

## 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 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**

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!