

Soup

Miso Soup organic silken tofu, enoki mushroom, carrot & scallion	5
Lobster Miso Soup seasonal market vegetable& shimeji mushroom with steamed lobster meat	10
Seafood Hot & Sour Soup scallop, shrimp, lobster & crab meat. seasonal market vegetable	10
Seafood Bisque lobster bisque with shrimp & scallop. toasted mozzarella bread	12
Hot Appetizers	
(v) Edamame or Spicy Edamame steamed: maldon sea salt spicy: chili sauce. togarashi pepper with katsuo mirin & rice pearl	7
Gyoza gyoza: pan-fried or steamed. pork or vegetable (v)	8
Shrimp Shumai steamed or lightly fried. sweet soy vinaigrette	8
(V)Crispy Vegetable Spring Rolls yuzu apricot and peach	8
(v) Organic Shishito Peppers togarashi crunch & sea salt	10
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	13
Crab Cake served with a crispy shrimp, sweet chili aioli, Myer lemon pineapple jam	15
Roasted Duck mango, cucumber, lime mint hoisin reduction	15
Petit Filet Mignon truffle wasabi butter, asparagus, truffled mashed potato	16
Short Rib 24 hours braised black angus short rib with Korean galbi sauce. crispy mashed potato. sautéed julienne of red pepper & red onion	16

Salad

(v) Seaweed Salad	6
Kani Salad kani kama, cucumber, tobiko & lettuce. spicy aioli	8
(v) Fushimi Salad organic baby romaine heart lettuce, cherry tomato, carrot shavings. pineapple ginger dressing. add avocado or spicy tuna (2.00)	8
Grilled Chicken Salad <i>organic spring mix, avocado, cucumber, char-grilled chicken breast, yuzu wasabi vinaigrette</i>	10
Aromatic Duck Salad candied pecan, sugar snap peas, mango, organic baby lettuce. lime hoisin reduction	14
Cold Appetizers	
Cajun Shrimp Tapas Cajun style shrimp, on top of guacamole & crispy tortilla chips	12
Salmon Tartar ikura, shallot, chives, ginger miso. quail egg. sweet onion crème fraiche & saikyo miso. toasted garlic bread	14
Spicy Tuna Gyoza lightly fried with sweet chili emulsion & jalapeno guacamole	14
Yellowtail Jalapeno yuzu truffle soy vinaigrette	14
Tuna Tartar ponzu sauce, katsuo mirin, guacamole. seaweed paste, aonori aioli, crème fraiche. rice pearl. frisee & fine herbs. toasted garlic bread	15
Spicy Lobster Tartar fresh lobster meat, avocado, crushed peanut, mint, cilantro, Thai dressing with roasted peppers	15
Crab Meat Avocado lump crab meat on avocado cup. yuzu soy vinaigrette	16
Alaskan King Crab & Coconut Macadamia Shrimp kani with sweet aioli & shrimp wrapped with cucumber. topped with guacamole, friend coconut macadamia shrimp & Alaskan king crab tartar	16
Sashimi Pizza choice of tuna, salmon, or yellowtail jalapeno guacamole, crispy fajita, spicy aioli & balsamic glaze	16

Signature Special Rolls 16

choice of healthy brown rice or sushi rice	
Crispy Chilean Sea Bass Roll crispy sea bass with green apple inside, top with crunchy sea scallop, sweet aioli, saikyo miso, and sweet purple potato puree	
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 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	
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<b>Rainbow Roll “Fushimi Style”</b> California roll, topped with tuna, salmon white fish & avocado	<b>12</b>
<b>Dragon Roll</b> eel & cucumber roll, topped with avocado, tobiko, eel sauce	<b>14</b>
<b>Surf and Turf Roll</b> fresh lobster meat & cucumber with homemade tartar sauce, topped with seared filet mignon, black pepper mint hoisin sauce	<b>18</b>

## Nigiri Sushi/Sashimi (A La Carte)

choice of healthy brown rice or sushi rice <b>(3 pieces per order)</b>		
	<b>piece / order</b>	
<b>Tuna Belly- Toro</b>	<b>MP</b>	<b>MP</b>
<b>Tuna-maguro</b>	4	11
<b>White Tuna-shiro maguro</b>	4	11
<b>King Salmon</b>	4.5	12
<b>Salmon-sake</b>	4	11
<b>Smoked Salmon</b>	4	11
<b>Yellowtail-hamachi</b>	4	11
<b>Eel-unagi</b>	4	11
<b>Red Snapper-madai</b>	4	11
<b>Crab Stick-kani kama</b>	3.50	10
<b>Octopus-tako</b>	3.50	10
<b>Shrimp-ebi</b>	3.50	10
<b>Flying Fish Roe-tobiko</b>	3.50	10
<b>Salmon Roe-ikura</b>	3.50	10
<b>Striped Bass-suzuki</b>	3.50	10
<b>Scallop-hotate</b>	4	11
<b>Spot Shrimp-botan ebi</b>	4.5	12
<b>Uni-sea urchin</b>	<b>MP</b>	<b>MP</b>



## Bento Box \$23

<b>Entrées</b> Choice of One: 1. Chicken Teriyaki  2. Salmon Teriyaki  3. Shrimp & Scallop Teriyaki  4. Rib-Eye Steak Teriyaki	<b>Daily Appetizer</b>
	<b>Extra Appetizer</b>  Choice of One: 1.Crispy Shrimp 2.Crispy Calamari 3.Rock Shrimp Tempura 4.Crab Cake

(V)Indicates Vegetarian  
Please advise us if you have any food allergies

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## Entrées from the Kitchen

Choice of one side: Sautéed Zucchini, Sautéed Asparagus, sautéed Broccoli, Sautéed Mushroom & onion, Mashed Potato  
**Teriyaki** **22**  
 choice of : chicken breast/wild sea shrimp(\$24)/rib eye steak \$28)

**Parmesan Crusted Chicken Breast** **24**  
 lemon butter sauce

**Roasted Organic Chicken (Moe's Country farm)** **24**  
 spicy teriyaki sauce

**Scottish Salmon** **24**  
 aromatic tomato sauce or teriyaki sauce

**Chilean Sea Bass XO** **32**  
 XO seafood sauce

**The King of Steak** **31/8oz 39/12oz**  
 grilled filet mignon, port wine reduction

**Surf & Turf** **34**  
 duo of char grilled filet mignon & half lobster. truffle teriyaki sauce

**Baked Whole Lobster** **34**  
 oven baked fresh lobster with panko, parmesan & American Cheese. lemon butter sauce

**Lobster Medallion & Shrimp** **30**  
 lemon butter poached shrimp & broiled lobster with sweet corn, fingerling potato, tricolor cauliflower & sugar snap peas

**Filet Mignon with Thai Basil** **29/8oz 36/12oz**  
 garlic, market vegetables & Thai basil leaves. pommes pailles (potato straws)

## Entrées from the Sushi Bar

choice of healthy brown rice or sushi rice

**Four Ways**  
**Tuna** : 6 sashimi, 4 sushi & spicy tuna roll. tuna tartar **35**

**Salmon** : 6 sashimi, 4 sushi & spicy salmon roll. salmon tartar **32**

**Yellowtail** : 6 sashimi, 4 sushi & spicy yellowtail roll. yellowtail jalapeno **32**

**Tri-Color Don** **25**  
 tuna, yellowtail, salmon over sushi rice, tsukemono, fresh wasabi

**Omakase Sushi** **34**  
 12 pieces assorted sushi

**Omakase Sashimi** **42**  
 18 pieces assorted sashimi

**Omakase Sushi & Sashimi** **46**  
 12 pieces sashimi, 6 pieces sushi, choose one roll from the classic roll section

**Omakase Sushi & Sashimi Deluxe** **64**  
 18 pieces sashimi, 10 pieces sushi, choose one roll from the signature special roll section

*Omakase present or freshest seasonal high quality blend of different types of fish and seafood*

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## Classic Rolls/Hand Rolls

choice of healthy brown rice or sushi rice

California	6.5	Spicy Sea Scallop	7
Eel Avocado	7	Tuna	7
Spicy Yellowtail	7	Eel Cucumber	7
Salmon	7	Spicy Tuna	7
Shrimp Avocado	7	Salmon Avocado	7
Spicy Salmon	7	Philadelphia	7
Tuna Avocado	7	Smoked Salmon	7
Spicy Kani	7	Alaskan	7
Yellowtail Scallion	7	Boston	7
Chicken Tempura	8	Shrimp Tempura	10
Spider	10		

## Vegetarian Rolls **6**

choice of healthy brown rice or sushi rice

**Avocado** **Peanut Avocado**

**Sweet Potato** **Cucumber**

**A.A.C**(asparagus, avocado, cucumber) **Mixed Veg.Tempura**

## Summer Roll (NO RICE) **9**

seasonal organic vegetables & fruits wrapped with rice paper, yuzu wasabi soy

## Sharing for the Table

**Crispy Mashed Potato** **7**  
 port wine reduction

**Crispy Risotto Balls** **8**

**Mushroom Black Rice Risotto** **11**

**Fushimi Fried Rice** **10**  
 choice of chicken, beef, shrimp, vegetable or seafood(\$3)

**Stir Fried Yaki Udon** **15**  
 choice of chicken, beef, shrimp, vegetable or seafood(\$3)

## Additional Sauce on side **1**

Spicy mayo	Yuzu sauce	Ponzu sauce
Teriyaki sauce	Eel sauce	Ginger Dressing

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## Lunch Menu

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

### Sushi Box **\$18**

served with soup and salad

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

### Kitchen Box **\$18**

Served with soup and salad

<b>Entrées</b> Choice of One: <b>Chicken</b> 1.char grilled,teriyaki sauce 2.Parmesan crusted, lemon butter sauce <b>Salmon</b> slow baked with teriyaki sauce <b>Shrimp</b> 1.oven roasted teriyaki sauce 2.coconut & macadamia crusted tartar sauce <b>Beef</b> 1.char-grilled rib eye with teriyaki sauce 2.sautéed filet mignon with market vegetables & Thai basil <b>Eggplant Tofu(Vegetarian)</b> Sautéed eggplant with garlic, basil, sake & soy sauce with lightly fried crispy tofu	<b>Daily Appetizer</b>	<b>Hot Appetizer</b> Choice of One: 1.Crispy Calamari 2.Fried Gyoza 3.Rock Shrimp Tempura 4.Crispy Shrimp
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## Lunch Special Rolls

served with soup and salad

choice of healthy brown rice or sushi rice.

Any Two Rolls **\$12** or Any Three Rolls **\$16**

(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 **16**

**Sashimi** 10 pcs assorted fish **16**

**Sushi & Sashimi** **18**

3 pcs of sashimi, 6 pcs of sushi & choose one roll from lunch special rolls section

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# Fushimi®

MODERN JAPANESE CUISINE & LOUNGE



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[www.fushimigroup.com](http://www.fushimigroup.com)

Last order delivery 30 mins before closing

### BUSINESS HOURS

Monday to Wednesday	11:30AM-10:30PM
Thursday	11:30AM-11:00PM
Friday	11:30AM-12:00AM
Saturday	12:00PM-12:00AM
Sunday	12:00PM-10:00PM

**We delivery 7 days a week( within 3 miles)**