

FUMMY'S GRILL - EBISU
30 SEATS
SINCE 1996



fummy's grill

EBISU, SINCE 1996 / NAGOYA, SINCE 2017

DINNER



FOOD

Fumihiro's fantastic flavor fusion

By YOSHANE LEE

Being single has its perks. Just ask Fumihiro Nakamura, chef and owner of Fummy's Grill in Ebisu, Tokyo. Having worked his way up from busboy to general manager at a Western-style restaurant in Tokyo, Nakamura was offered the chance to work at a new establishment in Los Angeles. Unfortunately for him, two other people were also interested in the posting.

"[Owner Kossel Hasegawa met] with me and the two other guys. He asked us, 'Do you have a girlfriend? Do you have family problems?'" Nakamura says. "One guy said he wanted to marry his girlfriend and bring her there, and Hasegawa said his wife would always be alone at home in L.A., and it's too dangerous. The other guy's father was really sick."

"So I was next. 'Girlfriend?' No. 'Family problems?' No. I said, 'No problem, I'm always alone,'" the 32-year-old chef says, grinning at the memory. So, in 1996, he went to Los Angeles. The realization of a long time dream, Nakamura's namesake restaurant comes from years of working in L.A. and in Hasegawa's other restaurants in the Tokyo area — Café de la Bohème, Zest, Monsoon and Tabloux. It serves what is called "Californian cuisine," an eclectic fusion of flavors East and West with a careful eye on health. Though common in U.S. metropolitan restaurants, from Los Angeles to Boston, Californian cooking is still relatively unusual in Tokyo.

Opened nearly one year ago Oct. 1, Fummy's Grill fast became known for its funky Californian fare and reasonable prices. A steady stream of fans came to love Nakamura and the two other chefs — Masaki Nagasaka, who also spent time working in L.A. restaurants, and Hiroy Fujita, who worked at Tabloux — prepare dishes that reflect their varied cooking experiences.

There's a little bit of Tex Mex, with nachos and garlic tortilla soup; a little bit of Italian, with pastas such as tagliatelle with porcini mushrooms and chicken, and linguini with prawns in a light tomato cream sauce; and a little bit of Japanese, with fresh scallops and Japanese mountain potatoes in sesame sauce and sebasalad.

And there's a lot of fusion — fresh calamari salad with a chili pesto and sesame oil sauce, soft cutlet with salsa fresca, spaghetti pepperoni with bok choy and sautéed salmon with mashed potatoes in a black bean sauce. A list of more than 19 Californian red and white wines from Napa and Sonoma valleys rounds out the menu.

What I like about Californian cuisine is that it's healthy, with fresh ingredients, and you can mix everything — Chinese, Japanese, Italian, says Nakamura. "If you go to an Italian place, you can't have soy sauce. If you go to a French place, you can't have pasta. I always thought that when I have my own place I'd want to be able to mix."

The menu, which changes about three times a year, always includes some genuinely all-vegetarian dishes. This is good news for vegetarians, since restaurants in Asia, unless they're affiliated with a temple, are infamously lax about keeping a dish purely vegetarian. Sometimes vegetable soup means there's even chunks of chicken in it. Nakamura makes use of family connections to get the freshest ingredients. Some of the organic vegetables he uses come from his sister, who is married to a farmer and lives in Chiba near Narita.



CALIFORNIA DREAMING — Chef and owner of Fummy's Grill Fumihiro Nakamura (right) mixes various styles, flavors and nationalities in dishes such as his Chinese chicken salad with ginger dressing. TOKYO: SHAWA GOSHO/REUTERS



the week, Nakamura says frequent guests include late-shift employees from television stations and entertainment industry workers in the area.

"If I go to a concert or a movie and I want to eat afterward, and even if I go to some place and they serve me, usually by 10:30 p.m. I'm being rushed out," Nakamura says. "I don't like to be rushed, I want it to be relaxed."

Fummy's Chinese chicken salad with ginger dressing
1 cup bok choy
1 cup Napa cabbage
1 chicken breast
2 fried wonton skins, cut into 2-cm strips
dressing:
1 small egg yolk
2 tablespoons peeled ginger
2 tablespoons apple vinegar
1 teaspoon oyster sauce
2 tablespoons soy sauce
2 tablespoons mayonnaise
1/2 cup vegetable oil (approximate)

Boil the chicken breast and cool, cut into bite-size pieces lengthwise. Clean the bok choy and cabbage; chop into 2-cm-long pieces (don't use leafy parts of the bok choy). Add to chicken and toss together with fried wonton skins.

To make the dressing, combine ingredients in blender and puree until smooth. Add oil gradually, enough to thicken to mayonnaise consistency. Ladle 3-4 tablespoons of dressing over chicken and greens (you will have leftover dressing). Taste lightly. Arrange on plate in a tower, garnish with shredded carrot and daikon radish.

Fummy's garlic tortilla soup
5 corn tortillas
1/2 lb garlic heads
1/2 lb onions
1 carrot
2/3 tomatoes
1 green leaf
1 small zucchini
1/2 chicken or vegetarian bouillon soup cube
1 cup milk
salt
pepper
cayenne pepper
oil

Peel and chop garlic and vegetables into bite-size pieces. In saucepan, fry tortillas in oil; remove from heat. Sauté garlic until brown. Add onions, leeks, zucchini and carrots and sauté well in oil. In large pot, dissolve bouillon in 1 liter of water. Add tomatoes and bring to boil. Add sautéed vegetables and cook on low heat for 40 minutes, until completely softened. During the last 5 minutes of cooking add milk and tortillas; and stir. Add seasonings to taste. Pour in blender and blend at high speed for one minute.

About six servings. Serve warm.

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Like the menu's mix of cuisines, Fummy's decor is a bit of a hodgepodge. A large sculpture-cum-light fixture dominates the center of the restaurant. Nakamura, whose first job was in the construction business, says he

fashioned the lampshades himself, having little decorating money left after the initial investment.

Yet whatever the boney, ad-hoc interior lacks in decoration it more than made up for by the atmosphere and service. Fummy's veranda doors are left open on warm nights, soothing jazz plays on the stereo and, behind a long counter, a congenial and bilingual staff of foreigners and Japanese prepares food.

Nakamura spent 3½ years at Café de la Bohème in West Hollywood, working variously as a barback, busboy and maître d' and learning English, which he now speaks with a slight Californian inflection. In L.A., he says there was "no pressure" — "the weather was always fine, the apartments always large and there were no parents to nag me about getting married."

But Nakamura felt like he was losing his edge, so he returned to Japan, and after working about a year with Hasegawa, he opened his own restaurant with money he had saved.

He says spelling the restaurant's name "Fummy" instead of "Fami" was meant to make his place seem reminiscent of, say, a Fummy's Diner or Bobby's Bar in America. He says regretfully, however, people often mispronounce it, rhyming it with "fummy."

Still, a doesn't matter much when you've got happy customers, there for the good food and low prices — and the late closing time. Fummy's is open till 2 a.m. every night of

rough nobaba

course, rashimi, timochi course and ku-course. Included in is all you can drink, long 30 mezzara (or at why?). Who says I have it all?

end, Shira kind of re-few things. They that they are about. and food at reason-ree in a fun and lively here. Highly recom- on all fronts.

ami (Shizuka Pre- Ginja do: 1-14 50 percent we have here is a (unfiltered) noma (surized) genchi (un- sake. It's a big alcohol content is a, adding to the an- there are a lot of aspects to the plo-

is honey and ripe pe in the well- and prominent flavor is seductive here in its presenta- re is a soft, almost ke sweetness that nicely, melting in the of yucc taste bod- or fades from your well-timed stages a gentle warmth re- me interesting but- tims of astringency- nuss stick around to

ven think of warm- also

of formerly Sake-to-Ki-ko is like a reminder with in- ingredients, and accom- able to eat with other available to visit. For a free, do your taste and at 1,315,000.

'S CHUCKLE

people wear their their sleeves. They're be some people who or brains on the seat pants.

aph: Car chart.

- accept no substitutes

number of schools shops that provide n in wine. Increase- are young men.

to spinoffs from the stinque." It seemed that sooner or later manufacturers would be much belated

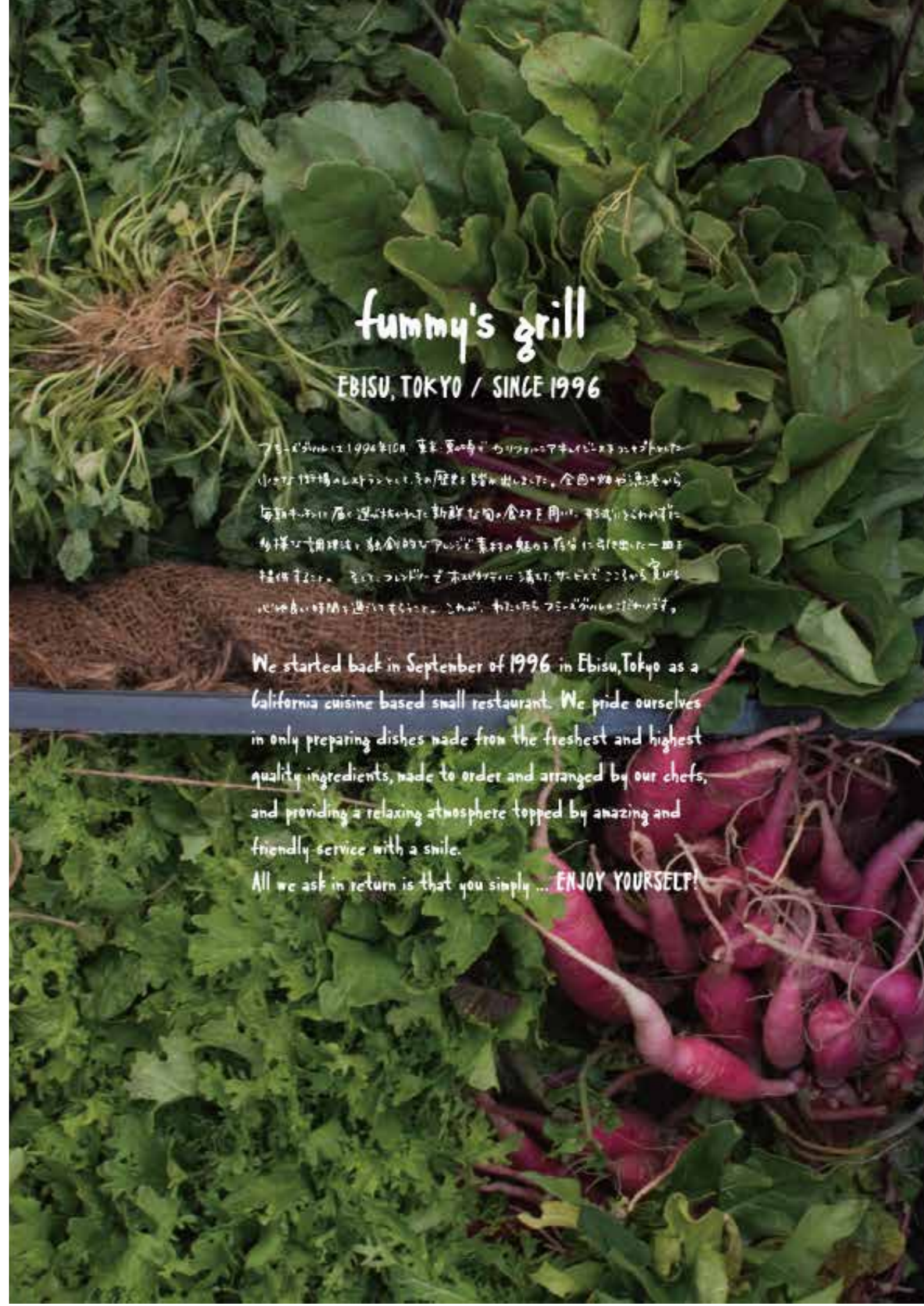
ments taking sight of them every day. For eight times YSB see could enjoy a good glass of wine — at home, that is, not outside — and for ¥1,000, 50 tablets' worth of "red wine nutrition."

Putting flavor back in healthy food

BY YOKO ITOH
Just now
Want to try healthy Japanese homemade osei by one of the Japan's hottest home-cooking experts?
On a small quiet road away from busy avenues in Nerima Ward is Katayo Green, a deli-restaurant run by Katsuyoshi, osei in a bowl.



"Unlike the days when charcoal is used for grilling, dipping the fish into teriyaki sauce beforehand only promotes sizzling in the gas grill. And pouring vinegar on top of the chirashiyashi saves time and can taste just as good." Katsuyoshi says.



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EBISU, TOKYO / SINCE 1996

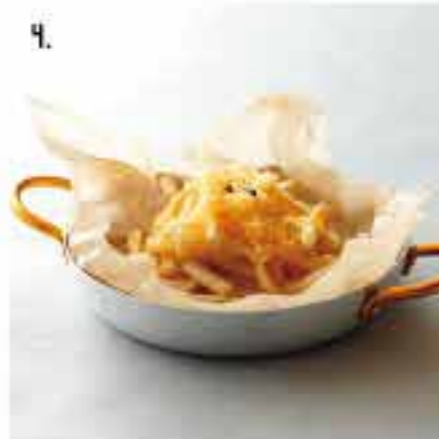
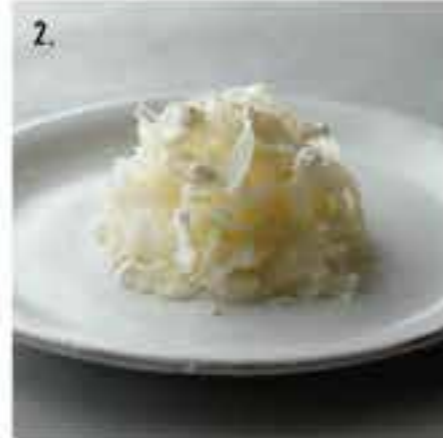
フミヒロは1996年10月、東京恵比寿の「ふみふみのグリル」を開業。全米の新鮮野菜を毎日仕入れ、最新の調理設備を備え、新鮮な食材で、フミヒロのこだわりを表現しています。そして、フミヒロのこだわりは、清潔なキッチンと、心地よい空間を造り出すこと。この「ふみふみのグリル」が、

We started back in September of 1996 in Ebisu, Tokyo as a California cuisine based small restaurant. We pride ourselves in only preparing dishes made from the freshest and highest quality ingredients, made to order and arranged by our chefs, and providing a relaxing atmosphere topped by amazing and friendly service with a smile.

All we ask in return is that you simply ... ENJOY YOURSELF!

Fummy's Grill is about a 15-minute walk from Ebisu Station's east exit. Tel: 03-5561-2559. 2 F 0 3 2000. Ebisu-ku. Open daily 11:30 a.m. - 2 a.m., last order at 2 a.m. Tel: (03) 5475-0033.

APPETIZER



※炭付きではなく
ココットで提供致します



食物アレルギーのある方はスタッフにお声がけ下さい。 PLEASE TELL US IF YOU HAVE FOOD ALLERGY.

APPETIZER

APPETIZER

1. OLIVES
オリーブ盛り

グリーンオリーブ
ブラックオリーブ
ドライマト

380

2. MARINATED CAULIFLOWER & FETA
カリフラワーと
フェタチーズのマリネ

カリフラワー
フェタチーズ
ヨーグルト
サワークリーム

380

3. GRILLED AVOCADO
BROWN BUTTER SAUCE
アボカドのグリル
焦がしバターソース

アボカド
バター
醤油

380

4. FRENCH FRIES
フレンチフライ
CAJUN SPICE OR PARMESAN
ケイジャンスパイス または パルメザンチーズ

ポテト

380

5. SEA URCHIN & CORN MOUSSE (1P)
生ウニと
とうもろこしのムース (1P)

生ウニ
とうもろこしムース
コンソメジュレ

380

6. CURRY SAUTEED OYSTER
CUCUMBER MAYONNAISE (2P)
牡蠣のカレーソテー
胡瓜マヨネーズソース (2P)

牡蠣
カレー粉
きゅうりマヨネーズ
イクラ

580

7. SHRIMP DUMPLING FRITTER
SWEET CHILI SAUCE (2P)
海老のしんじょう揚げ
スイートチリソース (2P)

海老、のり
豆腐、卵、山芋
スイートチリソース

580

8. BROCCOLI & PROSCIUTTO
ANCHOVY GARLIC SAUCE
ブロッコリーと生ハム
アンチョビガーリックソース

ブロッコリー
生ハム
にんにく
アンチョビ

580

9. CHINESE CABBAGE
CHEESE GRATIN
白菜のチーズグラタン

白菜
ベシャメルソース
ナチュラルチーズ
カッターチーズ

580

10. CRISPY CHICKEN FRITTER
CURRY MAYONNAISE
鶏ささみのせんべい揚げ
カレーマヨネーズ

鶏ささみ、カレー粉
ヨーグルト、蜂蜜
カレーマヨネーズソース

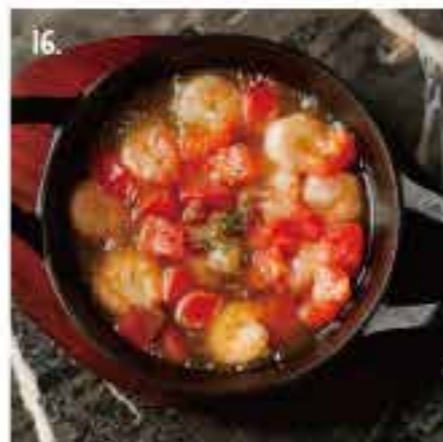
580

11. CORIANDER & NUTS
ETHNIC TASTE MARINE
パクチーとナッツの
エスニックマリネ

パクチー
ナッツ
エスニックドレッシング

580

表示価格は税抜きです。 PRICE EXCLUDING TAX.



12. FREE RANGE CHICKEN LIVER PASTE
W/ RAISIN BREAD
地鶏の白レバーパテ
レーズンブレッド添え

鶏レバーパテ
レーズンブレッド
蜂蜜 580

13. POTATO SALAD
W/SOFT BOILED EGG
ポテトサラダ 温泉卵のせ

男爵芋、いぶりがっこ、ベーコン
マスカルポーネ、マヨネーズ
温泉卵 580

14. AVOCADO & CHEESE NACHOS
アボカドチーズ
ナチョス

コーンチップス
チリコンカン、アボカド
チーズ 780

15. BACON & MUSHROOM AJILLO
きのこ
ベーコンのアヒージョ

+ BAGUETTE + 300
/スライスバゲット(6P)

きのこ、ベーコン、にんにく
鷹の爪、アンチョビ 780

16. SHRIMP & TOMATO AJILLO
海老とトマトのアヒージョ

+ BAGUETTE + 300
/スライスバゲット(6P)

海老、トマト、にんにく
鷹の爪、アンチョビ 780

17. OYSTER & 'KOMATSUNA' SPINACH
AJILLO
牡蠣と小松菜のアヒージョ

+ BAGUETTE + 300
/スライスバゲット(6P)

牡蠣、小松菜、にんにく
鷹の爪、アンチョビ 980

18. PROSCIUTTO DI PARMA
パルマ産生ハム

イタリア・パルマ産生ハム 780

19. BOURGUIGNON BUTTER SAUTEED
SCALLOP & MUSHROOM
帆立ときのこの
ブルギニオンバターソテー

帆立貝柱
きのこ、トマト
ブルギニオンバター 780

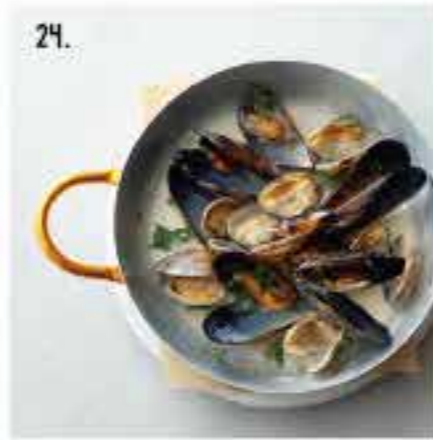
20. TODAY'S AJILLO
本日のアヒージョ

+ BAGUETTE + 300
/スライスバゲット(6P)

内容はスタッフに
お尋ねください ASK

21. GRILLED SAUSAGE
生ソーセージのグリル

生ソーセージ
マスタード 980



23.
FISH CARPACCIO OF THE DAY
鮮魚のカルパッチョ

本日の内容は
スタッフにあらかじめ下さい

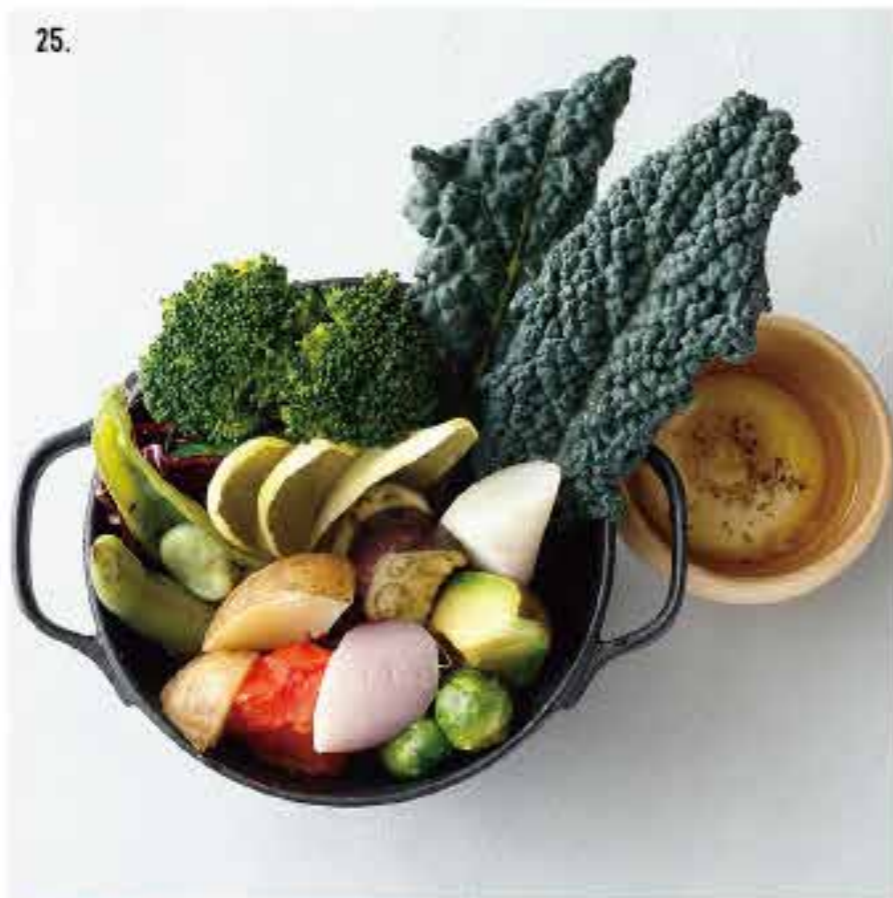
980

24.
STEAMED MUSSEL & CLAM
ムール貝と蛤の
白ワイン蒸し

ムール貝、蛤
にんにく、アンチョビ
セミドライトマト

980

SALAD



25.

SALAD

26.
KALE CAESAR SALAD
ケールのシーザーサラダ

ケール
パルメザンチーズ
カッテージチーズ
シーザードレッシング

980

25.
STEAMED VEGGIES BAGNA CAUDA
W/GARLIC SAUCE
季節野菜のバーニャカウダ
八丁味噌と豆乳クリームソース

本日の野菜
バーニャカウダソース

1480



26.



27.



28.



29.

27.
CHOPPED SALAD
'ANTI AGING NUTS'
チョップドサラダ
「アンチエイジングナッツ」

レタス、トマト、おから
紫玉葱、ミックスビーンズ、人参
アーモンド、サンフラワーシード
くるみとごまのドレッシング

1180

28.
CHOPPED SALAD
'LOW-CARBO BACON'
チョップドサラダ
「ロカボベーコン」

レタス、トマト、赤パプリカ
黄パプリカ、ほうれん草、ラディッシュ
ベーコン、卵、パルメザンチーズ
豆乳ドレッシング

1180

29.
CHOPPED SALAD
'DETOX ASIAN'
チョップドサラダ
「デトックスアジアン」

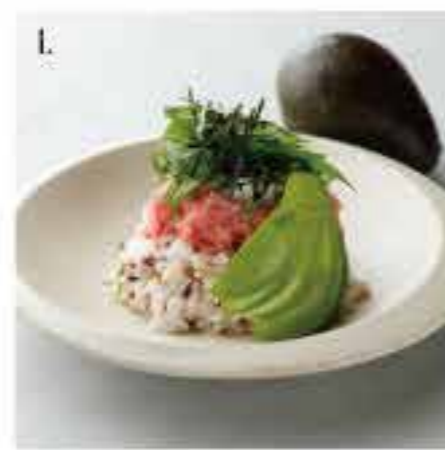
レタス、トマト、ブロッコリー、きのこ
紫玉葱、ほうれん草、パクチー
パンプキンシード、タコの実
ジンジャークリームドレッシング

1180

食物アレルギーのある方はスタッフにお声がけ下さい。 PLEASE TELL US IF YOU HAVE FOOD ALLERGY.

表示価格は税抜きです。 PRICE EXCLUDING TAX.

RICE



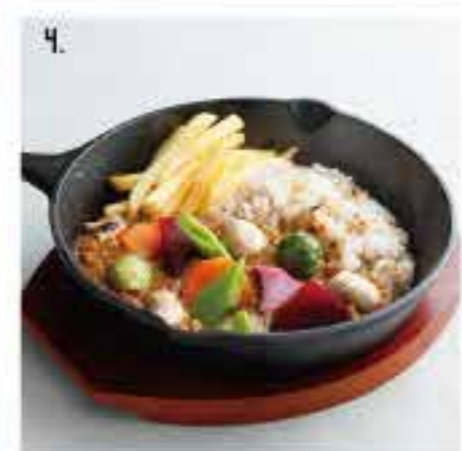
1.



2.



3.



4.



5.



6.



7.

RICE

1. 'NEGITORO' MINCED TUNA & AVOCADO TOPPED RICE
ネギトロアボカド丼

ネギトロ 温泉たまご
アボカド てりやきソース
雑穀米ごはん **1080**

2. SALMON, SALMON ROE & AVOCADO TOPPED RICE
サーモンとイクラ、アボカドの親子丼

炙りサーモン イクラ
温泉たまご アボカド
てりやきソース
雑穀米ごはん **1180**

3. 100% BEEF HAMBURG LOCO MOCO
ビーフ100%ハンバーグの鉄板ロコモコ
ペッパーソース または おろしポン酢

牛肉 100%ハンバーグ
目玉焼き
雑穀米ごはん **1180**

4. PLENTY OF VEGGIES CURRY W/RICE
1日分の野菜の鉄板カレー

その日の野菜のカレー
雑穀米ごはん **1080**

5. TACO RICE
鉄板タコライス

チリコンカン、目玉焼き
チーズ、レタス、トマト
雑穀米ごはん **1080**

6. GAPRAO RICE
鉄板ガバオライス

豚肉、バジル
にんにく、目玉焼き
雑穀米ごはん **980**

7. GARLIC SAUTEED PRAWNS W/RICE
鉄板ガーリックシュリンプ &ライス

海老
バター、トマト、にんにく
雑穀米ごはん **1180**

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PASTA



PASTA

2. PULLED PORK RAGOUT SAUCE SPAGHETTI
 ポークスペアリブのラグーソース スパゲティ

ポークスペアリブ
 バター にんにく
 鷹の爪 ケッパー
 ドライトマト

1180

3. **HOMEMADE 生パスタ**
 TOMATO KNEADED PASTA IN TOMATO SAUCE
 トマトを練り込んだ生パスタの
 とことんトマト

フレッシュトマト、フルーツトマト
 にんにく
 カッテージチーズ

1180

4. **HOMEMADE 生パスタ**
 SPINACH KNEADED PASTA W/GREEN VEGGIES & BASILE PASTE
 ほうれん草を練り込んだ生パスタの
 緑野菜のジェノベーゼ

本日の緑野菜
 ベーコン、にんにく
 バジルペースト

1180

1. TOMATO CREAM SPAGHETTI W/PRAWN
 有頭海老の
 トマトクリームスパゲティ

有頭海老
 トマトソース、生クリーム
 にんにく、チーズ

1380

5. **HOMEMADE 生パスタ**
 EGG YORK KNEADED PASTA IN SEA URCHIN CREAM SAUCE
 卵を練り込んだ生パスタの
 ウニボナーラ

生ウニ 卵黄
 生クリーム
 ブラックペッパー

1480

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MAIN DISH



MAIN DISH

1. SEARED TUNA, BROWN BUTTER SAUCE
 マグロの3色ペッパーグリル
 焦がしバターのソース

マグロ赤身
 ホワイト/ブラック/ピンクペッパー
 コチュジャンと焦がしバターのソース
 マッシュポテト

1680

2. GRILLED DAISEN CHICKEN
 骨付き大山鶏のグリル

大山鶏もも肉
 ローストオニオン
 マスタード、レモン

1680

3. BEEF RARE PART STEAK
 OF THE DAY
 本日の牛希少部位ステーキ

本日の内容は
 スタッフにおたずね下さい

ASK

4. [1 LB.] AUSTRALIAN GRASS-FED BEEF SIRLOIN STEAK
 オーストラリア産グラスフェッドビーフ サーロイン
 ワンパウンド鉄板ステーキ

オーストラリア産グラスフェッドビーフ サーロイン (約450g)
 ローストオニオン

3600

5. BBQ PORK SPARE RIBS
 バーベキュー
 ポークスペアリブ

ポークスペアリブ
 バーベキューソース
 ローストオニオン

1680

6. U.S. BEEF T-BONE STEAK (600g)
 アメリカンビーフ
 Tボーンステーキ (600g)

アメリカ産ビーフTボーン

6800

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メインディッシュとご一緒に

RICE / 単品 雑穀米ごはん 250

表示価格は税抜きです。 PRICE EXCLUDING TAX.



COURSE 2500

コースメニュー 2500

2名様より承ります

当日オーダー可能です！

全6品

2500 / P

- 本日のチョップドサラダ
- 海老とトマトのアヒージョ
- ポークスペアリブのラグーソース スパゲティ
とことんトマトの生パスタ
緑野菜のジェノベーゼ 生パスタ ... から好きなパスタ1品
- 骨つき大山鶏のグリル
マグロの3色ペッパーグリル ... から好きなメイン1品
- 本日のパンケーキ

COURSE 4000

コースメニュー 4000

2名様より承ります

(前日までにご予約下さい)

全7品

4000 / P

- 前菜5種盛り合わせ
- 本日のフリット
- アボカドチーズナチョス
- 魚介の白ワイン蒸し
- 本日のチョップドサラダ
- 有頭海老のトマトクリームスパゲティ
ポークスペアリブのラグーソース スパゲティ
とことんトマトの生パスタ
緑野菜のジェノベーゼ 生パスタ ... から好きなパスタ1品
- サーロインステーキとフレンチフライ
- 本日のパンケーキ

FREE DRINK お好みでフリードリンクを追加

90分

1500 / P

- 生ビール
- ワイン (スパークリング、白、赤)
- カクテル各種
- ソフトドリンク各種

表示価格は税抜きです。PRICE EXCLUDING TAX.

※ 仕入れ等により内容を変更する場合がございます。 ※ ご予約やご相談など、お気軽にスタッフまでご相談下さい。



California Cuisine
fummy's grill

-NAGOYA-

450-6613

JR GATETOWER PLAZA 13F

1-1-3 MEIEKI, NAKAMURA-KU, NAGOYA

T & F. 052-756-2616

FUMMYS-NAGOYA@CARDENAS.CO.JP