



Fushimi®

MODERN JAPANESE CUISINE & LOUNGE

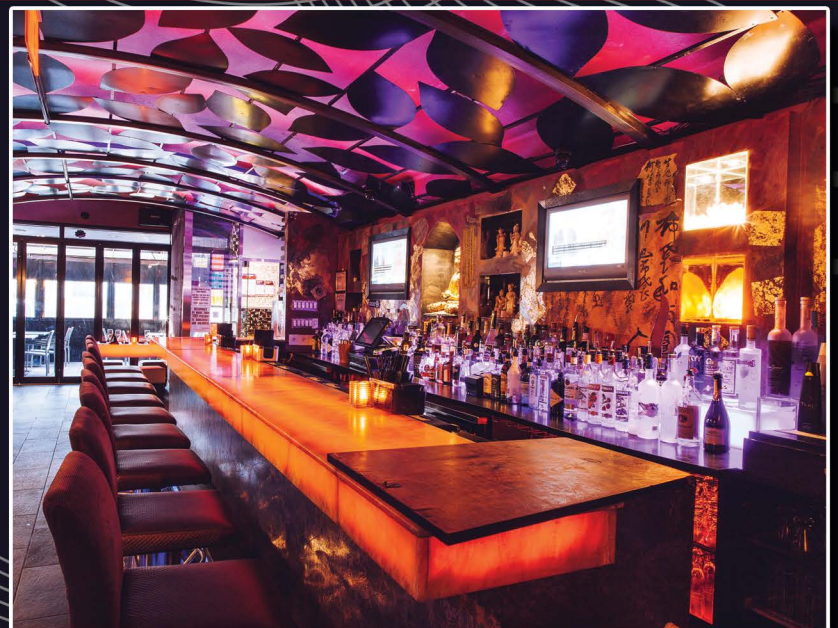


PARTY ROOM & LOUNGE

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
(718) 963-2555

BAY RIDGE

9316 4th Avenue
Brooklyn, NY 11209
(718) 833-7788

TIMES SQUARE

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



SOUP & SALAD

CHOICE OF

Seafood Bisque

scallop & shrimp, mozzarella toast

Assorted Mushroom Soup

dashi soy broth

Avocado Salad

mixed green, avocado with
yuzu wasabi vinaigrette

Kani Salad

cucumber, kani kama, tobiko,
lettuce, spicy aioli

APPETIZERS

CHOICE OF

Salmon Tapas

yuzu wasabi vinaigrette, avocado,
shaved bonito & wasabi cracker

Spicy Tuna Gyoza

sweet chili emulsion,
jalapeno guacamole

Vegetable Spring Roll

yuzu apricot & peach sauce

Rock Shrimp Tempura

spicy aioli

Homemade Gyoza

sweet yuzu soy
choice of pork or vegetable

Crispy Calamari

sweet Thai chili dressing with
sesame seeds & mango

ENTRÉE

CHOICE OF

Roasted Scottish Salmon

grilled asparagus, brown butter sauce

Parmesan Crusted Chicken

lemon butter sauce, whipped potato
& roasted broccolini

Rib Eye Steak

port wine reduction,
whipped potato, roasted broccolini

Sushi & Special Roll

4 pieces of assorted sushi
1 chef choice special roll

Sushi & Sashimi

8 pieces of assorted sushi
6 pieces of assorted sashimi

Kaisendon

assorted sashimi over sushi rice

DESSERT

CHOICE OF

Mochi Tasting

assorted flavors

Basque Cheesecake

strawberry compote, fresh berries



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SOUP & SALAD

CHOICE OF

Seafood Bisque scallop & shrimp, mozzarella toast

Crab Ravioli & Vegetable Clear Soup peekytoe crab ravioli, dashi soy broth

Spicy Tuna Salad mesclun, lettuce, cherry tomato, yuzu wasabi vinaigrette

Chicken Avocado Salad mixed greens with avocado, grilled chicken, yuzu wasabi vinaigrette

APPETIZERS

CHOICE OF

Salmon Tartlets gingered miso, shallots, guacamole. crème fraîche, chive

Yellowtail Jalapeno yuzu truffle soy vinaigrette

Crispy Sushi Rice spicy tuna on top of seared sushi rice, jalapeno, spicy mayo

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

Hunter's Chicken Roulade roulade with mushroom, shallot and chicken mousse, spinach, finished with chicken jus and basil oil

Crab Meat Avocado lump crab meat on a avocado cup, yuzu soy vinaigrette

ENTRÉE

CHOICE OF

Grilled Filet Mignon port wine reduction, whipped potato, roasted broccolini

Lobster & Shrimp Medallion lemon butter sauce, sweet corn, yukon potato, sugar snap peas

Chilean Sea Bass XO seafood sauce, wilted garlic, spinach, tomato compote, cremini mushroom

Roasted organic Chicken truffle mushroom creamy sauce, mashed potato, roasted broccolini

Sushi & Sashimi 8 pieces of assorted sushi, 6 pieces of assorted sashimi

2 Rolls Combo 1 chef choice special roll, 1 crispy tricolor futomaki

DESSERT

CHOICE OF

Tiramisu layered with espresso-soaked ladyfingers and mascarpone cream, chocolate rolled waffle

Banana Cheesecake Spring Roll crispy spring roll filled with banana and creamy cheesecake, served with caramel sauce and vanilla ice cream

Mochi Tasting assorted flavors

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



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SOUP & SALAD

CHOICE OF

Lobster Bisque poached lobster meat, mozzarella toast

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

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

Goat Cheese Salad mesclun, beets, arugula, balsamic vinaigrette

APPETIZERS

CHOICE OF

Bluefin Tuna Tartare ginger oil, anchovy soy sauce, potato crumbs, shallot, crème fraiche, rice crackers

Seared Sea Scallop shio kombu miso crème sauce, caviar, ikura, caramelized cauliflower, sugar snap peas

Chutoro Crispy Sushi Rice spicy chutoro on top of seared sushi rice, jalapeno, spicy mayo

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

Hunter's Chicken Roulade roulade with mushroom, shallot, and chicken mousse, spinach, finished with chicken jus & basil oil

Grilled Spanish Octopus black sesame ponzu, shishito chimichurri, fingerling potato

ENTRÉE

CHOICE OF

Roasted Organic Chicken truffle mushroom creamy sauce, mashed potato, roasted broccolini

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

Grilled Whole Lobster lemon butter sauce, crispy mashed potato

Chilean Sea Bass XO Seafood sauce, wilted garlic spinach, tomato compote, cremini mushroom

Bluefin Tuna 4 Ways 6 pieces of sashimi, 4 pieces of sushi, spicy tuna roll and tuna tartare

Sushi & Sashimi 8 pieces of assorted sushi, 8 pieces of assorted sashimi

2 Signature Rolls Combo choose from signature roll section

DESSERT

CHOICE OF

Tiramisu layered with espresso-soaked ladyfingers and mascarpone cream, chocolate rolled waffle

Banana Cheesecake Spring Roll crispy spring roll filled with banana and cream cheesecake, served with caramel sauce and vanilla ice cream

Molten Lava Cake served with ice cream

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

PLEASE INQUIRE FOR DRINK PACKAGES

HORS D'OEUVRE



Mini Lobster Roll



Salmon Tapas



Pork Gyoza



Crispy Risotto Ball



Whipped Ricotta



Tuna Tapas



Vegetable Gyoza



Spicy Tuna Gyoza



Tuna Tartlet



Mini Crab Cake



Yellowtail Jalapeno



Classic Roll
(6 pieces)



Salmon Tartlet



Spring Roll



Coconut Shrimp



Mini Caprese



Crispy Calamari



Shrimp Cocktail



Char-Grilled
Beef Ribbon Skewer



Chilled Crab
on Phyllo Cup



Charred
Octopus Skewers