

PARTY MENU

Fushimi
MODERN JAPANESE CUISINE & LOUNGE



PLAN YOUR PARTY

TIMES SQUARE

311 W 43rd Street
New York, NY 10036
(212) 245-8881

WILLIAMSBURG

475 Driggs Avenue
Brooklyn, NY 11211
(718) 963-2555

BAY RIDGE

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

TODT HILL

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

TOTTENVILLE

17 Page Ave
Staten Island, NY 10309
(718) 356-3333

PRIVATE ROOM AVAILABLE



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

fushimigroup@gmail.com

FUSHIMIGROUP.COM



(\$60 per guest)

Soup and Salad (pick 2)

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

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

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

Entrée (pick 4)

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

Dessert (pick 2)

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

Tuna Guacamole

blue-fin tuna, dashi vinaigrette, guacamole salsa, rice cracker

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

Madagascar bourbon vanilla, fresh berries

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)	8.00/ roll
Salmon or Tuna Tapas	3.00/pc	Pan Fried Pork or Vegetable Gyoza	1.50/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	5.00/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	3.50/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-\$14) 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-\$35) 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-\$42) 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-\$55) 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</u> <u>Fushimi Managers Only</u>
FOOD :	_____	No of ppl: _____
:	_____	Require Deposit _____
:	_____	
DRINKS :	_____	
:	_____	
DESSERTS :	_____	Paid Deposit _____
:	_____	Received Date: _____
** Price excludes NY Sales Tax and Gratuity 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: ☐ BIRTHDAY ☐ WEDDING ☐ ENGAGEMENT ☐ BABY SHOWER ☐ 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!