

SOUP & SALADS

- Miso Soup** 4
Tofu, wakame seaweed and scallion in bean paste broth
- Garden Salad** 6
Chopped lettuce, carrot, spring mix, top with avocado, Serve with house ginger dressing
- Seaweed Salad** 8
Seasoned wakame seaweed, sliced cucumber, black seaweed, drizzled with sunomono (Japanese Vinaigrette) dressing
- Spicy Crabmeat Salad** 8
Chopped crabmeat mixed with spicy mayo, sesame seeds over seasoned sliced cucumber and black seaweed

KITCHEN — STARTERS

- Edamame** 6
Steamed soy beans with sea salt
- Garlic Edamame** 7
Sautéed soy beans with garlic and sea salt
- Vegetable Spring Rolls** 6
Deep fried spring rolls, served with sweet and chili sauce
- Vegetable Tempura** 9
Deep fried assorted vegetable, with tempura dipping sauce
- Shrimp and Vegetable Tempura** 12
Shrimps and vegetable tempura with tempura sauce
- Shrimp Shumai** 7
Lightly fried shrimp dumplings with gyoza sauce
- Gyoza** 7
Lightly fried pork and vegetable dumpling, with gyoza sauce
- Softshell Crab** 11
Deep fried soft shell crab served with tempura sauce
- Rock Shrimp** 12
Fried shrimps in tempura batter, served with spicy mayo
- Crispy Calamari** 10
Calamari rings lightly fried in panko (bread crumbs), served with sweet and chili sauce
- Crab Rangoon** 10
6 pieces of crabstick and cream cheese wrapped in wonton skin deep fried, served with sweet and chili sauce

SUSHI BAR —STARTERS

- Tuna Tataki** 12
6 sliced of seared tuna with tataki sauce and togarashi
- Hamachi Jalapeno** 15
6 pieces of yellowtail and thinly sliced Jalapeños with Yuzu sauce
- Tuna Tartare** 16
Diced fresh tuna mix with avocado, scallion, lemon juice, soy sauce, sesame oil and sesame seeds
- Spicy salmon stack** 12
Sushi rice, avocado, cucumber, Japanese dressing, crunchy spicy salmon, furikake, mango sauce and asparagus
- Sashimi Appetizer** 15
5 pieces of chef's choice sashimi



- NOODLES**
- Chashu Ramen** 18
Japanese ramen noodle in rich bone broth, bean sprout, marinated pork belly, bamboo shoots, marinated soft boiled egg, fish cakes, seaweed and scallions
- Seafood Ramen** 19
Japanese ramen noodle in a rich bone broth, topped with bean sprout, shrimps, baby scallops, crab stick, marinated soft boiled egg, bamboo shoots, fish cakes, seaweed and scallions

YAKISOBA

- Sautéed cabbage, mushroom, carrots, onion, green onion with soba and your choice of meat or seafood below in homemade yakisoba sauce
- Vegetable Yakisoba** 13
- Chicken Yakisoba** 15
- Beef Yakisoba** 15
- Shrimp Yakisoba** 16
- Seafood Yakisoba** 19

FRIED RICE

- (stirred fried onions, peas, carrots, bean sprouts, egg with your choice of main ingredients below)
- Vegetable** 12
(zucchini, baby bella mushroom, and broccoli)
- Chicken** 13
- Beef** 14
- Shrimp** 15
- Furin House Fried Rice** 17
(Shrimps, scallops, crabstick)

TERIYAKI ENTRÉES

- (drizzled with teriyaki sauce, sesame seeds and served with House Salad and Steamed Rice)
- Teriyaki Chicken** 17
- Teriyaki Steak** 24
- Teriyaki Salmon** 22
- Teriyaki Shrimps** 21.
- Tempura Entrée** 20
5 crispy tempura shrimps and 7 variety of deep fried crispy tempura vegetables with dipping sauce and steamed rice
- Chicken Katsu Dinner** 18
2 pieces deep fried chicken breast in Japanese bread crumbs with katsu sauce and steamed rice



NIGIRI (WITH RICE) OR SASHIMI (NO RICE)

- (A LA CARTE)
- Sake salmon** 4
- Smoked Salmon** 4
- Hokkigai surf clam** 4
- Beni Toro fatty salmon** 4
- Hotategai scallop** 6
- Maguro tuna** 4
- Ikura salmon roes** 5
- Tai red snapper** 3
- Tobiko flying fish roes** 3
- Masago capelin roes** 4
- Escolar super white tuna** 4
- Hamachi Yellowtail** 4
- Inari marinated tofu pocket** 3
- Ika squid** 3
- Unagi Eel** 4
- Ebi cooked shrimp** 3
- Kanikama Crab stick** 3
- Saba mackerel** 3
- Tako octopus** 3
- Tamago** 3
- Japanese egg omelet** 3

VEGETARIAN MAKIS

- (All Rolls are with sesame seeds, sushi rice and seaweed wrap)
- Avocado maki** 5
- Cucumber maki** 5
- Oshinko maki (pickled radish)** 5
- Kampyo maki (marinated gourd strips)** 5
- Shiitake maki (marinated shiitake mushroom)** 5
- A.A.C (avocado, asparagus and cucumber)** 7
- Sweet Potato maki** 7
- Tofu and Avocado maki** 7



CLASSIC MAKIS — COOKED

- (All rolls are with sesame seeds, sushi rice and seaweed wrap)
- California maki** 8
Avocado, cucumber and crab stick
- Ebi Tempura** 8
Fried shrimp, avocado, cucumber
- Spicy Shrimp** 8
Fried shrimp, avocado and spicy mayo
- Unagi maki** 8
Unagi, cucumber, with sweet soy sauce
- Spicy Crabmeat Maki** 8
Shredded crabmeat, crunch and spicy mayo
- Crunchy maki** 11
Shrimp tempura, cucumber, spicy mayo, top with tempura crunch
- Dragon maki** 15
Shrimp tempura, cucumber, topped with unagi, avocado and unagi sauce

CLASSIC MAKIS — RAW

- (All Rolls are with sesame seeds, sushi rice and seaweed wrap)
- Sake maki (Salmon)** 7
- Tekka maki (Tuna)** 7
- Negi Hamachi (Scalillion with yellowtail)** 8
- Philly maki** 8
Avocado, cream cheese and smoked salmon
- Alaskan maki** 8
Avocado, cucumber and fresh salmon
- Boston maki** 8
Avocado, cucumber and tuna
- Spicy Tuna** 9
Ground tuna mixed with spicy mayo, and crunch
- Spicy Salmon** 9
Fresh salmon, cucumber, spicy mayo and crunch
- Rainbow Maki** 15
Crab meat, avocado, cucumber inside, topped with salmon, tuna, escolar, yellowtail and avocado

SIGNATURE MAKIS — COOKED

- (All rolls are with sesame seeds, sushi rice and seaweed wrap)
- Crazy Lobster maki** 19
Lobster, cream cheese, avocado, cucumber, rolled in soy paper, and unagi sauce on top
- Baja maki** 16
Fried soft shell crab, cilantro, avocado, rolled with soy paper, drizzled with spicy mayo and sriracha sauce
- Fire Cracker** 17
Cooked shrimp, unagi, avocado, cream cheese, masago, jalapeno, deep fried, topped with unagi sauce and wasabi mayo
- Godzilla maki** 16
Shrimp tempura, avocado, cream cheese, sriracha, scallion, topped with tempura crunch, spicy mayo, and unagi sauce
- Spider maki** 16
Deep fried softshell crab, avocado, cilantro, crabmeat, cream cheese, drizzled with unagi sauce and wasabi sauce
- Caterpillar maki** 15
Cucumber, unagi, topped with avocado, unagi sauce and sesame seeds
- Chicago Fire** 10
Spicy tuna wrapped in seaweed lightly battered and fried, topped with chili oil and ponzu sauce



SIGNATURE MAKIS - RAW

(All rolls are with sesame seeds, sushi rice and seaweed wrap)

- Naruto maki(no rice)** 13
Crab meat, tuna and salmon, rolled in fresh cucumber, drizzled with ponzu sauce
- Temptunava** 15
Shrimp tempura, cucumber, spicy mayo, rolled with tuna, avocado, topped with unagi sauce
- Spicy Windy maki** 15
Spicy salmon, cucumber, cilantro, jalapeno, topped with avocado, spicy mayo and sriracha sauce
- Snow Winter maki** 15
Smoked salmon, unagi, cream cheese, cucumber, topped with tempura crunch and Japanese mayo
- Best of the West** 15
Tuna, crunch, avocado, cilantro, topped with salmon, salmon roes and lime juice
- S.T.A.Y Rolling** 15
Salmon, avocado, yellowtail inside, topped with tuna, jalapeño, wasabi mayo and mango sauce
- Metallic Dragon maki** 15
Shrimp tempura, avocado, cilantro, topped with super white tuna, jalapeño, yuzu sauce and wasabi mayo
- Pink Lady maki** 16
Avocado, tuna, crunch, shrimp tempura, cucumber rolled in pink soy paper, drizzled with unagi sauce
- Fujiyama** 15
Shrimp tempura, crab meat, avocado, topped with spicy tuna, crunch, cilantro, and spicy mayo
- Valproll maki** 15
Avocado, cream cheese, crab meat, rolled in soy paper, top with tuna, salmon, unagi sauce and wasabi mayo
- S18 Mango Tango** 15
Fried shrimp, avocado, cucumber, mango, topped with red snapper, spicy mayo and mango sauce
- White Dragon** 15
Spicy crabmeat, avocado, cucumber, topped with escolar, ponzu sauce and sriracha sauce
- Lemon River** 16
Super white tuna, avocado, cucumber, topped with salmon, thinly sliced lemon and masago, drizzled with sunomono dressing
- La Crimson** 16
Spicy salmon, crunch, topped with avocado, unagi sauce, and with finely cut fried sweet potato

SUSHI BAR ENTRÉES

- Sushi Deluxe** 30
9 pieces of assorted nigiri and tuna maki
- Sashimi Deluxe** 35
13 pieces of assorted sashimi
- Sushi and Sashimi Combo** 35
4 pieces of nigiri, 6 pieces of sashimi and a California maki
- Chirashi Don** 30
9 pieces of assorted sashimi, Japanese egg omelet, and marinated vegetables over bed of sushi rice
- Sake Don** 30
9 pieces of salmon, marinated vegetables and Japanese egg omelet over a bed of sushi rice
- Unagi Don** 30
9 pieces of unagi with marinated vegetables and Japanese egg omelet over a bed of sushi rice
- Love Boat** 60
8 pieces of nigiri, 14 pieces of sashimi, with a tuna maki on a decorated wooden sushi boat

KID'S MENU

- Kid's Mini Katsu** 9
Fried chicken breast with Japanese style bread crumbs
- Kid's Chicken Stir Fry Noodle** 9
Chicken breast strips stirred fried with carrot, onion, cabbage and egg noodles

DESSERT

- Mochi Ice Cream** 5
Choices Of: Green Tea, Red Bean, Strawberry, Mango



LUNCH SPECIALS

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ALL LUNCH SPECIALS ARE FROM
MONDAY THROUGH FRIDAY, 11:30AM-3:00PM
Except holidays

- (Choose Any Two Rolls for \$15)
(Choose Any Three Rolls for \$19)
(Comes with Miso Soup)
- | | |
|-------------------------------|--------------------------------------|
| A.A.C. Roll | Oshinko (pickle radish) Roll |
| Salmon Avocado Roll | Unagi Roll |
| Cucumber Roll | Kampyo (marinated gourd) Roll |
| Tuna Avocado Roll | Shrimp tempura Roll |
| Avocado Roll | Salmon Roll |
| California Roll | Spicy Tuna Roll |
| Sweet Potato Roll | Tuna Roll |
| Philly Roll | Spicy Crabmeat Roll |
| Tofu Skin Avocado Roll | Negi-hamachi Roll |
| Alaska Roll | Spicy Salmon Roll |

SUSHI LUNCH SPECIALS

(Comes with miso soup)

- Sushi Lunch** 20
6 pieces of chef's choice of nigiri and California roll
- Sashimi Lunch** 25
8 pieces of chef's choice of sashimi
- Sushi and Sashimi Combo Lunch** 25
3 pieces of nigiri, 4 pieces of sashimi and California roll

LUNCH BENTO BOXES

(Served with miso soup, steamed rice)

- Bento Box A** 20
Steak Teriyaki, 3 shumai, 3 pcs of California roll
- Bento Box B** 15
Chicken Teriyaki, 3 shumai, 3pcs of California roll
- Bento Box C** 16
Salmon Teriyaki, 3 shumai, 3 pcs of California roll
- Bento Box D** 17
Shrimp Teriyaki, 3 shumai, 3 pcs of California roll
- Bento Box E** 16
Chicken Katsu, 3 shumai, 3 pcs of California roll
- Bento Box F** 15
Shrimp and Vegetable tempura, 3 shumai, 3 pcs of California roll



2022/06

Furin

Japanese Restaurant & Bar
Dine In • Carry Out

219-286-6648
219-299-2135

21 Lincolnway
Valparaiso. IN 46383

OPEN HOURS

Mon. Wed. Thur.: 11:30am - 9:30 pm
Friday: 11:30am - 10:30 pm
Saturday: 12:00pm - 10:30 pm
Sunday: 12:00pm - 9:00 pm
CLOSED TUESDAY

www.furinvalpo.com