

### Bay Ridge

9316 4<sup>th</sup> Avenue  
Brooklyn NY 11209  
T 718-833 7788  
F 718-630 2784

### Williamsburg

475 Driggs Avenue  
Brooklyn NY 11211  
T 718-963 2555  
F 718-963 2564

### Staten Island

2110 Richmond Road  
Staten Island NY 10306  
T 718-980 5300  
F 718-980 7283

### Staten Island

17 Page Ave  
Staten Island NY 10309  
T 718-356 3333  
F 718-227 8746

[www.FushimiGroup.com](http://www.FushimiGroup.com)

[fushimigroup@gmail.com](mailto:fushimigroup@gmail.com)



## Plan your party at Fushimi

Fushimi has been a favorite place to host  
private events and party such as

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



(60 per guest)

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***Soup and Salad (pick 2)***

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**Vegetable Hot and Sour Soup (V)**

mixed mushroom and seasonal vegetable

**Lobster Miso Soup**

poached lobster , shimeji mushroom, seasonal vegetable

**Mushroom Clear Soup**

mixed mushroom, vegetable broth, tofu, seaweed

**Seafood Bisque**

lobster bisque with shrimp, scallop & lobster. mozzarella bread

**Avocado Salad (V)**

mixed greens avocado, yuzu wasabi vinaigrette

**Kani salad**

cucumber, tobiko, lettuce, spicy aioli

**Fushimi Salad (V)**

ginger dressing , romaine & baby lettuce, carrot, red radish, tomato

**Beet Salad (V)**

pickled beet, spring mix , maple balsamic

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***Hot and Cold Appetizer (pick 4)***

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**Salmon Tartar**

avocado, pistachio, crème fraiche, yuzu citrus

**Yellowtail Jalapeno**

yuzu truffle soy vinaigrette, jalapeno slices

**Lobster Roll**

lobster tempura, mango, cucumber , eel sauce

**Tuna Crispy Rice**

spicy tuna, crispy sushi rice, jalapeno

**Vegetable Tempura Roll (V)**

asparagus, sweet potato, zucchini, onion

**Crispy Calamari**

sweet Thai dressing with mango & sesame seeds

**Rock Shrimp Tempura**

crispy rock shrimp, dressed with spicy aioli

**Spicy Tuna Gyoza**

sweet chili emulsion & jalapeno guacamole

**Beef Negimaki**

NY strip wrapped in scallion. teriyaki sauce

**Cheese Asparagus (V)**

roasted asparagus, mozzarella , garlic chips

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***Entrée (pick 4)***

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**Charred Rib Eye Steak**

port wine reduction, whipped potato, seasonal vegetable

**Roasted Scottish Salmon**

brown butter cream, whipped potato, seasonal vegetable

**Lobster Shrimp Medallion**

lemon butter , sweet corn , fingerling potato , sugar snap peas

**Scallop Shrimp Medallion**

lemon butter , sweet corn , fingerling potato , sugar snap peas

**Roasted Organic Chicken**

truffle mushroom cream , whipped potato, seasonal vegetable

**Scallop Risotto**

sea scallop, mushroom black rice risotto, parmesan cheese

**Cauliflower Steak (V)**

truffle cream, sugar snap peas

**Sushi & Special Roll**

4 pcs sushi and 1 signature special roll

**Sushi & Sashimi**

8 pcs assorted sashimi and 6 pcs assorted sushi

**Chirashi Rice Bowl**

14 pcs assorted sashimi on top of sushi rice

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***Dessert (pick 2)***

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**French Macarons**

chocolate, lemon, pistachio, vanilla, strawberry & coffee

**Mochi Ice Cream**

Japanese sticky rice cake with ice cream filling

**Mango Coconut Cheese Cake**

mango puree, whipped cream, fresh berries



(\$80 per guest)

***Soup and Salad (pick 2)***

**Seafood Hot and Sour Soup**

scallop, lobster, shrimp and seasonal vegetables

**Lobster Miso Soup**

poached lobster, shimeji mushroom, seasonal vegetable

**Mushroom Clear Soup**

mixed mushroom, vegetable broth, tofu, seaweed

**Lobster Bisque**

lobster bisque with shrimp, scallop & lobster. mozzarella bread

**Chicken Avocado Salad**

mixed greens avocado, yuzu wasabi vinaigrette

**Roasted Duck Salad**

cucumber, sugar snap peas ,mango, lime hoisin reduction

**Butter Shrimp Fushimi Salad**

ginger dressing , romaine & baby lettuce, carrot, red radish, tomato

**Roasted Goat Cheese Salad**

pickled beet, spring mix, maple balsamic

***Hot and Cold Appetizer (pick 4)***

**Salmon Tartar**

avocado, pistachio, crème fraiche, yuzu citrus

**Yellowtail Jalapeno**

yuzu truffle soy vinaigrette, jalapeno slices

**Lobster Roll**

lobster tempura, mango, cucumber, eel sauce

**Snapper Ceviche**

yuzu onion vinaigrette, miso egg yolk, chopped parsley

**Coconut & Macadamia Shrimp**

lightly fried with homemade tartar sauce

**Crispy Calamari**

sweet Thai dressing with mango & sesame seeds

**Scallop Truffle Canapés**

scallop tartar, seaweed crackers, truffle peelings

**Crispy Crab Cake**

baked crab cake, sweet chili aioli, crispy shrimp

**24 hrs Braised Short Rib**

galbi sauce, crispy mashed potato, sautéed julienne of pepper & onion

**Crab meat Avocado**

lump crab meat on avocado cup, yuzu vinaigrette

***Kitchen and Sushi Entrée (pick 4)***

**30days Dry aged Rib Eye**

port wine reduction, whipped potato, seasonal vegetable

**Butter poached Lobster**

whole Lobster brown butter noisette , gnocchi , charred onion

**Char Grilled Filet Mignon**

port wine reduction, whipped potato, roasted asparagus

**Chilean Sea Bass**

X.O seafood sauce, whipped potato, roasted zucchini

**Filet mignon Thai Basil**

sautéed seasonal vegetable, garlic, Thai basil, potato pailles

**Crusted Parmesan Chicken**

aged parmesan, panko, mozzarella, lemon butter

**Special Signature Rolls**

2 special rolls choose from dining menu

**Cauliflower Steak (V)**

truffle cream , sugar snap peas

**Sushi & Special Roll**

6 pieces sushi and 1 signature special roll

**Sushi & Sashimi**

8 pieces assorted sashimi and 8 pieces assorted sushi

**Toro 3 Ways**

4pc toro sashimi , 4 pc sushi and negi toro roll

**Seared Scallop with Salmon**

sea scallop, Scottish salmon, brown butter cream. chives

***Dessert (pick 2)***

**Crème brûlée**

vanilla, fresh berries

Madagascar bourbon

**Warm Chocolate Cake**

liquid center warm chocolate cake with vanilla ice cream

**Mango Coconut Cheese Cake**

mango puree, whipped cream, fresh berries

## *Hors d'oeuvre*

Crispy Risotto Ball	1.25/pc	Classic Roll (6 pieces)	6.00/ roll
Salmon or Tuna Tapas	3.00/pc	Pan Fried Pork or Vegetable Gyoza	1.25/pc
Char-Grilled Beef Skewer	4.00/pc	Yellowtail with Jalapeno & Yuzu Soy	3.00/pc
Mini Crab Cake Sweet Chili Aioli	4.00/pc	Sesame Crusted Tuna with Saikyo Miso	4.00/pc
Spring Roll Apricot Marmalade	2.00/pc	Coconut & Macadamia Crusted Shrimp	3.00/pc
Crispy Calamari Sweet Thai Chili	2.00/pc	Shrimp Cocktail horseradish, cocktail sauce	2.00/pc
Wagyu Beef Slider	3.50/pc	Grilled Chicken Slider	3.00/pc
Spicy Tuna Gyoza with Guacamole	2.50/pc	Grilled chicken Skewer	3.00/ skewer
Roasted Duck Taco	6.00/pc	Charred Salmon Skewer	4.00/skewer

## *2.5 Hours Beverage Package*

**1) Soda and juice bar - (2.5 hrs-\$10) per person**

**Soda:** Coca cola, diet coke, ginger ale, sprite, ice tea

**Juices:** pineapple, cranberry, orange, peach, mango, passion fruit, pear

**Virgin drinks:** fruit punch, sherry temple

**2) Wine, sangria, beer and hot sake bar - (2.5hrs-\$30) per person**

**Red and white wine:** Pinot noir, cabernet sauvignon, pinot grigio, merlot, Riesling, Chardonnay

**Sangria:** red and white, **flavored sangria:** mango, lychee, pear, peach, pomegranate, passionfruit

**Beer:** Sapporo, Heineken, corona, Amstel light, Stella, Coor's Light, blue moon, Kirin ichiban

**Inclusive of bar package 1**

**3) Premium Open Bar - (2.5hrs-\$36) per person**

**House and Well Brands of vodka, gin, rum, whiskey, tequila**

**Inclusive of bar package 1 and 2**

**4) Super Premium Open Bar - (2.5hrs-\$50) per person**

**Not include cognac, single malt scotch, green label, gold label, blue label or XO**

**All vodka** (grey goose, belvedere, ketel one, ciroc.....)

**All rum** (Bacardi brands, Myers, Malibu, Mount Gay.....)

**All gin** ( Tanqurey, Beefeater.....), **whiskey** (Jack Daniel, wild Turkey.....), **scotch** (black label, Dewar's.....)

**All tequila** (Patron, 1800, Don Julio.....), **Cordials** (Bailey's, Midori, Grand Marnier.....)

**Inclusive of bar package 1, 2 and 3**

**Note: Mojito not included in all beverage packages.**

**All alcohol beverage consumers must present ID. Package not Available for partial of group,  
must purchase for whole group, unless minor or pregnancy.**



# Fushimi Party / Private Dining Event Agreement

475 DRIGGS AVE, BROOKLYN NY 11211

Tel: 718-963-2555 Fax: 718-963-2564

E-Mail: fushimigroup@gmail.com Website: fushimigroup.com

**THIS IS A LEGAL BINDING CONTRACT AND IS CONDITIONED EXPRESSLY UPON YOUR ACCEPTANCE WITHOUT MODIFICATION TO TERMS AND CONDITIONS SET FORTH BELOW.**

Please complete the form below to have a Fushimi Event Planner contact you. We thrive to plan the perfect event for you.

**First & Last Name :** \_\_\_\_\_  
**Phone Number :** \_\_\_\_\_  
**E-mail Address :** \_\_\_\_\_  
**Company / Organization :** \_\_\_\_\_  
**Event Date & Time :** \_\_\_\_\_  
**Type of Event :** \_\_\_\_\_  
**Number of Guests :** \_\_\_\_\_  
**Special Request :** \_\_\_\_\_

<u>PARTY MENU</u>	<u>To Be Completed By Fushimi Managers Only</u>
<b>FOOD :</b> _____	No of ppl: _____
_____	
_____	Require Deposit _____
<b>DRINKS :</b> _____	
_____	
<b>DESSERTS :</b> _____	Paid Deposit _____
_____	Received Date: _____
<b>** Price excludes NY Sales Tax and Gratuity</b> A NON-REFUNDABLE DEPOSIT OF THIRTY DOLLARS (\$30) PER PERSON IS REQUIRED IN ORDER TO SECURE THE RESERVATION.	

SECURING THIS RESERVATION AND PAYMENT CONSTITUTES YOUR AGREEMENT TO ALL TERMS AND CONDITIONS PROVIDED HEREIN.

CUSTOMER FORFEITS DEPOSIT WHEN THE **FULL** PARTY DOES NOT ARRIVE WITHIN FIFTEEN MINUTES (15 MINUTES) FROM THE TIME RESERVED. SUCH RESERVATION WILL BE DEEMED AS A **"NO-SHOW"**. CANCELLATION MUST BE MADE **48 HOURS** IN ADVANCE TO GET DEPOSIT REFUNDED.

A FINAL HEAD COUNT MUST BE GIVEN 12 HOURS IN ADVANCE. IN THE CASE FEWER GUESTS ATTEND YOUR PARTY; YOU WILL STILL BE CHARGED THE FIXED PRICE PER GUEST BASED ON THE INITIAL FINAL HEAD COUNT. ADDITIONAL DEPOSIT (FIXED PRICE PER GUEST) IS REQUIRED FOR ANY INCREASE IN HEAD COUNT. ROOM FEE CHARGE \$200.

FUSHIMI RESERVES THE RIGHT TO REFUSE OR LIMIT ANY RESERVATION.





**Any reservation obtained under false pretenses will be subject to forfeiture of the full deposit.**

\_\_\_\_\_  
Customer's Signature

\_\_\_\_\_  
Fushimi Manager's Signature

CONTRACT / TICKET #: \_\_\_\_\_

**Credit Card Authorization Form**

EVENT TYPE: <input type="checkbox"/> BIRTHDAY <input type="checkbox"/> WEDDING <input type="checkbox"/> ENGAGEMENT <input type="checkbox"/> BABY SHOWER <input type="checkbox"/> OTHER _____			
COMPANY NAME: _____			
CARD HOLDER'S NAME: _____			
CREDIT CARD NUMBER: _____			
BILLING ADDRESS: _____			
EMAIL ADDRESS: _____			
PHONE NUMBER: (     )     -     _____			
CARD TYPE:	   	EXPIRATION DATE:	CVV CODE:
AMOUNT: \$ _____			
DATE OF PAYMENT: _____		EVENT DATE: _____	

The issuer of the card identified on the line below is authorized to pay the amount shown above.

SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

PRINT NAME: \_\_\_\_\_

THANK YOU FOR YOUR BUSINESS!