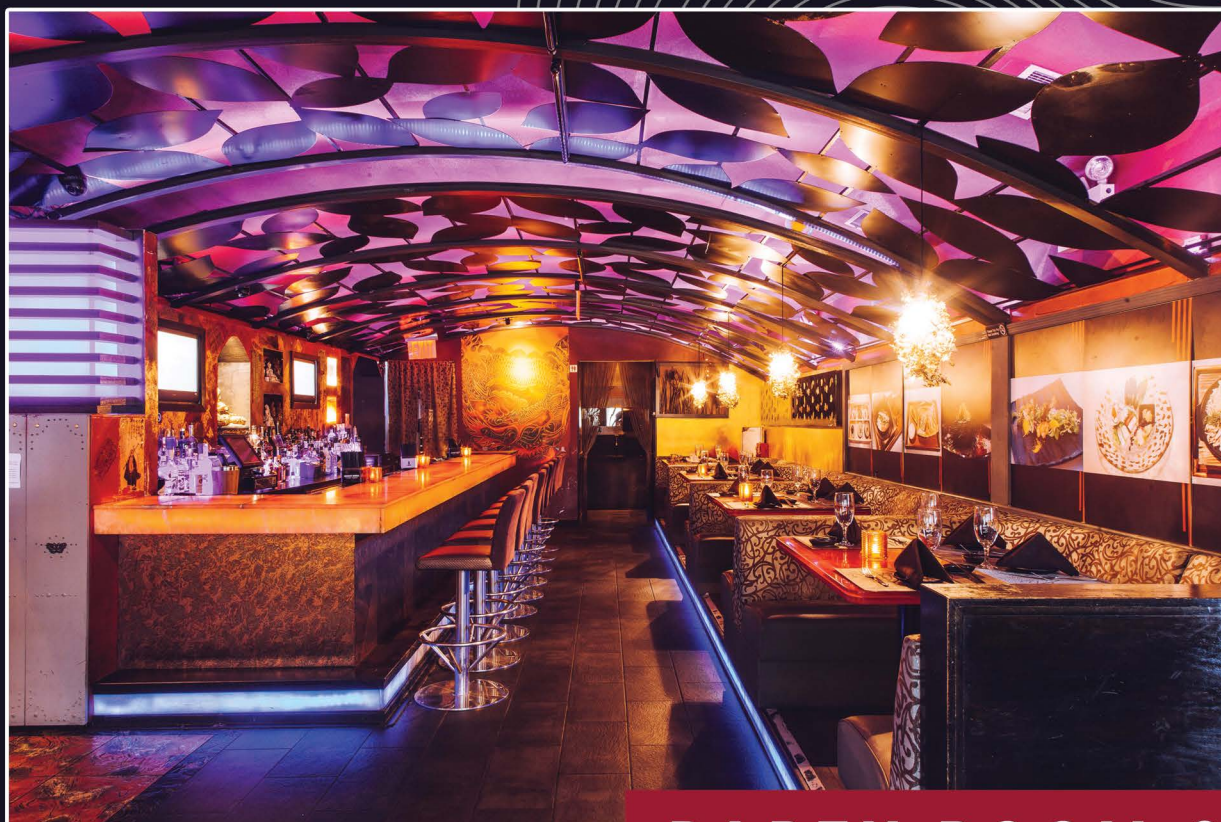




Fushimi®

MODERN JAPANESE CUISINE & LOUNGE



PARTY ROOM & LOUNGE

Celebrate In Style

Fushimi offers a range of PRIVATE DINING ROOMS for any celebration, from intimate gatherings to grand events. Our dedicated team will work with you to plan every detail. Projector and screen available for all events.

Birthday | Engagement | Wedding | Christenings
Bridal Shower | Baby Shower | Company Party
Holiday Party | Children Party | Corporate Cocktail



TODT HILL

2110 Richmond Road
Staten Island, NY 10306
(718) 980-5300

WILLIAMSBURG

475 Driggs Avenue
Brooklyn, NY 11211
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BAY RIDGE

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(718) 833-7788

TIMES SQUARE

311 W 43rd Street
New York, NY 10036
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FUSHIMIGROUP.COM



Fushimi
MODERN JAPANESE CUISINE & LOUNGE

\$55 PER PERSON
Pre Tax & Gratuity

SOUP OR SALAD

Seafood Bisque

Scallop & shrimp, mozzarella toast

Avocado Salad

Mesclun, avocado with
yuzu wasabi vinaigrette

Assorted Mushroom Soup

Shiitake, shimeji, enoki mushroom.
dashi soy broth

Kani Salad

Cucumber, lettuce & tobiko. spicy aioli

HOT OR COLD APPETIZERS

CHOICE OF ONE

Salmon Tapas

yuzu wasabi vinaigrette, avocado,
wasabi nori cracker

Rock Shrimp Tempura

spicy aioli

Vegetable Spring Roll

yuzu apricot & peach sauce

Homemade Gyoza

sweet yuzu soy
choice of PORK or VEGETABLE

Spicy Tuna Gyoza

sweet chili emulsion & jalapeno guacamole

Crispy Calamari

sweet Thai chili dressing with mango
& sesame seed

ENTRÉE

CHOICE OF ONE

Roasted Scottish Salmon

Brown butter sauce,
seasonal vegetables

Sushi & Special Roll

4 pcs Assorted Sushi &
1 Chef Choice Special Roll

Parmesan Crusted Chicken Breast

Lemon butter sauce, whipped potato
& roasted broccolini

Sushi & Sashimi

8 pcs Assorted Sushi &
6 pcs Assorted Sashimi

Rib Eye Steak

Teriyaki sauce, whipped potato,
roasted broccolini

Kaisendon

Assorted sashimi over sushi rice

DESSERT

CHOICE OF ONE

Mochi Tasting

Assorted flavors

Basque Cheesecake

Strawberry compote

Item substitution might affect the set price,
we could customize your menu as well



Fushimi
MODERN JAPANESE CUISINE & LOUNGE

\$68 PER PERSON
Pre Tax & Gratuity

SOUP OR SALAD

Crab Ravioli & Vegetable Clear Soup

peekytoe crab ravioli, vegetables, dashi soy broth

Chicken Avocado Salad mesclun, avocado, yuzu wasabi vinaigrette

Seafood Bisque creamy soup with poached shrimp & scallop

Spicy Tuna Salad romaine heart lettuce, yuzu wasabi vinaigrette

HOT OR COLD APPETIZERS

Yellowtail Jalapeno thin slices yellowtail sashimi with jalapeno, yuzu truffle sauce

24hrs Braised Short Rib crispy mashed potato, red pepper, onion, galbi sauce

Crispy Rice spicy tuna, jalapeno, crispy sushi rice, spicy aioli

Crab Meat Avocado avocado cup, yuzu soy vinaigrette

Salmon Tataki ajiiso ponzu, horseradish cream, saikyo miso, crispy shiso

Crab Cake served with a crispy shrimp, sweet aioli

ENTRÉE CHOICE OF ONE

Filet Mignon grilled with port wine reduction

2 Rolls Combo 1 special roll, 1 crispy tricolor futomaki

Lobster Shrimp Medallion corn, fingerling potato & sugar snap peas. lemon butter

Chef's Sushi & Sashimi 8pcs sashimi & 8pcs sushi

Chilean Sea Bass XO seafood sauce

Salmon 4 Ways 6pcs sashimi, 4pcs sushi, spicy salmon roll & salmon tartare

DESSERT CHOICE OF ONE

Tiramisu chocolate rolled waffle, mixed berries

Crème Brulee mixed berries

Molten Cake lava chocolate cake with red velvet ice cream

Item substitution might affect the set price, we could customize your menu as well

SOUP OR SALAD

Seafood Hot & Sour Soup scallop, shrimp, lobster & crab ravioli. seasonal vegetables

Lobster Bisque creamy soup with peached lobster meat

Goat Cheese Salad mesclun, goat cheese, red beets, maple balsamic vinaigrette

Roasted Duck Salad mesclun, pecan, mango mint hoisin lime dressing

HOT OR COLD APPETIZERS

Bluefin Tuna Tartare

ginger oil, anchovy soy, potato crumb, shallot, crème fraiche, rice crackers

24hrs Braised Short Rib crispy mashed, red pepper, onion, galbi sauce

Chu-Toro Crispy Sushi Rice spicy chutoro over seared sushi rice, jalapeno, spicy mayo

Crab Meat Avocado avocado cup, yuzu soy vinaigrette

Salmon Tataki aojiso ponzu, horseradish cream, saikyo miso, crispy shiso

Grilled Spanish Octopus green beans, fingerling potato, soubise cream sauce

ENTRÉE CHOICE OF ONE

2 Signature Special Rolls Combo

Dry Age Rib Eye Steak roasted fingerling potato & broccolini. port wine reduction

Chef's Sushi & Sashimi 8pcs sashimi & 8pcs sushi

Chilean Sea Bass XO seafood sauce

Bluefin Tuna 4 Ways 6pcs sashimi, 4pcs sushi, spicy tuna roll & tuna tapa

Grilled Whole Lobster lemon butter sauce, crispy mashed potato

DESSERT CHOICE OF ONE

Tiramisu chocolate rolled waffle, mixed berries

Lemon Mascarpone fresh blue berries

Molten Cake lava chocolate cake with red velvet Ice cream

Item substitution might affect the set price, we could customize your menu as well