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Staten Island

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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

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



(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 (Tanqueray, 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.

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: _____