

Soup

Miso Soup organic silken tofu, enoki mushroom, carrot & scallion	4
Lobster Miso Soup seasonal market vegetable& shimeji mushroom with steamed lobster meat	8
Seafood Hot & Sour Soup scallop, shrimp, lobster & crab meat. seasonal market vegetable	8
Seafood Bisque lobster bisque with shrimp & scallop. toasted mozzarella bread	8

Hot Appetizers

(v) Edamame or Spicy Edamame steamed: maldon sea salt spicy: chili sauce. togarashi pepper with katsuo mirin & rice pearl	5/6
Gyoza or Shrimp Shumai gyoza: pan-fried or steamed. pork or vegetable (v) steamed or lightly fried. sweet soy vinaigrette	7
Crispy Spring Rolls yuzu apricot and peach, pork or vegetable (v)	7
(v) Organic Shishito Peppers togarashi crunch & sea salt	8
Crispy Calamari lightly fried calamari. sweet Thai dressing with mango & sesame seeds	12
Rock Shrimp Tempura spicy aioli	12
Goat Cheese served crispy with plum sauce & toasted garlic bread	12
Crab Cake served with a crispy shrimp, sweet chili aioli, Myer lemon pineapple jam	14
Roasted Duck mango, cucumber, lime mint hoisin reduction	14
Petit Filet Mignon truffle wasabi butter, asparagus, truffled mashed potato	15
Short Rib 24 hours braised black angus short rib with Korean galbi sauce. crispy mashed potato. sautéed julienne of red pepper & red onion	15

Salad

(v) Seaweed Salad	6
Kani Salad kani kama, cucumber, tobiko & lettuce. spicy aioli	7
(v) Fushimi Salad organic baby romaine heart lettuce, cherry tomato, carrot & fennel shavings. pineapple ginger dressing. add avocado or spicy tuna (2.00)	8
Aromatic Duck Salad candied pecan, sugar snap peas, mango, organic baby lettuce. lime hoisin reduction	12
Crab Meat Avocado Salad lump crab meat on avocado cup. yuzu soy vinaigrette	14

Cold Appetizers

Blue Crab Fajita crispy tortilla crust filled with blue crab meat, balsamic glaze	11
Salmon Tartar ikura, shallot, chives, ginger miso. quail egg. sweet onion crème fraiche & saikyo miso. toasted garlic bread	12
Spicy Tuna Gyoza lightly fried with sweet chili emulsion & jalapeno guacamole	12
Yellowtail Jalapeno yuzu truffle soy vinaigrette	12
Tuna Tartar ponzu sauce, katsuo mirin, guacamole. seaweed paste, aonori aioli, crème fraiche. rice pearl. frisee & fine herbs. toasted garlic bread	12
Sashimi Pizza choice of tuna , salmon , or yellowtail jalapeno guacamole, grilled fajita, spicy aioli & balsamic glaze	14
Kumamoto Oysters ½ dozen with cocktail, ponzu sauce & grated horseradish	18

Signature Special Rolls **14**

choice of healthy brown rice or sushi rice

Miso Chilean Sea Bass Special Roll saikyo miso marinated and baked Chilean sea bass with asparagus, pickled ginger roll.topped with spicy sea scallop. saikyo miso sauce, sweet aioli
Lobster lobster tempura, mango, cucumber roll. topped with spicy lobster & shrimp meat.sweet aioli, eel sauce
American Dream rock shrimp tempura inside, topped with spicy kani. spicy creamy sauce
Out of Control yellowtail, tuna, salmon & asparagus roll, topped with seared yellowtail salmon & tuna.spicy miso, saikyo miso, eel sauce. crispy rice pearl
Mummy shrimp tempura, cucumber inside, topped with lobster meat seared pepper tuna & avocado. yuzu mango sauce
Sunset Blvd spicy tuna, salmon, yellowtail, avocado & crunch inside, wrapped with soy paper. plum sauce
Angry Dragon shrimp tempura, avocado, topped with spicy king kani. citrus sweet miso
Sex on the Beach shrimp tempura & spicy tuna inside, topped with tuna, salmon & avocado. creamy wasabi, spicy momiji
Fire and Ice spicy tuna, cream cheese, white tuna, avocado, jalapeno & kani, wrapped with rice paper,then lightly fried. topped with crispy beet, spicy aioli, wasabi aioli, eel sauce & Thai chili sauce
Paradise spicy lobster, shrimp tempura & fried banana, wrapped with soy paper. yuzu mango sauce

Nigiri Sushi/Sashimi (A La Carte)

choice of healthy brown rice or sushi rice

(3 pieces per order)

piece / order

Tuna Belly- Toro	MP	MP
Tuna-maguro	3	8
Salmon-sake	3	8
Smoked Salmon	3	8
Yellowtail-hamachi	3	8
White Tuna-shiro maguro	3	8
Eel-unagi	3	8
Red Snapper-madai	3	8
Striped Bass-suzuki	3	8
Crab Stick-kani kama	3	8
Octopus-tako	3	8
Scallop-hotate	3	8
Shrimp-ebi	3.25	9
Flying Fish Roe-tobiko	3.25	9
Salmon Roe-ikura	3.25	9
Sea Urchin-uni	4	10
King Salmon	4	10
Spot Shrimp-botan ebi	4	10



Bento Box **\$23**

Entrées Choice of One: 1. Chicken Teriyaki 2. Salmon Teriyaki 3. Shrimp & Scallop Teriyaki 4. Rib-Eye Steak Teriyaki	Daily Appetizer
	Extra Appetizer Choice of One: 1.Crispy Shrimp 2.Crispy Calamari 3.Rock Shrimp Tempura 4.Fried Gyoza

(V)Indicates Vegetarian

Please advise us if you have any food allergies

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Entrées from the Kitchen

Teriyaki 20

flash sautéed market vegetables, mashed potato, choice of chicken breast/scottish salmon/wild sea shrimp (\$22)/rib eye steak (\$26)

Parmesan Crusted Chicken Breast 22

caramelized cauliflower, fingerling potato. lemon butter sauce

Filet Mignon with Thai Basil 25/8oz 32/12oz

garlic, market vegetables & Thai basil leaves. pommes pailles (potato straws)

The King of Steak 26/8oz 34/12oz

filet mignon. grilled asparagus, crispy mashed potato, marinated vegetables. port wine reduction

Scottish Salmon 24

ricotta & parmesan cheese gyoza, crispy risotto balls. truffle mashed potato with aromatic tomato sauce

Lobster Medallion & Shrimp 27

lemon butter poached shrimp & broiled lobster with sweet corn, fingerling potato, tricolor cauliflower & sugar snap peas

Chilean Sea Bass XO 27

oven roasted with sugar snap peas, grilled zucchini. XO seafood sauce

Surf & Turf 30

duo of char grilled filet mignon & half lobster grilled asparagus. crispy mashed potato, marinated vegetables. port wine reduction

Entrées from the Sushi Bar

choice of healthy brown rice or sushi rice

Four Ways 30

Tuna : sashimi, 4 sushi & spicy tuna roll. tuna tartar

Salmon : 6 sashimi, 4 sushi & spicy salmon roll. salmon tartar

Yellowtail : 6 sashimi, 4 sushi & spicy yellowtail roll. yellowtail jalapeno

****Lobster** : Lobster Roll, Sushi, Salad & Tiradito Style Pieces **M/P**

Chirashi Sashimi Bowl 26

today's sashimi selection of seasonal varieties over sushi rice. tsukemono, fresh wasabi

(v)Vegetarian Nigiri Sushi 26

12 pieces of seasonal vegetable selection of the day, wasabi yuzu dressing

Aquarium Sushi 28

12 pieces assorted sushi

Aquarium Sashimi 34

18 pieces assorted sashimi

Sushi & Sashimi For One 38

12 pieces sashimi, 6 pieces sushi, choose one roll from the classic roll section

Sushi & Sashimi For Two 56

18 pieces sashimi, 10 pieces sushi, choose one roll from the signature special roll section

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Classic Rolls/Hand Rolls

choice of healthy brown rice or sushi rice

California 5 Spicy Sea Scallop 5

Eel Avocado 5 Tuna 5

Spicy Yellowtail 5 Eel Cucumber 5

Salmon 5 Spicy Tuna 5

Shrimp Avocado 5 Salmon Avocado 5

Spicy Salmon 5 Philadelphia 5

Smoked Salmon 5 Spicy Kani 5

Tuna Avocado 5 Alaskan 5

Yellowtail Scallion 5 Boston 5

Chicken Tempura 7 Shrimp Tempura 10

Spider 10

Rainbow "Fushimi Style" 10

california roll, topped with tuna, salmon, white fish & avocado

Dragon 11

eel & cucumber roll, topped with avocado, tobiko. eel sauce

Vegetarian Rolls 5

choice of healthy brown rice or sushi rice

Avocado **Peanut Avocado**

Sweet Potato **Cucumber**

A.A.C **Mixed Veg.Tempura**

asparagus, avocado, cucumber

Super Vegetarian Roll (NO RICE) 9

organic baby lettuce, cucumber, asparagus, mango, avocado, fennel & carrot, wrapped in cucumber

Sharing for the Table

Crispy Mashed Potato 5

port wine reduction

Classic Mashed Potato 5

Crispy Risotto Balls 6

Mushroom Black Rice Risotto 8

Fushimi Fried Rice 10

choice of chicken, beef, shrimp, vegetable or seafood pineapple(\$3)

Stir Fried Yaki Udon 12

choice of chicken, beef, shrimp, vegetable or seafood(\$3)

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Lunch Menu

Every day From 11:30am to 4:00 pm Except Holidays

Lunch Rolls Specials

served with soup and salad, choice of healthy brown rice or sushi rice.

Any Two Rolls **\$9** or Any Three Rolls **\$11**

(V) AAC (V)Peanut Avocado

(V)Avocado (V)Cucumber

California Spicy Tuna

Tuna Boston

Eel Avocado Eel Cucumber

Yellowtail Spicy Crunchy Salmon

Salmon Salmon Avocado

Philadelphia Shrimp Avocado

Sushi or Sashimi Lunch

served with soup and salad

Sushi 8 pcs. with 1 California Roll **15**

Sashimi 10 pcs assorted fish **15**

Sushi & Sashimi **17**

6 pcs of sashimi, 3 pcs of sushi & 1 California Roll

Sushi Box **\$15**

served with soup and salad

Entrées	Daily Appetizer
Choice of One:	
1. American Dream	Sushi or Sashimi
2. Angry Dragon	Choice of One:
3. Sunset Boulevard	1. Yellowtail
4. Paradise	2. Salmon
	3. Tuna
	4. White Tuna
	5. Eel

Kitchen Box **\$15**

Served with soup and salad

Entrées	Daily Appetizer
Choice of One:	
Chicken	
1.grilled teriyaki sauce	
2.Parmesan crusted lemon butter sauce	
Salmon	Hot Appetizer
1.slow baked teriyaki sauce	Choice of One:
2.sweet soy glazed maui onion & peach salsa	1.Crispy Calamari
Shrimp	2.Fried Gyoza
1.oven roasted teriyaki sauce	3.Rock Shrimp
2.coconut & macadamia crusted tartar sauce	Tempura
Rib Eye	4.Crispy Shrimp
1.char-grilled teriyaki sauce	
2.sautéed with market vegetables & Thai basil	

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