

## Bay Ridge

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Brooklyn NY 11209  
T 718-833 7788  
F 718-630 2784

## Williamsburg

475 Driggs Avenue  
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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 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



*(Call Venue for Detail)*

**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 seasoned 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  
**Seared Scallop** king trumpet, carrot puree, truffle oil, smoked salt

**Entrees  
choice of one:**

**Char Grilled Rib Eye Steak 8 oz** port wine reduction crispy mashed potato  
**Filet Mignon Thai Basil 8 oz** sautéed in garlic, Thai basil and market vegetables, pommes pailles  
**Parmesan Crusted Chicken** parmesan crusted chicken breast and roasted fingerling potato, lemon butter sauce  
**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 & one signature special roll

**Dessert:  
choice of one**

**Warm Chocolate Cake** liquid-center warm chocolate cake with vanilla ice cream  
**Mango Coconut Cheese Cake** mango sauce, whipped cream and fresh berries

Tax & Gratuity will be added  
Our Executive Chef and Managers are available to customize your menu

# Fushimi

MODERN JAPANESE CUISINE & LOUNGE



*(Call Venue for Detail)*

## **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

**Goat Cheese Salad** romaine lettuces, poached fuji apple, caramel butter dressing, caramelized goat cheese

**Grilled Chicken Salad** organic spring mix, avocado cucumber, yuzu wasabi 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

**Fried Kumamoto Oysters** panko fried oyster, bonito cream and sautéed spinach

**Crab Meat Avocado**

lump crab meat on avocado cup. yuzu soy vinaigrette

**Rock Shrimp Tempura** spicy aioli

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

**Crab Cake** myer pineapple lemon jam, and sweet chili aioli

**Pistachio & Herb Crusted Lamb** 7 spices

crusted with Pistachio, pistachio puree, lamb jus

## **Entrees**

choice of one:

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

**Filet Mignon Thai Basil 10 oz** sautéed in garlic, Thai basil and market vegetables, pommes pailles

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

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

**Whole Lobster** oven baked fresh lobster with panko, parmesan cheese and 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

**Mango Coconut Cheese Cake** mango sauce, whipped cream and fresh berries

Tax & Gratuity will be added

Our Executive Chef and Managers are available to customize your menu

## Hors d'oeuvre

Cheese & Fruit Skewer	3.00/pc	Classic Roll (6 pieces)	6.00/roll
Salmon or Tuna Tapas	2.00/pc	Kumamoto Oyster with Maui Onion Salsa	3.50/pc
Char-Grilled Beef Skewer	2.00/pc	Pan Fried Pork or Vegetable Gyoza	1.00/pc
Mini Crab Cake with Meyer Lemon Pineapple	3.00/pc	Yellowtail with Jalapeno & Yuzu Soy	2.50/pc
Spring Roll with Apricot Marmalade	1.50/pc	Sesame Crusted Tuna with Saikyo Miso	3.00/pc
Crispy Calamari with Sweet Thai Chili	1.50/pc	Crispy Risotto Ball	1.00/pc
Wagyu Beef Slider	4.00/pc	Coconut & Macadamia Crusted Shrimp	3.00/pc
Spicy Tuna Gyoza with Guacamole	2.00/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** ( 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 is not available for partial of group, must purchase for whole group, unless minor or pregnancy**



# Fushimi Party / Private Dining Event Agreement

17 PAGE AVE STATEN ISLAND NY 10309

Tel: 718-356-3333 Fax: 718-227-8746

E-Mail: fushimipage@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!