

Bay Ridge

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Staten Island

17 Page Ave
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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 Cocktail



(60 per guest)

Soup and salad (pick 2)

Veg Hot and sour soup (V)

Mixed Mushroom and Seasonal vegetables ,

Lobster miso soup

Poached Lobster , shimeji mushroom

Mushroom clear soup

Mixed Mushroom, veg. broth, tofu, seaweed

Seafood Bisque

Picked crab meat with mozzarella bread

Avocado Salad (V)

mixed Green Avocado, onion dressing

Kani salad

Cucumber, tobiko, lettuce, spicy aioli

Fushimi Salad (V)

ginger dressing , Romaine lettuce , pickle carrot

Beet Salad (V)

pickled beet, Spring Mix , maple Balsamic

Hot and Cold appetizer (pick 4)

Salmon tartar

Avocado, pistachio, crème fraiche, yuzu citrus

Yellowtail jalapeno

Yuzu truffle soy vinaigrette , jalapeno slices

Lobster Roll

Lobster tempura, mango, cucumber , eel sauce

Tuna Crispy Rice

Spicy tuna, crispy sushi rice, jalapeno

Veg tempura Roll (V)

Asparagus , sweet potato, cucumber, japanese bbq

Crispy Calamari

sweet Thai dressing with mango & sesame seeds

Rock shrimp tempura

Crispy rock shrimp, dressed with spicy aioli

Spicy Tuna Gyoza

Sweet chili emulsion & jalapeno guacamole

Beef Negimaki

NY strip wrapped scallion. teriyaki sauce

Cheese Asparagus (V)

Roasted asparagus, Mozzarella , Garlic chips

Entrée (pick 4)

Charred Rib eye steak

Port Wine reduction, whipped potato, seasonal vegetable

Roasted Scottish Salmon

Brown butter cream , whipped potato, seasonal vegetable

Lobster shrimp Medallion

Lemon butter , sweet corn , Yukon potato , snap pea

Scallop shrimp Medallion

Lemon butter , sweet corn , Yukon potato , snap pea

Roasted Organic Chicken

Truffle mushroom cream , whipped potato, seasonal vegetable

Scallop Risotto

Sea dive scallop, black rice risotto, parmesan cheese

Cauliflower Steak (V)

Truffle cream , snapped pea , charred onion

Sushi & Special Roll

4 pieces sushi and 1 signature Special Roll

Sushi & Sashimi

8 pcs assorted Sashimi and 6 pcs assorted sushi

Chirashi Rice Bowl

14 pcs assorted Sashimi on top of Sushi Rice

Dessert (pick 2)

Warm chocolate cake

Liquid center warm chocolate cake with vanilla ice cream

Mochi Ice cream

Japanese mocha with ice cream filling

Mango coconut cheese cake

Mango puree , whipped cream, fresh berry



(\$80 per guest)

Soup and salad (pick 2)

Seafood Hot and sour soup

scallop, lobster, shrimp and seasonal vegetables

Lobster miso soup

poached Lobster, shimeji mushroom

Mushroom clear soup

mixed Mushroom, veg broth, tofu, seaweed

Lobster Bisque

lobster meat with mozzarella bread

Chicken Avocado salad

mixed green avocado, yuzu wasabi dressing

Roasted Duck salad

Cucumber, snap pea ,mango, lime hoisin reduction

Butter Shrimp Fushimi Salad

ginger dressing, romaine lettuce, pickle carrot

Roasted Goat cheese salad

pickled beet, spring mix, maple balsamic

Hot and Cold appetizer (pick 4)

Salmon tartar

Avocado, pistachio, crème fraiche, yuzu citrus

Yellowtail jalapeno

Yuzu truffle soy vinaigrette, jalapeno slices

Lobster Roll

Lobster tempura, mango, cucumber , eel sauce

Snapper Ceviche

Yuzu onion vinaigrette, miso egg yolk, chopped parsley

Coconut & Macadamia shrimp

Lightly fried with homemade tartar sauce

Crispy Calamari

sweet Thai dressing with mango & sesame seeds

Scallop truffle canapés

Scallop tartar, seaweed crackers, truffle peels

Crispy Crab Cake

Baked crab cake, sweet chili aioli, ebi fried

24 hrs Braised short ribs

Galbi sauce, crispy mash potato, sautéed julienne

Crab meat Avocado

lump crab meat on avocado cup, yuzu vinaigrette

Kitchen And Sushi Entrée (pick 4)

30days Dry aged Rib eye

Port Wine reduction, whipped potato, seasonal vegetable

Butter poached Lobster

Whole Lobster Brown butter noisette , gnocchi , charred onion

Char Grilled Filet mignon

Port Wine reduction, whipped potato, Roasted Asparagus

Chilean Sea Bass

X.O seafood sauce, whipped potato, roasted zucchini

Filet mignon Thai Basil

sautéed seasonal vegetable, garlic Thai basil, potato pailles

Crusted Parmesan Chicken

Aged Parmesan panko, mozzarella ,lemon butter

Special signature Rolls

2 Special Rolls choose from dining menu

Cauliflower Steak (V)

Truffle cream , snapped pea , charred onion

Sushi & Special Roll

6 pieces sushi and 1 signature Special Roll

Sushi & Sashimi

8 pieces assorted Sashimi and 8 pieces assorted sushi

Toro 3 Ways

4pc Toro sashimi ,4 pc sushi and Negi toro Roll

Seared Scallop with Salmon

Sea scallop, Scottish salmon, brown butter cream chives

Dessert (pick 2)

Assorted Macarons

Chocolate , Lemon, pistachio, vanilla , strawberry ,coffee

Warm chocolate cake

Liquid center warm chocolate cake with vanilla ice cream

Mango coconut cheese cake

Mango puree , whipped cream, fresh berry

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	3.50/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

2.5 Hours Beverage Package

1) Soda and juice bar - (2.5 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 - (2.5hrs-\$30) 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 - (2.5hrs-\$36) per person

House and Well Brands of vodka, gin, rum, whiskey, tequila

Inclusive of bar package 1 and 2

4) Super Premium Open Bar - (2.5hrs-\$50) 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 not Available for partial of group, must purchase for whole group, unless minor or pregnancy.



Fushimi Party / Private Dining Event Agreement

475 Driggs AVE, BROOKLYN NY 11211

Tel: 718-9632555 Fax: 718-9632564

E-Mail: fushimigroup@gmail.com Website: 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:	_____
_____	_____	Require Deposit	_____
DRINKS : _____	_____		
_____	_____		
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.

Customer's Signature

Fushimi Manager's Signature

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!