Bento Combination

"CREATE YOUR OWN BENTO COMBINATION"

PICK ANY 2 OR 3 ITEMS

Served with House Salad, Rice and Soup | Lunch Hour | 11:30am - 3:00pm (Mon - Fri)

*No Duplicated Item

LUNCH 11:30AM-3:00PM	16 2 ITEM	19 3 ITEMS
DINNER 3:00PM-CLOSE	19 2 ITEM	22 3 ITEMS

ITEMS

- Chicken Cutlet
- Chicken Teriyaki
- Mixed Tempura
- Sesame Chicken
- Shrimp Shumai
- Gyoza
- Takoyaki
- Bulgogi
- California Roll
- Spicy California Roll
- Spicy Tuna Roll
- Avocado Roll
- Cucumber Roll
- Vegetable Roll
- Spicy Albacore Roll
- Salmon Roll
- Seaweed & Cucumber Salad

PREMIUM ITEMS ($2/ Each)

- Mixed Sushi $2
- Beef Teriyaki $2
- Mixed Sashimi $2
- Shrimmp Crunch Roll $2
- Salmon Teriyaki $2

*No Togo Dining Only

KID'S MEAL $13

CHOOSE ONE FROM: Chicken Teriyaki/Chicken Cutlet
- 1pc of Shrimp Tempura
- 2pcs of Fried Beef Gyoza
- Miso Soup, and Rice

UDON

Japanese Sansai Udon 12
with California Roll or Spicy Tuna Roll add 5
with Mixed Tempura add 7

SIDE

Available with Main Order

Miso Soup	2.25	Shrimp Tempura (2pcs)	5.50
Steamed Rice	2.25	Coconut Shrimp Tempura (2pcs)	6.50
Brown Rice	3.25	Sushi Rice	3.25

Crabmeat = Imitation Crabmeat
Special request(Brown Rice, Soy Paper, Spicy Flavor, Sweet Egg, Asparagus, Real Crab, etc) can be added for an additional charge

Actual presentation may vary from picture
Consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of foodborne illness

Combination

Fusion Sushi Combo $20
Sushi 9 pcs + California Roll or Spicy Tuna Roll

Crazy Sushi Combo $35
Sushi 6 pcs + Special Roll

Omakase Sushi* $49
12pcs Assorted Chef's Choice Sushi + Blue Crab Hand Roll

Chirashi Bowl* $32
Assorted Chef's Choice

Sashimi

Sashimi A $32
12pcs Assorted Chef's Choice Sashimi

Sashimi B $54
18pcs Assorted Chef's Choice Sashimi

Sashimi C $79
25pcs Assorted Chef's Choice Sashimi

Salad

- Sashimi Salad 17
- Krab Salad 14
- Salmon Skin Salad 14
- House Avocado Ginger Salad 11
- Seaweed Salad 7
- Cucumber Salad 6

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寿司 Sushi | Sashimi

Chef's Recommendation

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SUSHI (2PCS)	SASHIMI (5 PCS)
Tuna	7.00 | 17
Fatty Tuna	M.P | M.P
Salmon	6.75 | 15
Fatty Salmon	7.00 | 16
Yellowtail	7.00 | 16
Fatty Yellowtail	7.50 | 17
Mackerel	6.25 | 15
Seared Albacore	6.75 | 15
Sea Bream	7.25 | 18
Black Sea Bream	6.75 | 16
Halibut	7.75 | 19
Seared Tuna	6.50 | 16
Fresh Water Eel	7.00 | -
Jumbo Scallop	7.00 | -
Sweet Shrimp	14.00 | -
Shrimp	6.00 | -
Snow Crab Leg	6.99 | -
Octopus	6.25 | 15
Squid	6.25 | -
Bay Scallop	5.75 | -
Tamago	5.50 | -
Salmon Egg	6.75 | -
Sea Urchin	M.P | -
Smelt Egg	5.50 | -

- California Roll 6.50
- Spicy California Roll 6.75
- Crunch Spicy Tuna Roll 7.75
- Spicy Tuna Roll 7.50
- Spicy Albacore Roll 7.00
- Tuna Roll 6.75
- Salmon Roll 6.75
- Spicy Salmon Roll 7.00
- Cucumber Roll 5.50
- Avocado Roll 6.50
- Yellowtail Roll 6.75
- Salmon Skin Roll 6.50
- Shrimp Roll 6.00
- Crab Roll 6.00
- Scallop Roll 6.50
- Spicy Scallop Roll 7.00
- Eel & Avocado Roll 9.00
- Vegi Roll 6.50
- Blue Crab Roll 11.00

てせい Fusion Roll

Special request (Brown Rice, Soy Paper, Smelt Egg, Asparagus, Avocado, Real Crab, Snow Crab) can be Added for an additional charge
*Crab on the menu is imitation crab meat.

厳選 CAREFULLY SELECTED

Sora +3.0 (Light & Dry) with Engaging Flavors and Easy Pair-Ability. Its No Wonder That this Sake is Popular in Japan and The US.
300ml 20
720ml 45

Boasts a natural Kimoto flavor, which is full-bodied and earthy, yet light. It is exquisitely balanced and masterfully brewed as the almighty sake.
SMV +7.0 (Light & DRY)
300ml 20

Delicate with clean aromatics and rich squishy, smooth, rooted, and articulated in elegance
300ml 19

日本酒 SAKE

Pineapple Cold Sake 11

Hot Sake Large 9

The Miyama Nishiki sake rice is carefully polished by 49% of its original grain and artisan brewed using true traditional Japanese methods.
720ml 125

Characterized by its Refined Flowerlike Aroma, Refreshing Taste And Silky Smoothness. Best Enjoyed Chilled or at Room Temperature.
300ml 16

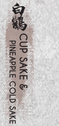
Full-bodied, pleasantly sweet and complex flavor with a smooth texture.
375ml 16

The Creamy sake passes through a mesh and it is coarsley filtered, It has a refreshing aroma, natural sweetness and smooth aftertaste
300ml 18

Fruity yet dry in a classic style, Aromas of sweet rice, nuts, and vibrant barely ripe pear, with green melon and light cream on the palate. Pair with seafood, hearty salad, or ramen. Enjoy Chilled.
180ml 12

Sweet, Thick And Full Of Rich Strawberry Flavor, This Sake is Very Much A Low Alcohol Strawberry Smoothie.
300ml 18

Breathe in the light fragrance of honey and sugarcane, and enjoy the subtle flavors of pear and grapefruit with every sip.
200ml 10



Original Soju 11
Korea 375ml

Flavored Soju 13
Strawberry, Peach, Lemon

BEVERAGE NON ALCOHOLIC

- Can Drink (12oz) 2.50
  Coke, Diet Coke, Sprite, Dr. Pepper
- Drink 3
  Lemonade, Unsweetened Iced Tea, Raspberry Iced Tea
- Iced/ Hot Green Tea 3.50
- Ramune (Original) 4.00
- Perrier (300ml) 4.50

DESSERTS

- Tempura Ice Cream 8
  Green Tea, Vanilla
- Mochi Ice Cream 5
  Green Tea, Mango,Vanilla, Strauberry
- Flavored Ice Cream 7
  Green Tea, Vanilla, Strauberry

Bottled BEER

BOTTLED BEER

- Sapporo, Asahi 9
- Kirin, Kirin Light 10
- Orion 11

WINE

WHITE	Glass	Bottle
Chardonnay Simi	11	36
Pinot Grigio Ruffino IL Ducale	12	38
Sauvignon Blanc Kim Crawford	13	40
House White Wine	9	-

RED	Glass	Bottle
Pinot Noir Mondavi Priv Sel	10	29
Melot Charles Smity "The Velvet Devil"	11	34
Cab Sauv Dreaming Tree	12	36
House Red Wine	9	-

WINE	Glass	Bottle
Prosecco Ruffino	9	-
Bonny Plum Wine	9	-

Japanese Restaurant

FUSION SUSHI LONG BEACH

FUSION SUSHI
Long Beach

Tel. 562.429.8818

6415 E. Spring St. Long Beach, CA 90808

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GRUBHUB | UBER eats | DOOR DASH

Chef's Recommendation

美味

Small Dish

A1. Crispy Rice w/Spicy Tuna 12
4pcs Creamy Spicy Tuna, Jalapeno, Avocado on Top of Buttered Crispy Rice

A5. Mixed Tempura 9.50
Shrimp & Vegetable Tempura with Tempura Sauce

A4. Soft Shell Crab 9.50
Whole Piece of Fried Soft Shell Crab

A2. Crispy Shrimp Tempura 12
Lightly Fried Shrimp with Sauce

A3. Calamari Ring 10
Lightly Fried Calamari with Sweet Hot Sauce

A6. Sesame Chicken 9.50
Marinated Chicken in Sesame BBQ Sauce

A7. Creamy Jalapeno 9
[4pcs] Lightly Fried with Spicy Tuna, Cream Cheese in Jalapeno

A8. Baked Mussels 9
[5pcs] Baked Mussels with Miso Mayo Sauce

A9. Shishito Pepper 9
Pan Fried Shishito Pepper with Garlic Soy Sauce

A10. Shrimp Shumai 9
[5pcs] Steamed shrimp dimsum with Sweet & Sour Sauce

A11. Spicy Garlic Edamame 7.50
Pan Fried Soy Bean with Chopped Fresh Garlic & Chili Pepper

A12. Fried Beef Gyoza 7
[6pcs] Beef Dumpling with Sweet & Sour Soy Sauce

A13. Takoyaki 7
[5pcs] Lightly Fried Wheat Cakes Filled with Diced Octopus with Mayo & House Special Sauce

A14. Spicy Garlic Green Bean 7.50
Sautéed Green Bean with Garlic, House Made Sweet Soy

A15. Edamame (Salted) 5
Sauted Edamame

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Premium Roll

PR1. Premium Rainbow 27
7pcs/ In : Blue Crab Roll
Out: Salmon Belly, Toro, Fatty Yellowtail, Fatty Albacore and Sweet Shrimp.

PR2. Truffle Toro Roll 22
8pcs/ In: Avocado, Asparagus, Krab with Soy Paper
Out: Blue Fin Tuna with Kijami Wasabi, Truffle Oil, Garlic Ponzu, Lemon Pepper

PR3. Sushi Blossom 17
6pcs/ Krab Wrapped Tuna, Salmon, Yellowtail 2pcs each with Soy Mustard

PR4. Salmon Blue Crab 17
4pcs/ Blue Crab and Avocado Wrapped with Fresh Salmon Sashimi with Truffle Oil

PR5. Albacore Special 16
4pcs/ In: Krab Out: Seared Albacore Wrap, Served with Spicy, Mustard Sauce, Furikake

PR6. Pink Lady 15
4pcs/ Shrimp Tempura, Krab, Avocado, Soy Paper in Salmon & Mango, Jalapeno on Top. Soy Mustard and Hot Sauce

PR7. Mango Salmon Special 13
4pcs / Spicy Crabmeat, Mango Wrapped By Fresh Salmon with Yuzu Ponzu, Yuzu Kosho

PR8. Jessica Albacore 13
4pcs / Spicy Tuna, Jalapeno And Avocado Wrapped with Fresh Albacore Sashimi. Served with Soy Mustard Dressing.

Signature Menu

X1. Dirty Tuna 16
4pcs/ Tuna Sashimi with Jalapeños Crunched Fried Onions Seaweed Flakes

X2. Halibut Carpaccio 16
4pcs/ Halibut with Yuzu Olive Sauce and Lemon Squeeze

X3. Madai Carpaccio 15
4pcs/ Thinly Sliced Seabream with Yuzu Kosho, Red Radish on Top. Served with Chef's special Ponzu

X4. Black Snapper Carpaccio 15
4pcs/ Thin Sliced Black Snapper Sashimi Topped with Shiso Leaves

X5. Yellowtail Kick 14
4pcs / Yellowtail Sashimi with Jalapeno, onion and Hot & Yuzu & Ponzu Sauce

X6. Crunch Onion Albacore 14
4pcs/ Thin Sliced Seared Albacore Sashimi with Crunch Onion

X7. Octopus Carpaccio 13
4pcs/ Diced Octopus with Japanese Salsa with Lemon & Yuzu Juice and Sea Salt

X8. Salmon Carpaccio 13
4pcs/ Seared Salmon Sashimi and Spring Mix with House Mix Sauce

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海鮮

Chef Special Rolls

F17. Lemon Roll 15
In: Spicy Tuna, Cucumber
Out: Avocado, Fresh Tuna, Lemon Sliced
Sauce: Soy Mustard

F6. Mexican Roll 16
In: Krab, Cilantro, Onion
Out: Spicy Tuna, Albacore, Jalapeno, Spicy Soy Mustard Sauce

F16. Washington Roll 15
In: Krab, Avocado
Out: Salmon

F1. Ex-Girlfriend 18
In: Krab spicy tuna in soy paper
Out: Tuna, salmon, yellowtail, sesame dressing

F2. Salmon Belly Bombz 17
In: Avocado, Shrimp Tempura
Out: Fatty salmon with Japanese dressing

F3. Baja California 17
In: Spicy Tuna, Avocado, Cilantro
Out: Yellowtail, Jalapeno, Ponzu Sauce

F4. Zen Roll 17
In: Tuna, Salmon, Yellowtai in Soy Paper
Out: Avocado, Soy Mustard Sauce

F5. Levi Roll (Baked) 16
In: Krab Meat
Out: Salmon, Unagi / Sauce: Eel Sauce

F7. Aloha Roll 16
In: Spicy Tuna, Mango, Soy Paper
Out: Avocado, Baked Pineapple, Ponzu & White Sauce

F8. Deja Vu Roll 16
In: Spicy Tuna, Cilantro, Avocado, Cucumber
Out: Tuna, Jalapeno, Soy Mustard Sauce

F9. Volcano 16
In: Spicy Tuna
Out: Seared Salmon, Eel Sauce, Spicy Mayo

F10. Baby Rockstar Roll (Baked) 16
In: Krab, Avocado
Out: Baked Crawfish, Eel Sauce

F11. Hawaiian Roll (No Rice) 16
In: Tuna, Salmon, Yellowtail, Avocado, Krab
Out: Cucumber, Soy Mustard

F12. Protein Roll (No Rice) 16
In: Salmon, Krab, Asparagus, Unagi
Out: Cucumber, Avocado, Eel Sauce, White Sauce

F13. Red Dragon Roll 16
In: Salmon, Mango, Avocado
Out: Spicy Tuna, Shrimp

F14. Rainbow Roll 16
In: Krab, Avocado
Out: Tuna, Salmon, Yellowtail, Albacore, Shrimp

F15. Baked Salmon Roll (Baked) 15
In: Krab, Avocado
Out: Baked Salmon, Crawfish, Eel Sauce

F18. Snow Cone Roll (Baked) 15
In: Krabmeat, Avocado
Out: Baked Crawfish, Spicy Albacore, Eel Sauce, Spicy Mayo, White Sauce

F19. Philadelphia Roll 15
In : Cream Cheese, Avocado
Out : Salmon

F20. Alaska Roll 15
In: Tuna, Salmon, Yellowtail, Krab, Avocado
Out: Soy Paper

F21. Sweet Sixteen Roll 15
In: Cream Cheese, Salmon, Avocado
Out: Shrimp, Avocado, White Sauce

F22. B.S.C.R (Baked) 15
In: Krab, Avocado
Out: Baked Scallop, Eel Sauce

F23. Caterpillar Roll 15
In: Baked Fresh Water Eel, Krab,
Out: Avocado, Eel Sauce

F24. Kamikaze Roll 15
In: Spicy Tuna, Cucumber
Out: Albacore, Onion, Garlic Ponzu Sauce

F25. 911 Roll 13
In : Spicy Tuna, Cucumber, Cilantro
Out : Spicy Mayo, Sriracha, Spicy Crabmeat, Jalapeno

F26. House Roll 13
In: Avocado, Cream Cheese, Crab Meat
Out: Crab Stick on Top, Crunch, Spicy Mayo, and Eel Sauce

F27. Heart Attack 11
In: Spicy Tuna, Avocado & Jalapeno
Out: Crunch, Eel Sauce, Spicy Mayo

Tempura Special Rolls

T1. Hungry Roll 18
In: Spicy Albacore, Shrimp Tempura
Out: Shred Krab, Popcorn Shrimp, Spicy Albacore, Avocado, Crunch, Eel Sauce, Spicy Mayo, White Sauce

T2. Godzilla Roll 18
In: Krab, Avocado
Out: Unagi Tempura, Spicy Tuna, Soy Paper, Crunch, Eel Sauce, Spicy Mayo, White Sauce

T3. Mystery Roll 18
In : Blue Crab, Mango, Shrimp Tempura, Cucumber
Out : Fresh Salmon, Avocado

T4. Caliente Roll (No Rice) 18
In: Shrimp Tempura, Krab, Avocado, Spicy Tuna in Soy Paper
Out: Seared Albacore, Jalapeno, Japanese Salsa

T5. Black Spider Roll 18
In: Soft Shell Crab, Avocado, Gobo, Krab
Out: Unagi, Eel Sauce

T6. Monster Roll 17
In: Coconut Shrimp Tempura, Avocado,
Out: Salmon Tempura, Soft Shell Crab, Krab White Sauce, Eel Sauce

T7. Tornado Roll 17
In: Spicy Tuna, Krab, Avocado
Out: Crispy Shredded Potato with Soy Paper, White Sauce & Eel Sauce, Spicy Mayo

T8. Jose Roll 17
In: Shrimp Tempura, Spicy Tuna, Cucumber
Out: Seared Tuna, Jalapeno, Onion with House Spicy Sauce

T9. Energy Roll 17
In: Shrimp Tempura, Spicy Tuna
Out: Unagi, Avocado, Eel Sauce

T10. Lady In Red Roll 16
In: Spicy Tuna, Cucumber
Out: Spicy Albacore, Avocado, Crunch Onion, Eel Sauce, Spicy Mayo

T11. Bikini Roll 16
In: Spicy Tuna, Cucumber, Shrimp Tempura
Out: Tuna, Salmon, Jalapeno, Eel Sauce, Spicy Mayo

T12. Kings Roll 16
In: Shrimp Tempura, Krab, Avocado
Out: Baked Salmon, Eel sauce

T13. Long Beach Roll 16
In: Krab, Salmon Tempura
Out: Salmon, Albacore, Spicy Tuna, Eel Sauce, White Sauce

T14. Super Crunch Roll 16
In: Shrimp Tempura, Krab
Out: Shrimp, Avocado, Crunch Eel Sauce

T15. Spider Roll 16
In: Soft Shell Crab, Krab, Avocado, Gobo
Out: Crunch, Eel Sauce

T16. Dragon Roll 15
In: Shrimp Tempura, Cream Cheese
Out: Avocado, Eel Sauce, White Sauce

T17. Popcorn Roll 15
In: Krab, Avocado
Out: Crawfish Tempura, Spicy Mayo & Eel Sauce

T18. Geisha Roll 15
In: Asparagus Tempura, Krab, Avocado
Out: Tuna, Garlic Tempura, Ponzu & Eel Sauce

T19. In & Out Roll 15
In: Salmon Tempura, Krab, Cucumber
Out: Salmon, Avocado, Eel Sauce

T20. Fantasy Roll 15
In: Spicy Tuna, Shrimp Tempura, Cucumber
Out: Avocado, Spicy Mayo

T21. Hot & Hot Roll 14
In: Jalapeno, Cream Cheese, Spicy Tuna
Out: Avocado, Eel Sauce, White Sauce

T22. Fire Cracker Roll 14
In: Spicy Crabmeat, Bay Scallop, Avocado
Out: Spicy Krab, Crunch, Eel Sauce, Spicy Mayo

T23. Mountain Hand Roll (No Rice) 14
In: Shrimp Tempura, Spicy Tuna, Krab, Avocado
Out: Lettuce, Soy paper, Spicy Mayo& Eel sauce

T24. Vegas Roll 13
In: Salmon, Crabmeat, Avocado, Cream Cheese
Out: Whole Roll Deep Fried, Eel Sauce

T25. Shrimp Tempura Roll 13
In: Shrimp Tempura, Krab, Avocado
Out: Crunch, Eel Sauce

T26. Spicy Tuna Tempura Roll 12
In: Spicy Tuna, Avocado
Out: Whole Roll Deep Fried, Eel Sauce, Spicy Mayo

T27. Jalapeno Tempura Roll 12
In: Jalapeno Tempura, Spicy Tuna, Avocado
Out: Crunch, Eel Sauce, Spicy Mayo

T28. California Tempura Roll 11
In: Krab Avocado
Out: Whole Roll Deep Fried, Eel Sauce & Spicy Mayo

*Special request (Brown Rice, Soy Paper, Smelt Egg, Asparagus, Avocado, Real Crab, Snow Crab, etc.) can added for an additional charge.
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Poke Special

Traditional Tuna Poke 18
Bluefin Tuna, Cucumber, Onion, Furikake, Green Onion And Masago Mixed With Sesame Oil Poke Dressing, Seaweed Salad, Avocado, Crabmeat On Bed Of Sushi Rice

Truffle Salmon Poke 18
Fresh Scottish Salmon, Cucumber, Onion, Avocado, Green Onion, Masago And Seaweed Salad Mixed With Truffle Poke Dressing On Bed Of Sushi Rice

Yellowtail Poke 18
Fresh Yellowtail, Cucumber, Onion, Jalapeno, Cilantro, Avocado, Seaweed Salad Mixed With Spicy Ponzu On Bed Of Sushi Rice

Hawaiian Poke Salad 18
Tuna, Salmon, Yellowtail, Crab Meat, Masago, Avocado, And Spring Mix With Special Poke Dressing.

Entree

Beef Teriyaki 16
Grilled Beef with Hawaiian Style House Made Teriyaki Sauce

Salmon Teriyaki 16
Grilled Salmon with Hawaiian Style House Made Teriyaki Sauce

Bulgogi 15
Sautéed Green Bean with Garlic, Red Pepper Powder & House Made Sweet Soy

Pork Cutlet 14
Deep Fried Tender Juicy Pork Covered with Bread Crumb

Chicken Cutlet 14
Deep Fried Tender Juicy Chicken Covered with Bread Crumb

Chicken Teriyaki 13
Grilled Chicken with Hawaiian Style House Made Teriyaki Sauce