

JFUSE

STARTERS & SHAREABLES

Wagyu Crispy Rice (GF) <i>Crispy sushi rice, wagyu tartare, honey miso, pickled shallot, crispy garlic.</i>	24	Hamachi Shiso Crudo (GF) <i>Yellowtail, charred shiso yogurt, pickled cauliflower, citrus finish.</i>	24
Spicy Tuna Crispy Rice (GF) <i>Crispy sushi rice, akami tuna mix, chili aioli, pickled jalapeño.</i>	18	Chicken Nanban <i>Fried Chicken thigh, cabbage, ponzu, tartar sauce.</i>	16
Tuna Tataki <i>Lightly seared tuna, tozazu sauce, shaved shallot, umami dust, citrus finish.</i>	24	Ebi Mayo <i>Black tiger shrimp, sweet chili, house spicy, leek, fennel.</i>	15
Scallop Crudo <i>Fresh scallop, yuzu kosho vinaigrette, orange segment, parsley oil, umami dust.</i>	26	Brussels Salad (V)(N) <i>Crispy brussels sprouts, yuzu aioli, toasted nuts, crispy onion, citrus.</i>	14

ABURI OSHI

Aburi Oshi Trio <i>Chef's selection of pressed sushi, lightly torched to perfection. (6 pcs)</i>	34
Salmon Oshi (GF) <i>Aburi salmon, umami miso aioli, jalapeño.</i>	16
Chutoro Oshi <i>Fatty tuna, light soy tare glaze, Maldon salt.</i>	22
Scallop Oshi (GF) <i>Torched scallop, Maldon salt, umami dust, light truffle finish, lemon zest.</i>	24

SUSHI SELECTION

Aburi Sashimi Plate (GF) <i>Salmon, akami, hamachi, scallop, chutoro. Lightly seasoned.</i>	38
Sushi Moriawase <i>8 pcs (5 nigiri + 3 oshi), best enjoyed from right to left.</i>	48

An 18% gratuity may be added to parties of 6 or more.
Please let us know of any dietary restrictions we should be aware of.
We politely ask for no substitutions.
[@jfuse.ottawa](https://www.instagram.com/jfuse.ottawa)

SIGNATURE ROLLS

Jfuse Roll <i>Salmon, hotate, snow crab, cucumber, pepper, miso mayo, torched.</i>	26	Scallop Bomb Roll (GF) <i>Seared scallop, snow crab, cucumber, chili aioli, jalapeño, crispy rice, torched.</i>	32
Wagyu Roll <i>Negi toro, hotate, cucumber, wagyu, uni, soy glaze, yuzu kosho, torched.</i>	39	Hamachi Yuzu Roll (GF) <i>Hamachi, cucumber, jalapeño, yuzu ponzu, citrus finish.</i>	28
Toro Ikura Roll (GF) <i>Negitoro inside, chutoro on top, ikura, sesame finish, Maldon salt, citrus zest, chive.</i>	36	Salmon Citrus Roll <i>Salmon, avocado, cucumber, house spicy, crispy onion, bonito flake, citrus zest, torched.</i>	26

FROM THE KITCHEN

Miso Black Cod (GF) <i>Miso marinated cod, king oyster mushroom, miso butter.</i>	39
Braised Galbi <i>Short rib, truffle mash, pickled shallot, galbi reduction.</i>	38
Salmon Steak (GF) <i>Seared salmon, asparagus, yuzu beurre blanc.</i>	32
Gyu Don <i>AAA tenderloin beef, caramelized onions, mushrooms, rice, onsen tamago, chives</i>	32
King Oyster Mushroom Steak (V)(GF) <i>Charred mushroom, cauliflower purée, miso butter.</i>	28

PASTA

Uni Umami Pasta <i>Fresh uni, light kombu umami, butter, citrus finish.</i>	38
Scallop Gochujang Rosé <i>Seared scallops, light gochujang rosé, garlic, butter finish.</i>	35
Truffle Mushroom Cream Pasta (V) <i>Seared mushrooms, delicate truffle cream, finished with parmesan and black pepper.</i>	30

(V) Vegetarian / (GF) Gluten-Free / (N) Contains Nuts
Please inform your server of any allergies.