, shrimp, avocado, crab sticks	24
SOFT SHELL CRAB TEMPURA ROLL soft shell tempura, avocado, cucumber, smelt eggs	24
CARTERPILLAR ROLL avocado, fresh water eel, smelt eggs, cucumber	22
FIRE ENGINE ROLL spicy tuna, tuna, avocado	22
LAVA ROLL baked salmon, avocado, crab sticks, cucumber, house dressing, cheese sauce	24

NIGIRI

MIX NIGIRI 6PCS	30
SUPREME MIX NIGIRI 4PCS uni, chutoro, yellow tail & scallop	30
TRIO TUNA NIGIRI maguro, chutoro, otoro	38
MAD ABOUT UNI special 4 kind of mix uni nigiri	99
NIGIRI 2PCS	
SALMON	10
SALMON ABURI	11
TUNA / MAGURO	12
BLUE FIN TUNA / HON MAGURO	18
TUNA / MAGURO SUKE	15
YELLOW TAIL	15
MEDIUM FATTY TUNA/CHUTORO	25
SUPERIOR FATTY TUNA/OTORO (LIMITED)	40
UNI/SEA URCHIN, SUPERIOR GRADE TASMANIAN (SEASONAL)	22
KING FISH / HIRAMASA	11
MACKAREL / SABA	10
SCALLOP / HOTATE	15
FRESHWATER EEL / UNAGI	15
OCTOPUS / TAKO	10
FOIE GRAS ABURI	22
JAPANESE OMELETTE / TAMAGO	9
SALMON ROE / IKURA	12
SMELT EGGS	9