

### SALADS • SOUP • STARTERS

House Salad with Ginger Dressing (V)	5
Fatsumo Salad (Krabstick & Shrimp Salad)	12
Seaweed Salad (V)	8
Squid Salad	10
Gyoza (fried or steamed)	7
Tempura Shrimp Starter	10
Miso Soup (V)	5
Calamari	13
*Fatsumo Tuna Tataki	15
*Yokozuna Tuna	15
Edamame (V)	5
Egg Rolls	5

### SUSHI FREE OPTIONS

<b>Ramen Noodles OR Udon Noodles</b>	15
Served Broth Style	
Choose Beef or Seafood with Vegetables	
Replace for double Beef or Seafood	5
<b>Shrimp &amp; Fries</b>	12
Tempura Shrimp & Fries	
<b>Chicken Tenders</b>	10
All White Meat Chicken & Fries	

### FATSUMORITOS

Gulf Shrimp	17
Tempura Shrimp, Spring Mix, Cucumbers, Carrot, Avocado, Fried Krabstick, and Asian Comeback Sauce	
*Yellowfin Tuna	19
Yellowfin Tuna, Spring Mix, Cucumbers, Carrot, Tempura Flake, and Black Pepper Chili Sauce	
<b>Vegetarian (V)</b>	15
Mushrooms & Garlic with Avocado, Tomato, Cucumber, Carrot, Radish, Fries asparagus & Ginger Dressing	

### NIGIRI SASHIMI

	2Pc	4Pc
<b>*RAW</b>		
*Yellowfin Tuna (Maguro)	10	14
*Scallop (Hotate Gai)	8	12
*Faroe Island Salmon (Sake)	10	14
*Sweet Prawn (Nigiri)	8	
*White Fish (Izumidai)	5	9
<b>*ROE</b>		
*Smelt (Masago)	7	12
<b>COOKED</b>		
Krabstick (Kamaboko Kani)	4	7
Steamed Shrimp (Ebi)	5	8
Red Surf Clam (Hokkigai)	5	9
Smoked Salmon (Sumokusamon)	9	13
BBQ Eel (Unagi)	11	16

### WOW WINGS

		With Fries
6 pc Wings	11	14
9 pc Wings	13	16
12 pc Wings	15	18

### FLAVORS

Orange Ginger  
Sweet Cajun Hot Sauce  
Yum Yum

All of our sauces are proudly made in house

Vegetarian = (V)

\* Preparation Advisory: There may be risks associated with raw shellfish, as is the case with other raw and under cooked protein products. If you suffer from chronic illness of the liver, stomach, blood, or other immune disorders, you should consume these products fully cooked.

### HOUSE MADE SAUCES

Each sauce comes as a 1oz portion

Sweet Cajun Hot Sauce
Asian Remoulade
Black Pepper Chili
Comeback Sauce
Eel Sauce
Ginger Dressing
Ginger Orange Marmalade
Lime Cilantro Sour Cream
Ponzu
Sweet Chili
Wasabi Mayo

If you would like to purchase a larger amount, please ask your server for availability.

### DRINKS

20oz Bottled Coke Products: Coke, Diet Coke, Barq's Root Beer Sprite, Dr. Pepper, Dasani Water	3
Perricr (Sparkling Water)	3
House Made Sweet or Unsweet Green Iced Tea with Lemon (Served with one refill)	3
Hot Tea - Green or Oolong	3
Pot of Hot Tea - Green or Oolong	5

### BEER

Sapporo 22oz Can	8
Kirin	6
Dos Equis	5
Budweiser	5
Bud Light	5
Michelob Ultra	5
Miller Lite	5
Craft Beer	6
Bring your own wine or liquor	7

### DESSERT

<b>Fatsumo Puffs</b>	5
5 Fried Wontons filled with a Sweet Citrus Cream Cheese, topped with Strawberry Goodness & Powdered Sugar	

## GRAND CHAMPION ROLLS

No additions or substitutions on Grand Champion Rolls

<b>Cajun Roll</b>	18
Creamy Sautéed Crawfish, topped with Steak, Avocado, Asian Remoulade & Fried Krabstick	
<b>Electric Eel</b>	21
Eel Tempura, Mango & Cream Cheese, topped with BBQ Eel & Avocado, finished with Eel Sauce, Ginger Orange Marmalade & a sprinkle of Sesame Seeds	
<b>*Fatsumo Roll</b>	16
Tempura Shrimp & Masago with Tempura Flake & Togarashi, topped with Spicy Tuna, Asian Remoulade & Shredded Krabstick	
<b>Firecracker</b>	18
Futomaki Style mixture of Minced Whitefish & Scallions, Tempura Fried & Seaweed Wrapped with Avocado & Cucumber, drizzled with Wasabi Mayo	
<b>Jamaican Me Crazy</b>	15
Tempura Shrimp, Cream Cheese, Toasted Coconut & Jerk Seasoning, topped with Avocado, Mango & Ginger Orange Marmalade	
<b>Lemon Drop (V)</b>	15
Tempura Fried Asparagus, Cream Cheese, Cucumber & Sun Dried Tomato, topped with Avocado, Lemon Lime Cilantro Sour Cream & Black Pepper Chili Sauce	
<b>*Mile High</b>	15
Fresh Tuna, Mango & Jalapeno, topped with Wasabi Mayo, Eel Sauce & Fried Krabstick	
<b>Pebble Beach</b>	18
Tempura Whitefish, topped with Baked Scallops, Asian Remoulade & drizzled with Lime Cilantro Sour Cream	
<b>*Rainbow</b>	18
Krabstick, Cucumber & Avocado topped with Salmon, Tuna, Izumidai & Steamed Shrimp	
<b>Shotgun</b>	18
Bacon Wrapped Shrimp, Mango, Cream Cheese & Jalapeno topped with Steamed Shrimp, Avocado, Ginger Orange Marmalade & Black Pepper Chili Sauce	
<b>*Smiley</b>	18
Fresh Tuna & Salmon, Fried Krabstick topped with Avocado, Asian Remoulade & Togarashi Seasoning	
<b>*Sunset</b>	15
Cucumber, Krabstick & Avocado topped with fresh Salmon, Lemon & Ponzu Sauce	
<b>Momma Roll</b>	18
Cream Cheese Crawfish mix, Snow Crab mix & Mango, rolled & deep fried Futomaki Style with Eel & Comeback Sauce	
<b>Salmon Skin Roll</b>	12
California based roll with Masago, filled with Salmon skin & topped with Crispy Salmon Skin	

<b>Little Miss Sunshine</b>	13
Cucumber, Avocado, Mango, Cream Cheese & Krabstick rolled with Soy Paper and topped with Lime Cilantro Sour Cream & Shredded Krabstick	

<b>Spider (5 pc)</b>	12
Futomaki Style with Tempura Soft Shell Crab Krabstick, Cucumber, Avocado and Asparagus topped with Eel Sauce & Masago	

## TRADITIONAL ROLLS

<b>California</b>	10
Cucumber, Avocado & Krabstick	

<b>Crunchy</b>	9
Fried Krabstick tossed in Asian Remoulade, topped with Eel Sauce and Tempura Flake	

<b>Miami</b>	10
Smoked Salmon, Cream Cheese & Avocado	

<b>*Scallop</b>	10
Raw Scallop, Masago & Asian Remoulade	

<b>Shrimp Tempura</b>	10
Tempura Shrimp & Cucumber, topped with Eel Sauce	

<b>Snowcrab</b>	10
Snowcrab salad topped with Asian Remoulade & a sprinkle of Sesame Seeds	

<b>*Spicy Tuna</b>	10
Minced Tuna with Black Pepper Chili Sauce & Cucumber	

<b>Vegetarian Roll (V)</b>	8
Chef's Choice of Mixed Vegetables	

<b>*Tuna or Salmon Maki</b>	8
Fish & Rice, rolled with Seaweed (Nori) on the inside	

<b>Avocado Maki</b>	5
Avocado & Rice rolled with Seaweed (Nori) on the inside	

<b>Cucumber Maki</b>	5
Cucumber & Rice rolled with Seaweed (Nori) on the inside	



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**WED-SAT 11AM-2PM**  
**5PM-9PM**



Fatsumosushi



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### ADD-ONS

As Handroll	2	Green Onion	1
Asparagus	1	Jalapeno	1
Avocado on roll	2	Krabstick	3
Cajun Mix	5	Lemon Slice	1
Carrot	2	Mango	2
Chicken Tenders	2	*Masago on roll	5
Clam	4	Mushroom	1
Cream Cheese	1	Noodles	2
Crunchies	1	Rice on Outside	1
Cucumber	1	*Salmon	6
Edemame	2	*Scallop	3
Eel	8	Seaweed	3
Fried Krabstick	4	Siracha	1
Fried Mushroom	3	Smoked Salmon	6
		Snow Crab	4
		Softshell Crab	6
		Soy Paper	2
		Spicy Tuna	4
		Spring Mix	2
		Squid Salad	4
		Steak	4
		Steamed Shrimp (Ebi)	4
		Sweet Chili	1
		Tomato	1
		*Tuna	6
		White Fish (Izumidai)	4