



MT. FUJI INN

7215 BLONDO STREET
OMAHA, NE
(402) 397-5049

WELCOME TO THE MT. FUJI INN, OMAHA'S FIRST JAPANESE RESTAURANT. YOUR HOSTS, THE KAYA FAMILY, INVITE YOU TO ENJOY A UNIQUE EXPERIENCE IN JAPANESE DINING, IN AUTHENTIC ORIENTAL SURROUNDINGS.

APPETIZERS

HOMEMADE EGG ROLLS (2).....	4.50	EDAMAME (BOILED SOY BEAN PODS).....	4.00
FRIED PRAWNS ON SKEWERS (6).....	5.00	GYOZA (6) (STEAMED PORK DUMPLINGS).....	5.00
FRIED WON TONS (6).....	4.50	CANTONESE PORK RIBS (5).....	5.00
CRAB RANGOON (6).....	4.50	SHRIMP RUMAKI (6).....	6.00
RUMAKI (6).....	4.50	MIXED APPETIZER TRAY (FOR TWO).....	10.00
YAKITORI (3).....	5.00	TUNA SASHIMI.....	12.50

SOUPS

EGG FLOWER SOUP.....	1.50
MISO SOUP.....	2.00
WON TON SOUP.....	(SMALL) 4.00
	(LARGE) 7.50

SALADS

DINNER SALAD.....	2.00
NAMASU SALAD.....	2.00
(SWEET MARINATED CUCUMBERS)	
GREEN SALAD BOWL.....	5.50

A LA CARTE

STEAMED RICE.....	1.50	POT OF TEA.....	3.00
SMALL BOWL YAKIMESHI.....	2.00	FRESH TOFU.....	4.50
(JAPANESE-STYLE FRIED RICE)		TEMPURA VEGETABLES (6).....	6.75
TSUKEMONO (PICKLED VEGETABLES).....	4.50	TEMPURA SHRIMP (3).....	8.25

AMERICAN DINNERS

RIB-EYE STEAK.....	17.50	FRIED CHICKEN.....	13.00
BROILED SALMON FILET.....	18.00	BROILED PORK STEAK.....	14.00

(ABOVE DISHES SERVED WITH SOUP OR SALAD, STEAMED RICE OR FRENCH FRIES, ROLL AND BUTTER, AND COFFEE, TEA OR MILK)

JAPANESE BOWL DINNERS

YAKIMESHI.....	8.00	UDON WITH BEEF, KAMABOKO OR TEMPURA.....	12.00
CHICKEN OR PORK YAKIMESHI.....	10.00	KATSUDON.....	11.00
BEEF OR SHRIMP YAKIMESHI.....	10.50	TENDON.....	12.00
YAKISOBA.....	13.00	COLD SOMEN.....	14.00
(CHICKEN, BEEF, PORK OR SHRIMP)		(JUNE-SEPTEMBER ONLY)	

DESSERTS

ICE CREAM/SHERBERT.....	2.00	CHINESE ALMOND COOKIES (2).....	1.00
MANDARIN ORANGES.....	2.00	GINZA PARFAIT (GELATIN AND TAPIOCA).....	3.00
MINI DESSERT SPECIAL.....	2.00	LIQUEUR PARFAIT (MUST BE 21 YEARS OR OLDER).....	5.50

MINIMUM TABLE SERVICE - 1.50 PER SETTING -- TEA ROOM SERVICE - 3.50 PER SETTING • CHILDREN'S AND SENIOR CITIZENS PORTIONS
AVAILABLE ON MOST ITEMS • AN 18% GRATUITY WILL BE ADDED TO PARTIES OF EIGHT (8) OR MORE

JAPANESE ENTREES

BEEF SUKIYAKI (PER PERSON)	15.00	TERIYAKI STEAK	17.00
SLICED PRIME SIRLOIN, ORIENTAL NOODLES AND VEGETABLES, SIMMERED IN A SPECIAL SAUCE AND PREPARED BEFORE YOU (MINIMUM TWO OR MORE PEOPLE)	FOR ONE 19.00	MT. FUJI SPECIAL-CUT RIB-EYE, CHAR-BROILED TO YOUR TASTE AND BASTED IN TERIYAKI SAUCE.	
TONKATSU	13.00	TERIYAKI TUNA	15.50
BREADED PORK TENDERLOIN WITH SWEET GLAZE, SERVED OVER A BED OF CABBAGE		CHUNKS OF ALBACORE TUNA, LIGHTLY BROILED AND GLAZED WITH TERIYAKI SAUCE	
TERIYAKI CHICKEN	12.50	TERIYAKI SALMON	17.50
DE-BONED HALF CHICKEN, CHAR-BROILED AND BASTED IN TERIYAKI SAUCE		SALMON FILET, CHARCOAL BROILED TO PERFECTION, AND MARINATED WITH TERIYAKI SAUCE	
TERIYAKI PORK	13.00	SHRIMP AND VEGETABLE TEMPURA	17.00
SLICED PORK STEAK, BROILED AND BASTED WITH TERIYAKI SAUCE		FRESH BUTTERFLY SHRIMP AND ASSORTED VEGETABLES, QUICK-FRIED IN LIGHT BATTER, AND SERVED WITH A SPECIAL TEMPURA DIP	
TERIYAKI BEEF	13.50	FISH AND VEGETABLE TEMPURA	16.00
SLICED PRIME TOP SIRLOIN, MARINATED IN OUR TERIYAKI SAUCE			

(ABOVE ENTREES SERVED WITH MISO OR EGG FLOWER SOUP, STEAMED RICE, TEA AND FORTUNE COOKIE)
(ENTREES ARE AVAILABLE AS FULL-COURSE DINNERS FOR AN ADDITIONAL 2.50)

MT. FUJI SPECIAL (PER PERSON)	16.00	MT. FUJI DELUXE (PER PERSON)	20.00
(MINIMUM TWO OR MORE PEOPLE) SHRIMP AND VEGETABLE TEMPURA BEEF SUKIYAKI STEAMED RICE TEA AND FORTUNE COOKIE		(MINIMUM TWO OR MORE PEOPLE) MIXED APPETIZERS MISO OR EGG FLOWER SOUP DINNER OR NAMASU SALAD SHRIMP AND VEGETABLE TEMPURA BEEF SUKIYAKI STEAMED RICE TEA AND FORTUNE COOKIE	

CANTONESE ENTREES

MOO GOO GAI PAN	12.50	BEEF OR CHICKEN AND PEA PODS	13.00
CHICKEN, MUSHROOMS AND VEGETABLES IN A LIGHT SHERRY SAUCE		ORIENTAL VEGETABLES AND YOUR CHOICE OF BEEF OR CHICKEN	
ALMOND CHICKEN	12.50	BEEF OR CHICKEN AND BROCCOLI	13.00
CHICKEN, ALMONDS AND VEGETABLES, SAUTEED IN A SPECIAL SAUCE		VEGETABLES IN A MILD BLACK BEAN SAUCE WITH BEEF OR CHICKEN	
LEMON CHICKEN	12.00	GINGER BEEF	13.00
TEMPURA BATTERED CHICKEN BREAST, DRIZZLED WITH LEMON SAUCE		MARINATED BEEF, GINGER, SCALLIONS, WATER CHESTNUTS AND BAMBOO SHOOTS	
ALMOND DUCK	13.00	PEPPER STEAK	13.00
DEBONED DUCKLING, STEAMED WITH DELICATE SPICES, TEMPURA FRIED AND GLAZED WITH OUR SPECIAL DUCK SAUCE		BEEF, GREEN PEPPERS, TOMATOES, ONIONS AND MUSHROOMS IN A BLACK BEAN SAUCE	
EGG FOO YONG	11.00	VEGETABLE STIR FRY	11.00
TRADITIONAL CANTONESE OMELET		WITH MEAT OR TOFU.....	13.00
HAM, CHICKEN OR MUSHROOM FOO YONG	12.50	TOFU IN GINGER SAUCE	12.50
SHRIMP FOO YONG	13.50	GINGER BEEF, WITHOUT THE BEEF	
SWEET & SOUR PORK OR CHICKEN	11.50	MABO TOFU	12.50
SWEET & SOUR SHRIMP	13.00	TOFU AND GROUND PORK IN SPICY SAUCE	
DELUXE CHOW MEIN	14.00	SHRIMP CANTONESE	17.00
BEEF, PORK, CHICKEN AND SHRIMP, SNOW PEAS AND VEGETABLES, SERVED OVER PAN-FRIED NOODLES		FRESH SHRIMP, COOKED IN A BLACK BEAN-BASED EGG SAUCE	
		LOBSTER CANTONESE	28.00

(ABOVE ENTREES SERVED WITH EGG FLOWER SOUP, STEAMED RICE, TEA AND FORTUNE COOKIE)
(ENTREES ARE AVAILABLE AS FULL-COURSE DINNERS FOR AN ADDITIONAL 2.50)

CANTONESE COMBINATION DINNERS

#1 (MINIMUM ONE OR MORE) - SWEET & SOUR PORK, EGG FOO YONG, ALMOND CHICKEN.....	*13.50
#2 (MINIMUM TWO OR MORE) - SWEET & SOUR PORK, ALMOND CHICKEN, BEEF AND PEA PODS, ALMOND DUCK.....	*16.00
#3 (MINIMUM FOUR OR MORE) - SWEET & SOUR PORK, ALMOND CHICKEN, BEEF AND BROCCOLI, EGG FOO YONG, SHRIMP CANTONESE.....	*20.00
* PRICE PER PERSON - NO SUBSTITUTIONS ON DINNERS	

(ABOVE COMBINATIONS SERVED WITH EGG ROLL AND FRIED PRAWN APPETIZERS, EGG FLOWER SOUP, YAKIMESHI, TEA AND FORTUNE COOKIE)