

# Fukada Restaurant

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## SALAD 8

### Cucumber Salad

cucumber and wakame seaweed with citrus vinegar sauce.

#### AVAILABLE OPTIONS

\$14.00

Add Shrimp Or Crab For: \$1.50

### Organic Green Salad

organic salad served with house onion dressing.

\$5.50

### Organic Tofu Salad

organic salad with tofu served with sesame dressing.

\$6.00

### Salmon Skin Salad

organic salad with salmon skin served with citrus dressing.

\$6.50

### Sea Vegetable Salad

organic salad with sea vegetable served with sesame and citrus dressing.

\$6.50

### Cage Free Chicken Salad

organic salad with chicken served with spicy miso dressing.

\$7.00

### Crab Avocado Salad

organic salad with crab and avocado served with creamy tomato dressing.

\$8.50

### Seafood Salad

organic salad with seared tuna, albacore, salmon and real crabmeat served with pepper onion dressing.

\$9.00

## APPERTIZER 25

### Edamame

boiled organic soybean.

\$2.50

### Tofu

cold organic tofu.

\$3.00

### Gomaae (spinach Or Green Bean)

boiled vegetable marinated in sesame soy dressing.

\$3.00

### Hijiki

sautéed hijiki seaweed.

\$4.00

### Kimpira

sautéed burdock root and carrots.

\$4.50

<b>Ohitashi</b>	<b>\$4.00</b>
boiled spinach.	
<b>Agedashi Tofu</b>	<b>\$4.50</b>
lightly fried organic tofu with tempura sauce.	
<b>Kimchee Natto</b>	<b>\$4.00</b>
kimchee & fermented soybean.	
<b>Yaki Shiitake</b>	<b>\$5.00</b>
grilled shiitake mushroom.	
<b>Vegetable Tempura</b>	<b>\$6.50</b>
<b>Albacore Tataki</b>	<b>\$8.00</b>
seared albacore tuna with pepper onion sauce.	
<b>Salmon Tataki</b>	<b>\$7.50</b>
seared salmon with pepper onion sauce.	
<b>Chawanmushi</b>	<b>\$4.50</b>
egg custard with seafood. dinner only.	
<b>Shrimp &amp; Vegetable Tempura</b>	<b>\$7.50</b>
<b>Sea Eel &amp; Vegetable Tempura</b>	<b>\$8.50</b>
<b>Giant Shrimp &amp; Vegetable Tempura</b>	<b>\$11.00</b>
jumbo size shrimp & vegetable tempura.	
<b>Gyoza (6 Pcs.)</b>	<b>\$5.00</b>
original made pork dumpling.	
<b>Age-gyoza</b>	<b>\$5.00</b>
deep fried gyoza.	
<b>Sui-gyoza</b>	<b>\$6.00</b>
gyoza served in hotpot.	
<b>Tatsuta Age</b>	<b>\$4.00</b>
japanese style fried chicken.	
<b>Chicken Wing</b>	<b>\$5.00</b>
fukada's original fried chicken wing.	
<b>Pork Lon Cutlet (1pc)</b>	<b>\$5.00</b>
breaded and deep fried pork loin.	
<b>Grilled Duck</b>	<b>\$6.50</b>
grilled duck with natural salt.	
<b>Chicken Teriyaki</b>	<b>\$7.00</b>
cage free chicken with original teriyaki sauce.	

**Spicy Chicken****\$7.50**

deep fried cage free chicken with mild spicy sauce.

**TEMPURA** 17

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<b>Asparagus</b>	<b>\$1.50</b>
<b>Avocado</b>	<b>\$1.50</b>
<b>Carrot</b>	<b>\$1.50</b>
<b>Japanese Eggplant</b>	<b>\$1.50</b>
<b>Tofu</b>	<b>\$1.50</b>
<b>Green Bean</b>	<b>\$1.50</b>
<b>Lotus Root</b>	<b>\$1.50</b>
<b>Pumpkin</b>	<b>\$1.50</b>
<b>Onion</b>	<b>\$1.50</b>
<b>Sweet Potato</b>	<b>\$1.50</b>
<b>Enoki Mushroom</b>	<b>\$2.00</b>
<b>Shiitake Mushroom</b>	<b>\$2.00</b>
<b>Shimeji Mushroom</b>	<b>\$2.00</b>
<b>Mountain Potato</b>	<b>\$2.00</b>
<b>Scallop</b>	<b>\$3.50</b>
<b>Shrimp</b>	<b>\$3.50</b>
<b>Sea Eel</b>	<b>\$5.50</b>

**COLD "SOBA" OR "UDON" NOODLE** 10

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<b>Zaru</b>	<b>\$5.75</b>
most basic.	
<b>Tanuki</b>	<b>\$6.00</b>
crunchy tempura batter.	
<b>Oroshi</b>	<b>\$6.50</b>
grated japanese radish.	
<b>Natto</b>	<b>\$6.50</b>
fermented soybean.	

<b>Sansai</b>	<b>\$7.50</b>
japanese mountain vegetable.	
<b>Kinoko</b>	<b>\$8.00</b>
sautéed various mushroom.	
<b>Yamakake</b>	<b>\$8.00</b>
grated japanese mountain potato.	
<b>Vegetable Ten Zaru</b>	<b>\$8.00</b>
assorted vegetable tempura.	
<b>Ten Zaru</b>	<b>\$9.00</b>
shrimp and vegetable tempura.	
<b>Giant Shrimp Ten Zaru</b>	<b>\$13.00</b>
jumbo size shrimp and vegetable tempura.	

## EXTRA TOPPINGS 6

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<b>Tanuki</b>	<b>\$1.00</b>
<b>Oroshi, Tamago, Wakame, Spinach</b>	<b>\$1.50</b>
<b>Ume, Kitsune, Natto, Mochi</b>	<b>\$2.00</b>
<b>Sansai, Chicken</b>	<b>\$2.50</b>
<b>Kinoko, Yamakake</b>	<b>\$3.50</b>
<b>Kamo, Curry</b>	<b>\$4.00</b>

## HOT "SOBA" OR "UDON" NOODLE 19

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<b>Kake</b>	<b>\$5.75</b>
basic plain noodle.	
<b>Tanuki</b>	<b>\$6.00</b>
tempura batter.	
<b>Wakame</b>	<b>\$6.50</b>
wakame seaweed.	
<b>Tamatoji</b>	<b>\$6.50</b>
cooked egg.	
<b>Kitsune</b>	<b>\$7.00</b>
soybean curd.	
<b>Torinanban</b>	<b>\$7.50</b>
cooked chicken.	

<b>Torinan Seiro</b>	<b>\$7.50</b>
cold noodle with hot dipping soup with chicken.	
<b>Sansai</b>	<b>\$7.50</b>
assorted japanese mountain vegetable.	
<b>Curry</b>	<b>\$8.00</b>
curry sauce with vegetable.	
<b>Kinoko</b>	<b>\$8.00</b>
various mushrooms.	
<b>Yamakake</b>	<b>\$8.00</b>
grated japanese mountain potato.	
<b>Vegetable Tempura</b>	<b>\$8.00</b>
<b>Tempura</b>	<b>\$9.00</b>
shrimp and vegetable tempura.	
<b>Giant Shrimp Tempura</b>	<b>\$13.00</b>
jumbo size shrimp and vegetable tempura.	
<b>Chikara</b>	<b>\$8.50</b>
mochi (pounded rice cake).	
<b>Kamonanban</b>	<b>\$9.50</b>
cooked duck.	
<b>Kamonan Seiro</b>	<b>\$9.50</b>
cold noodle with hot dipping soup with cooked duck.	
<b>Nabeyaki</b>	<b>\$10.50</b>
casserole style with shrimp tempura, chicken and egg.	
<b>Seafood Nabeyaki</b>	<b>\$13.00</b>
casserole style with shrimp tempura and seafood.	

## **DONBURI BOWL** 9

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<b>Oyako Don</b>	<b>\$8.50</b>
cage free chicken and egg cooked with special sauce.	
<b>Vegetable Curry Don</b>	<b>\$8.50</b>
curry with vegetable.	
<b>Chicken Teriyaki Don</b>	<b>\$9.00</b>
cage free chicken with original teriyaki sauce.	
<b>Tempura Don</b>	<b>\$9.00</b>
shrimp and vegetable tempura.	

<b>Kinoko Don</b>	<b>\$9.50</b>
sautéed various mushroom.	
<b>Tentoji Don</b>	<b>\$9.50</b>
shrimp tempura and egg cooked with special sauce.	
<b>Katsu Don</b>	<b>\$9.50</b>
cooked pork cutlet and egg cooked with special sauce.	
<b>Unagi Don</b>	<b>\$10.50</b>
barbecued fresh eel.	
<b>Spicy Tuna Don</b>	<b>\$10.50</b>
chopped tuna with mild spicy mayonnaise.	

## RICE AND SOUP 7

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<b>Organic White Rice Or Brown Rice</b>	<b>\$2.00</b>
<b>Tenmusu (4pcs.)</b>	<b>\$4.50</b>
shrimp tempura in rice ball.	
<b>Crunchy Roll</b>	<b>\$5.00</b>
shrimp tempura and asparagus in a roll with tempura batter on top.	
<b>Salmon Skin Roll</b>	<b>\$5.00</b>
salmon skin with cucumber.	
<b>California Roll</b>	<b>\$5.00</b>
real crabmeat and avocado.	
<b>Spicy Tuna Roll</b>	<b>\$5.00</b>
chopped tuna and spicy mayonnaise.	
<b>Organic Miso Soup</b>	<b>\$2.00</b>
miso soup with tofu, wakame, and vegetable.	

## ENTREES 6

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<b>Cage Free Chicken Teriyaki</b>	<b>\$9.95</b>
grilled cage free chicken with original teriyaki sauce.	
<b>Sabashio</b>	<b>\$9.50</b>
broiled mackerel.	
<b>Pork Loin Cutlet</b>	<b>\$11.00</b>
breaded and deep fried pork loin.	
<b>Giant Shrimp Tempura</b>	<b>\$13.00</b>
jumbo shrimp tempura and vegetable tempura.	

<b>Wild Salmon Teriyaki</b>	<b>\$13.00</b>
grilled king salmon with original teriyaki sauce.	
<b>Prime Beef Steak</b>	<b>\$15.00</b>
charbroiled prime rib eye with "yuzu" soy sauce.	
<b>COMBINATION DINNER</b> 4	
<b>Cage Free Chicken Teriyaki And Shrimp &amp; Vegetable Tempura</b>	<b>\$16.00</b>
<b>Wild Salmon Teriyaki And Shrimp &amp; Vegetable Tempura</b>	<b>\$19.95</b>
<b>Assorted Sashimi And Shrimp &amp; Vegetable Tempura</b>	<b>\$19.95</b>
<b>Prime Beef Steak And Shrimp &amp; Vegetable Tempura</b>	<b>\$19.95</b>
<b>DESSERT</b> 6	
<b>Ice Cream</b>	<b>\$2.00</b>
green tea or vanilla.	
<b>Mochi Ice Cream</b>	<b>\$4.00</b>
green tea, strawberry, mango, or cappuccino.	
<b>Tempura Ice Cream</b>	<b>\$4.00</b>
green tea or vanilla.	
<b>Zenzai</b>	<b>\$4.00</b>
sweet red beans with rice cake.	
<b>Anmitsu</b>	<b>\$3.50</b>
japanese jelly (made from agar-agar) with red bean and fruits.	
<b>Cream Anmitsu</b>	<b>\$4.50</b>
anmitsu with ice cream (green tea or vanilla).	