

PARTY MENU

Fushimi
MODERN JAPANESE CUISINE & LOUNGE



PLAN YOUR PARTY

TIMES SQUARE

311 W 43rd Street
New York, NY 10036
(212) 245-8881

WILLIAMSBURG

475 Driggs Avenue
Brooklyn, NY 11211
(718) 963-2555

BAY RIDGE

9316 4th Avenue
Brooklyn, NY 11209
(718) 833-7788

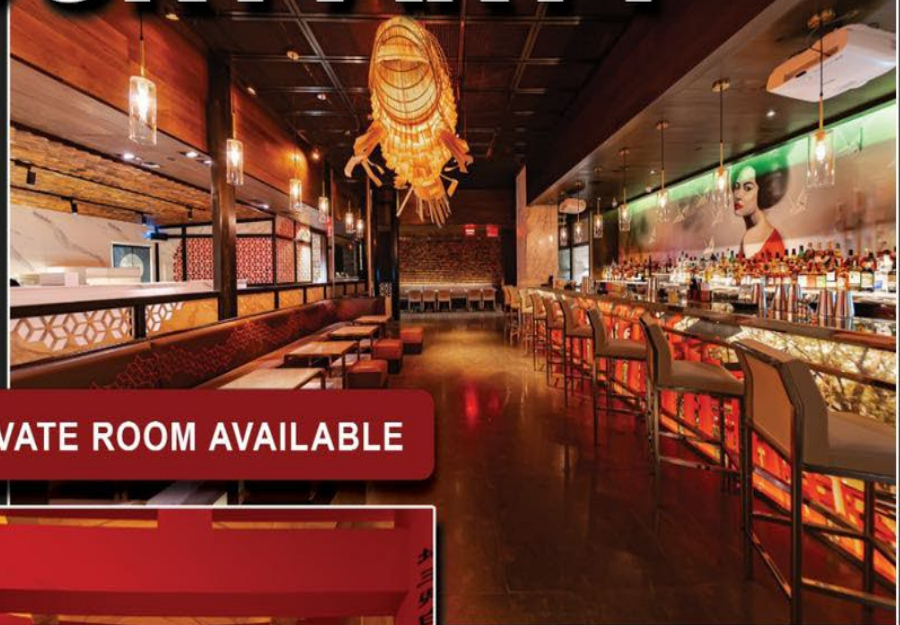
TODT HILL

2110 Richmond Road
Staten Island, NY 10306
(718) 980-5300

TOTTENVILLE

17 Page Ave
Staten Island, NY 10309
(718) 356-3333

PRIVATE ROOM AVAILABLE



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 Cocktail

fushimigroup@gmail.com

FUSHIMIGROUP.COM

Fushimi Party / Private Dining Event Agreement

311 W 43rd Street, New York, NY 10036

Tel: 212-245-8881 Fax: 212-245-8874

E-Mail: fushiminycity@gmail.com Website: www.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>
FOOD : _____	No of ppl: _____

DRINKS : _____	Require Deposit _____

DESSERTS : _____	Paid Deposit _____
_____	Received Date: _____
** Price excludes NY Sales Tax and Gratuity 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. ROOM FEE CHARGE \$200.

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.

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!



Buy-out Packages
(pre tax and gratuity)

Prefix and set beverage menu for below spaces:

Party Dining Room 1: \$6,000 for ~ 30 covers

Party Dining Room 2: \$12,000 for ~ 60 covers

Round Dining Table: \$2,000 for ~ 10 covers

Bar Lounge: \$10,000 for ~50 covers

Whole Lounge: \$14,000 for ~80 covers

Whole Restaurant: \$60,000 ~200 covers

(Call for more details & availability)

20% non-refundable deposit is required to reserve the space

Hors d'oeuvres

Crispy Risotto Ball	3.00/pc	Salmon or Tuna Tapas	
4.00/pc			
Char-Grilled Beef Skewer	8.00/pc	Spring Roll	3.00/pc
Wagyu Beef Slider	8.00/pc	Spicy Tuna Gyoza with Guacamole	4.00/pc
Roasted Duck Taco	6.00/pc	Classic Roll (6 pieces)	10.00/ roll
Pan Fried Pork or Vegetable Gyoza	2.00/pc	Shrimp Cocktail	3.00/pc
Grilled Chicken Slider	6.00/pc	Grilled Chicken Skewer	
6.00/pc			
Charred Salmon Skewer	8.00/pc	Japanese Tacos	
\$18/set of 3			



\$68 Per Person (pre tax and gratuity)

Soup and Salad (pick 2)

Vegetable Hot and Sour Soup

Mixed Mushroom and Seasonal Vegetable

Avocado Salad

Mixed Greens Avocado with Yuzu wasabi Vinaigrette

Seafood Miso Soup

Shrimp, Scallop, Shimeji Mushroom and Seasonal Vegetable

Kani Salad

Cucumber, Tobiko, Lettuce, Spicy Aioli

Lobster Bisque

Poached Lobster

Fushimi Salad

Baby Gem Lettuce, Cherry Tomato, Carrot, Ginger Dressing

Hot and Cold Appetize (pick 4)

Salmon Tapas

Yuzu wasabi Vinaigrette, Avocado, Shaved Bonito & Sesame Rice Cracker

Rock Shrimp Tempura

Spicy Aioli

Yellowtail Jalapeno

Yuzu Truffle Soy Vinaigrette

Pork Potstickers

Pan-fried, Scallion Soy, Fermented Chili

Spicy Tuna Gyoza

Sweet Chili Emulsion & Jalapeno Guacamole

Char-Grilled Salmon Cubes

Garlic Chips, Scallion, Seaweed, Shio Kambu, Kabayaki Sauce

Entrée (pick 4)

Roasted Scottish Salmon

Brown Butter Sauce

Sushi & Special Roll

4 pcs Assorted Sushi & 1 Chef Choice Special Roll

Roasted Amish Chicken

Yuzu Kosho Chimichurri, Burnt Lemon and Crispy Potato

Sushi & Sashimi

8 pcs Assorted Sushi & 6 pcs Assorted Sashimi

Thai Basil Filet Mignon

Garlic, Market Vegetable and Thai Basil Leaves

Trio Color Don

Tuna, Salmon, Yellowtail Over Bowl of Rice

Dessert (pick 2)

Mochi Tasting

Assorted Seasonal Flavors

Seasonal Ice cream

Assorted Seasonal Flavors

Crème Brulee

w/ Mixed Berries

*final menu will be generated base on above selections and each guest will choose one from each course



\$88 Per Person (pre tax and gratuity)

Soup and Salad (pick 2)

Seafood Hot and Sour Soup
Shrimp, Scallop and Seasonal Vegetable

Chicken Avocado Salad
Mixed Green Avocado, Yuzu Wasabi Vinaigrette

Seafood Miso Soup
Shrimp, Scallop and Shimeji Mushroom

Pekin Duck Salad
Bitter Greens, Citrus, Onion Dressing

Lobster Bisque
Poached Lobster
Dressing

Butter Shrimp Fushimi Salad
Romaine & Baby Lettuce, Carrot, Red Radish, Tomato, Ginger

Hot and Cold Appetizer (pick 4)

Lobster Roll
Lobster Tempura, Mango, Cucumber, Eel Sauce

24 hrs Braised Short Rib
Crispy Mashed Potato, Red Pepper, Onion, Galbi Sauce

Crispy Rice
Spicy Tuna, Jalapeno, Pan-Seared Sushi Rice, Spicy Aioli

Crab Meat Avocado
Avocado Cup, Yuzu Soy Vinaigrette

Salmon Tapas
Yuzu wasabi Vinaigrette, Avocado, Shaved Bonito & Sesame Rice Cracker

Miso Ginger Cod
Ginger & Saikyo Miso

Entrée (pick 4)

King of Steak
Filet Mignon, Port Wine Reduction

Duo Special Rolls
Chef Choice 2 Special Rolls

Lobster Shrimp Medallion
Sweet Corn, Yukon Potato and Sugar Snap Peas

Sushi & Sashimi
8 pcs Assorted Sashimi & 8 pcs Assorted Sushi

Chilean Sea Bass
XO Seafood Sauce

Chu Toro 3 Ways
3 pcs Sashimi, 4 pcs Sushi and Negi Roll

Dessert (pick 2)

Mochi Tasting
Assorted Seasonal Flavors

Crème Brulee
w/ Mixed Berries

Molten Cake
Lava Chocolate Cake, Ice Cream, Yamamomo Sauce

*final menu will be generated base on above selections and each guest will choose one from each course



\$108 Per Person (pre tax and gratuity)

Soup and Salad (pick 2)

Lobster Hot and Sour Soup

Poached Lobster and Seasonal Vegetable

Chicken Katsu

Cucumber, Napa Cabbage

Seafood Miso Soup

Shrimp, Scallop and Shimeji Mushroom

Pekin Duck Salad

Bitter Greens, Citrus, Onion Dressing

Lobster Bisque

Poached Lobster

Charred Mushroom and Spinach

Sesame Ponzu Dressing

Hot and Cold Appetizers (pick 4)

Toro Tartar

Chives, Garlic, Ossetra Caviar

Lamb Chop

Mustard Seed, Truffle Jus

Crispy Rice with Ossetra Caviar

Jalapeno, Pan-Seared Sushi Rice, Spicy Aioli

Robata Wagyu

Sweet Soy

Lobster Roll

Lobster Tempura, Mango, Cucumber, Eel Sauce

24 hrs Braised Short Rib

Crispy Mashed Potato, Red Pepper, Onion, Galbi Sauce

Entrée (pick 4)

30 Days Dry Aged Rib Eye

Port Wine Reduction, Crispy Mashed Potato, Grilled Asparagus

O~Toro Tasting

3 pcs Sashimi, 4 pcs Sushi and Negi Roll

Surf & Turf

Filet Mignon, ½ Lobster and Truffle Teriyaki Sauce Roll

Sushi & Sashimi

12 pcs Assorted Sashimi, 6 pcs Assorted Sushi and 1 Classic Roll

Dessert (pick 2)

Matcha Cheesecake

Banana Crème with Kokuto Sauce

Molten Cake

Lava Chocolate Cake, Ice Cream, Yamamomo Sauce

Sticky Rice Pudding

Mango Rice Pudding with Ice Cream

*final menu will be generated base on above selections and each guest will choose one from each course