

## Bay Ridge

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Brooklyn NY 11209  
T 718-833 7788  
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## Williamsburg

475 Driggs Avenue  
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T 718-963 2555  
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## Staten Island

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

## Staten Island

17 Page Ave  
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T 718-356 3333  
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[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 Cocktails

Please find a selection of menu for your event.  
Our managers and Chef will be available to accommodate request or changes of the menu

# Fushimi

MODERN JAPANESE CUISINE & LOUNGE



(50 per guest)

**Soup / Salad  
choice of one:**

**Crab Bisque** with toasted mozzarella bread  
**Lobster Miso Soup** with seasonal market vegetables and shimeji mushroom

**Grilled Chicken Salad** yuzu wasabi dressing  
**Kani Salad** kani kama, cucumber tobiko & lettuce, spicy aioli

**Cold or Hot Appetizer  
choice of one:**

**Salmon Tartar** sweet miso and crème fraiche with toasted garlic bread  
**Yellowtail Jalapeno** yuzu truffle soy vinaigrette  
**Cajun Shrimp Tapas** cajun style shrimp on a bed of guacamole with crispy tortilla chips  
**Lobster Roll** lobster tempura, mango, cucumber top with spicy lobster & shrimp meat, sweet aioli eel sauce

**Coconut & Macadamia Shrimp** lightly fried, homemade tartar sauce  
**24 hrs Braised Short Rib** galbi sauce with crispy mashed potato and sautéed julienne  
**Crispy Calamari** lightly fried, sweet Thai dressing & sesame seed  
**Sea Scallop** seared with pesto, cauliflower puree sautéed shimeji mushroom with black bean sauce

**Entrees  
choice of one:**

**Char Grilled Rib Eye Steak** port wine reduction crispy mashed potato  
**Sautéed Filet Mignon 8 oz** cut in cubes, sautéed with garlic, Thai basil leaves, market vegetables & potato straws  
**Organic Chicken** spicy teriyaki sauce, oven roasted with pearl onion, tomato, fennel & mashed potato  
**Scottish Salmon** aromatic tomato sauce with ricotta, parmesan cheese gyoza, crispy risotto balls, truffle mashed potato  
**Lobster & Shrimp Medallion** lemon butter with sweet corn, fingerling potato and sugar snap peas

**Four Ways: choice of fish**

**Salmon:** 6 pieces of sashimi, 4 pieces of sushi, spicy salmon roll and salmon tartar

**Yellowtail:** 6 pieces of sashimi, 4 pieces of sushi, spicy yellowtail roll and yellowtail jalapeno

**Sushi** 12 pieces assorted sushi with fresh wasabi

**Sushi & Sashimi Combination** 8 pieces assorted sashimi and 6 pieces assorted sushi

**Sushi & A Special Roll** 4 pieces sushi & A signature special roll

**Dessert:  
choice of one**

**Warm Chocolate Cake** liquid-center warm chocolate cake with vanilla ice cream

**Homemade Cheese Cake** strawberry compote, Chantilly crème, fresh berries



*(68 per guest)*

**Soup & Salad**

choice of one:

**Seafood Bisque** lobster bisque with shrimp, scallop, and toasted mozzarella bread

**Seafood Hot & Sour Soup** with scallop, shrimp, lobster, crab meat and seasonal market vegetables

**Aromatic Duck Salad** lime hoisin reduction with candied pecan, sugar snap peas and mango

**Roasted Tomato Salad** mesclun greens, oven roasted cherry tomato, balsamic vinaigrette

**Cold and Hot Appetizers**

choice of one:

**Yellowtail Jalapeno** yuzu truffle soy vinaigrette

**Tuna Pizza** jalapeno guacamole, spicy aioli and balsamic glaze over grilled fajita

**Kumamoto Oysters** on half shell with cocktail, grated horseradish

**Cajun Shrimp Tapas** cajun style shrimp on a bed with crispy tortilla chips

**Rock Shrimp Tempura** spicy aioli

**24 hrs Braised Short Rib** galbi sauce with crispy mashed potato and sautéed julienne

**Crab Cake** sweet chili aioli and Myer lemon ponzu sauce and pineapple jam with frisee and baby lettuce

**Pistachio & Herb Crusted Lamb** 7 spices blue of guacamole crusted with Pistachio, pistachio puree, lamb jus

**Entrees**

choice of one:

**30 Days Dry Aged Rib Eye Steak 10 oz** port wine reduction, beef marrow bone & crispy mashed potato

**Filet Mignon Thai Basil 10 oz** sautéed in garlic & Thai basil with market vegetables & Pomme pailles

**Organic Chicken** spicy teriyaki sauce, oven roasted with pearl onion, tomato, fennel & mashed potato

**Chilean Sea Bass** oven roasted, with sugar snap peas, grilled zucchini, XO seafood sauce

**Shrimp & Lobster Medallion** lemon butter with sweet corn, fingerling potato and sugar snap peas

**Whole Lobster** fresh whole lobster oven baked with panko, parmesan cheese, American cheese, crispy mashed potato, lemon butter sauce

**Four Ways: choice of fish**

**Tuna:** 6 pieces of sashimi, 4 pieces of sushi, spicy tuna roll and tuna tartar

**Salmon:** 6 pieces of sashimi, 4 pieces of sushi, spicy salmon roll and salmon tartar

**Yellowtail:** 6 pieces of sashimi, 4 pieces of sushi, spicy yellowtail roll and yellowtail jalapeno

**Sushi** 14 pieces assorted sushi with fresh wasabi

**Sushi & Sashimi Combination** 10 pieces assorted sashimi and 6 pieces assorted sushi

**Two Special Rolls Combination** choose from dinner menu

**Dessert**

choice of one:

**Warm Chocolate Cake** liquid-center warm chocolate cake with vanilla ice cream

**Trio of Crème Brulee** vanilla bean, matcha green tea and espresso

**Homemade Cheese Cake** strawberry compote with Chantilly crème and fresh berries

## Hors d'oeuvre

Cheese & Fruit Skewer 3.00/pc	Classic Roll (6 pieces) 6.00/each roll
Salmon or Tuna Tapas 2.00/pc	Kumamoto Oyster with Maui Onion Salsa 3.5/pc
Char-Grilled Beef Skewer 2.00/pc	Pan Fried Pork or Vegetable Gyoza 1.00/pc
Mini Crab Cake with Meyer Lemon Pineapple 3/pcs	Yellowtail with Jalapeno & Yuzu Soy 2.5/pc
Spring Roll with Apricot Marmalade 1.5/pc	Sesame Crusted Tuna with Saikyo Miso 3/pc
Crispy Calamari with Sweet Thai Chili 1.5/pc	Crispy Risotto Ball 1.00/pc
Wagyu Beef Slider 3.50/pc	Coconut & Macadamia Crusted Shrimp 3.00/pc
Spicy Tuna Gyoza with Guacamole 2/pc	Chilled Shrimp with Cocktail Sauce 2.00/pc
Sushi/Sashimi 3.00/pc	Chicken Slider 3.00/pc
Cajun Shrimp Tapas 2.00/pc	Char-Grilled chicken Skewer 2.00/pc

## 3 Hours Beverage Package

- 1) Soda and juice bar - (3 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 - (3hrs-\$25) 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 - (3hrs-\$30) per person**  
**House and Well Brands of vodka, gin, rum, whiskey, tequila**  
**Inclusive of bar package 1 and 2**
- 4) Super Premium Open Bar - (3hrs-\$45) 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** ( Tanquirey, 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

9316 4<sup>th</sup> AVE BROOKLYN NY 11211

Tel: 718-833-7788 Fax: 718-630-2782

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: _____
: _____	
: _____	
<b>DRINKS :</b> _____	Require Deposit _____
: _____	
<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.

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:
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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!