



tsukuro

an Asian-Inspired Eatery

225 S. Fort Lauderdale Beach Boulevard
Fort Lauderdale, 33316

Serving Lunch + Dinner Daily from 11:00am-11:00pm

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WWW.TSUKUROFL.COM

LIKE. FOLLOW. SHARE.

#TSUKUROFL



SUSHI + SASHIMI :: 2 pc.

TUNA :: <i>maguro</i>	6
SHRIMP :: <i>ebi</i>	6
SALMON :: <i>sake</i>	5
FRESH WATER EEL :: <i>unagi</i>	6
YELLOW TAIL :: <i>hamachi</i>	6
WAHOO :: <i>kamasu-sawaka</i>	5
OCTOPUS :: <i>tako</i>	6
CRAB :: <i>kani</i>	6
IMITATION CRAB :: <i>kani</i>	5
SCALLOP :: <i>hotate</i>	6
SALMON ROE :: <i>ikura</i>	6
FLYING FISH EGG :: <i>tobiko</i>	5
SEA URCHIN :: <i>uni</i>	8
FATTY TUNA :: <i>toro</i>	MP

ROLLS

CUCUMBER ROLL	8
CALIFORNIA :: <i>crab + avocado + cucumber</i>	9
J&B ROLL :: <i>salmon + cream cheese</i>	9
TEMPURA SHRIMP :: <i>eel sauce + spicy mayo</i>	9
SPICY TUNA ROLL	9
RAINBOW :: <i>salmon + tuna + wahoo + crab + red snapper + avocado + cucumber</i>	13
SALMON :: <i>avocado + mango</i>	12
EEL :: <i>avocado + cucumber</i>	12
VEGETABLE ROLL :: <i>japanese purple yam</i>	12
DRAGON ROLL :: <i>eel sauce + avocado + cucumber</i>	14
CRISPY YELLOWTAIL SNAPPER :: <i>avocado + spicy mayo</i>	14
RICELESS :: <i>daikon wrap :: tuna + salmon + avocado</i>	14
CRISPY SHRIMP :: <i>cucumber + spicy tuna</i>	14
SQUARE SUSHI :: <i>tuna + salmon + white fish + spicy salmon</i>	14
FRESH KING CRAB :: <i>avocado + cucumber</i>	17

RAW BAR *The following may be served hot or cold, by the piece or as a combination platter*

LARGE STONE CRAB :: ea.	11
ALASKAN KING CRAB :: 2 lb.	79
SNOW CRABS :: 1 lb.	35
CEDAR KEY CLAMS :: dozen	14
P.E.I. MUSSELS :: dozen	7.5
BLUE POINT OYSTERS :: ea.	2
KUMAMOTO OYSTERS :: ea.	4
FANNY BAY OYSTERS :: ea.	3.5
GULF OYSTERS :: ea.	1.5
SHRIMP & YELLOW TAIL CEVICHE	10

CAVIAR TASTING

Sample of All Three :: 165

RUSSIAN GOLDEN OSETRA :: per 1/2oz.	60
SIBERIAN STURGEON :: per 1/2 oz.	48
KALUGA :: per 1/2 oz	72

SMALL PLATES

A mix of traditional Asian cuisine, improvisation and unexpected dashes of local and global flavors, our small plate offerings provide cosmopolitan foodies to sushi and street-food fans an array of fares to share.

EDAMAME :: steamed :: sesame oil + pink sea salt	6
WOK SWEET BRUSSEL SPROUTS :: mongolian sauce	6
SHRIMP COCKTAIL :: 5 + cocktail sauce	10
CRAB CAKES :: spicy mustard sauce :: asian pear + micro cilantro	10
FRIED OYSTERS :: 1/2 doz. :: pork belly + corn meal + lettuce wrap + tobiko mayo	10
BAKED OYSTERS :: kimchi + goat cheese + garlic	10
ROCK SHRIMP :: panko breaded :: yuzu aioli + wasabi + sprouts	11
SESAME CRUSTED TUNA :: seared rare :: black and white sesame seeds + avocado puree + mojito vinaigrette + yuzu aioli	11
KATAIFI SHRIMP :: skewered :: shrimp wrapped with kataifi + hot oil + curry cream + spicy cucumber slaw	13
SALMON CARPACCIO :: sesame seed dressing	10
HAMACHI JALAPEÑO :: ponzu	10
CITRUS HAMACHI :: yuzu + orange + jalapeno	10
CRISPY RICE :: spicy tuna + jalapeño	12
TUNA TARTARE :: diced tuna + avocado + scallion + sea salt + sesame oil + wasabi tobiko + masago	12
OCTOPUS + CUCUMBER :: hot + spicy sauce	12
SCALLOP CEVICHE :: kimchi sauce	14
RICE CONE :: spicy tuna + avocado	14
CHICKEN TAQUITOS :: wonton wrappers + braised chicken + stir fry vegetables + spicy aioli	7
CRISPY SKINS :: crispy chicken skin + rice chip + parmesan tuile + truffle oil	8
LACQUERED CHICKEN WINGS :: crispy :: miso butterscotch + wasabi seeds	8
THAI BBQ CALAMARI :: crispy calamari + spicy thai bbq sauce + lime aioli	8
TSUKURO BABY BACK RIBS :: slow roasted :: korean bbq sauce + asian pear slaw	9
OXTAIL SPRING ROLLS :: slow braised oxtail + asian slaw + sweet hot dipping sauce	9
SATAY :: skewered :: 2 beef + 2 chicken + 1 shrimp + sweet miso sauce	12

SALADS

- SKIRT STEAK SALAD** :: asian lettuce mix + tomato + daikon + oyster mushroom + scallion + radish + szechuan vinaigrette 14
- CHINESE CHICKEN SALAD** :: 12
asian lettuce mix + sugar snap peas + daikon + mung bean sprouts + julienne carrots + scallions + sesame seeds + red cabbage + orange segments + roasted peanuts + wonton crisps + spicy peanut dressing + grilled chicken
- CRAZY BUDDAH** :: 9
onion sprouts + sugar snap peas + daikon + radish + mung bean sprouts + scallions + julienne carrots + red pepper + wasabi nuts + fennel + kol rabi + sweet and hot vinaigrette
- HEALTHY BUDDAH** :: 9
edamame + daikon + sugar snap peas + radish + mung bean sprouts + sprouts + julienne carrot + scallions + red pepper + kol rabi + wasabi peas + fennel + wasabi cremá

BIG PLATES

- CRISPY WHOLE FISH** :: thai style :: 45
chef's daily selection of fresh fish + scallion + thai basil + cilantro + bird chilies + swiss chard
Also available fried or steamed
- ROASTED DUCK** :: chinese style :: h. 28
marinated and roasted with oranges + star anise w. 49
:: half or whole ::
- SKIRT STEAK** :: grilled :: 28
soy miso glaze + roasted mushrooms
- RACK OF LAMB** :: balsamic + honey + 45
soy marinade + miso veal demi
- MAINE LOBSTER** :: steamed :: MP
lobster cream or drawn butter
- GRILLED N.Y. STRIP** :: lemongrass + ginger soy 32
- SWEET SESAME SEA BASS** :: 34
crispy sea bass + sesame sauce + frisée

SIDES

- FRIED RICE** :: 5
egg + ginger + garlic + napa cabbage + carrot + bok choy + sugar snap peas + scallion + brussel sprouts + red bell pepper + soy
Add :: tofu, chicken, beef or pork + 4
- GARLIC MASHED POTATOES** 5
- STEAMED SEASONAL VEGETABLES** 5
- WOK-SEARED BROWN RICE** 5
- WILD MUSHROOMS** 7
- PINEAPPLE BABY BOK CHOY** 7
- SEAWEED SALAD** 7

DESSERTS

- CHOCOLATE GANACHE CAKE** :: 7
ginger whipped cream
- ASIAN PEAR CAKE** :: 7
sake lime coconut tres leches

TEA SERVICE



Enjoyed in over 35 countries, Tea Forté is presented at leading hotels, restaurants, prestige resorts and luxury retailers. Enjoy hot or served over ice, for a unique and exceptional tea experience.

SIGNATURE COCKTAILS

RED LOTUS :: Absolut + Domaine de Canton + Prosecco + Basil	11
KYOTO PICNIC :: Citrus Infused TyKu Silver + Lemon + Cinnamon	9
GINGER LIME-AID :: Ketel One + Ginger + Lime + Splash of Soda	10
TROPICAL DREAM :: Malibu Rum + Coconut Cream + Mango + Passion Fruit	10
BLUSHING GEISHA :: Nolet Gin + Elderflower + Grapefruit Juice + Mint + Prosecco	11
CHERRY BLOSSOM :: Absolute Acai + Elderflower + Lychee + Grapefruit	9
KOI :: Wiser's Rye + Acai + Pineapple + Strawberry + Cinnamon	9
DRAGON'S BREATH :: Avion Reposado + Jalapeño + Lime + Mango + Agave	10
JAPANESE OLD FASHIONED :: Hibiki Single Malt + Citrus Zest + Aromatic Bitters	14
DON NEGRONI :: Don Julio Silver + Aperol + Campari + Vermouth + Orange	10
TY'KU SILVER SANGRIA :: glass 8 :: pitcher 22	

WINES BY THE STEM

Sparkling

ENZA :: Prosecco	7
NICOLAS FEUILLATTE :: Champagne	18

White

DISEÑO :: Torrentes	7
BARONE FINI :: Pinot Grigio :: Alto Adige, IT	7
PAZO ABARRANTES :: Albariño	10
BRANCOTT Flight Song :: Sauvignon Blanc	7.5
V.M.A. :: Gewürztraminer	11
LEITZ OUT :: Riesling	7
MARKHAM :: Chardonnay	9
NEWTON RED LABEL :: Chardonnay	12

Red

JC COLOMBO :: Abellie Blanc Rhone Blend	7.5
MORGON JP DESCOMBES :: Beaujolais	8
PALI ALPHABETS :: Pinot Noir	10
CATENA VISTA FLORES :: Malbec	8.5
CHATEAU STE. JEAN :: Merlot	11
CHATEAU STE. MICHELLE :: Cabernet Sauvignon	12
AMERICAN WINE CO :: Zinfandel Blend	8
NUMANTHIA :: Tinta de Toro	12

BEER

**KIRIN ICHIBAN :: TSING TAO :: ASAHI
BUDWEISER LIGHT :: MILLER LITE
ST. PAULI'S, N.A. :: MICHELOB ULTRA
CORONA :: HEINEKEN**
4.75

LANGUNITAS :: Sumpin' Sumpin'	6
GOOSE ISLAND 312	5
FAT TIRE :: Belgium Style	5
ESTRELLA INEDITA	750 18
GOOSE ISLAND MATILDA	7
GOOSE ISLAND PERE JACQUES 2013	9
SWAMP 2XIPA :: Florida	9