

Bay Ridge

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Williamsburg

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Staten Island

2110 Richmond Road
Staten Island NY 10306
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Staten Island

17 Page Ave
Staten Island NY 10309
T 718-356 3333
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www.FushimiGroup.com

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 Details)

Soup / Salad choice of one:

Crab Bisque with toasted mozzarella bread
Lobster Miso Soup with seasonal market vegetables and shimeji mushroom

Avocado Salad pineapple ginger 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
Blue Crab Fajita crispy tortilla crust filled with blue crab meat, balsamic glaze
Surf & Turf Roll crispy macadamia & coconut shrimp roll, tartar sauce topped with seared filet mignon. yakiniku sauce reduction

Coconut & Macadamia Shrimp lightly fried, homemade tartar sauce
24 hrs Braised Short Rib galbi sauce with crispy mashed potato and sauteed julienne
Crispy Calamari lightly fried, sweet Thai dressing & sesame seed
Sea Scallop seared with pesto, cauliflower puree, sautéed shimeji mushroom

Entrees choice of one:

Char Grilled Rib Eye Steak port wine reduction crispy mashed potato
Rib Eye Thai Basil sautéed in garlic thai basil with market vegetables & Pomme pailles
Organic Chicken spicy teriyaki sauce, oven roasted with pearl onion, tomato, fennel & mashed potato
Scottish Salmon aromatic tomato sauce with ricotta, parmesan cheese gyoza, crispy risotto balls, truffle mashed potato and charred brussels sprouts
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 & A signature special roll

Dessert: choice of one

Warm Chocolate Cake liquid-center warm chocolate cake with vanilla ice cream

Homemade Cheese Cake strawberry compote, Chantilly crème, fresh berries



(Call Venue for Details)

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

Aromatic Duck Salad lime hoisin reduction with candied pecan, sugar snap peas and mango

Crab Meat Avocado Salad yuzu soy vinaigrette with jumbo lump crab meat on avocado cup

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

Kumamoto Oysters on half shell with cocktail, grated horseradish

Blue Crab Fajita crispy tortilla crust filled with balsamic glaze

Rock Shrimp Tempura spicy aioli

24 hrs Braised Short Rib galbi sauce with crispy mashed potato and sautéed julienne

Crab Cake sweet chili aioli and Myer lemon ponzu sauce and pineapple jam with frisee and baby lettuce

Pistachio & Herb Crusted Lamb 7 spices blue crab meat, crusted with Pistachio, pistachio puree, lamb jus

Entrees

choice of one:

Char Grilled Filet Mignon

port wine reduction, crispy mashed potato

Chilean Seas Bass XO

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

Organic Chicken

spicy teriyaki sauce, oven roasted with pearl onion, tomato, fennel & mashed potato

Scottish Salmon

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

Shrimp & Lobster Medallion I

emon butter with sweet corn, fingerling potato and sugar snap peas

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

Homemade Cheese Cake strawberry compote with Chantilly crème and fresh berries

Tax & Gratuity will be added

Our Executive Chef and Managers are available to customize your menu

Hors d'oeuvre

Marinated Tuna Tartar 2.00/pc	Kumamoto Oyster with Maui Onion Salas 3.5/pc
Salmon Tartar with Crème Fraiche 2.00/pc	Pan Fried Pork or Vegetable Gyoza 1.00/pc
Char-Grilled Beef Skewer 2.00/pc	Yellowtail with Jalapeno & Yuzu Soy 2.5/pc
Mini Crab Cake with Meyer Lemon Pineapple 3/pcs	Sesame Crusted Tuna with Saikyo Miso 3.00/pc
Spring Roll with Apricot Marmalade 1.5/pc	Crispy Risotto Ball 1.00/pc
Crispy Calamari with Sweet Thai Chili 1.5/pc	Coconut & Macadamia Crusted Shrimp 3.00/pc
Wagyu Beef Slider 3.50/pc	Chilled Shrimp with Cocktail Sauce 2.00/pc
Spicy Tuna Gyoza with Guacamole 2/pc	Chicken Slider 3.00/pc
Sushi/Sashimi 3.00/pc	
Classic Roll (6 pieces) 6.00/each roll	

3 Hours Beverage Packages

- 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, Chardonnay
Sangria: red and white, **flavored sangria:** mango, lychee, pear, peach, pomegranate, passion fruit
Beer: sapporo, Heineken, corona, amstel light, stella, coors light, blue moon, Kirin ichiban
Inclusive of bar package 1
- 3) Premium Open Bar (3hrs-\$30) per person**
House Cocktails, Martini & spirit (Well Brands)
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

*****Mojito is NOT included in any of the packages above*****

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

17 PAGE AVE STATEN ISLAND NY 10309

Tel: 718-356-3333 Fax: 718-227-8746

E-Mail: fushimipage@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: _____
: _____	
: _____	
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.

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:
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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!