

## Bay Ridge

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Brooklyn NY 11209  
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## Williamsburg

475 Driggs Avenue  
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T 718-963 2555  
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## Staten Island

2110 Richmond Road  
Staten Island NY 10306  
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## Staten Island

17 Page Ave  
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T 718-356 3333  
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## 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



(50 per guest)

**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  
**Char -grilled Blacken Chicken** char grilled, then oven roasted boneless chicken, bok choy, mashed sweet purple potato with cheese, oyster sauce

**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

Tax & Gratuity will be added  
Our Executive Chef and Managers are available to customize your menu

# Fushimi

MODERN JAPANESE CUISINE & LOUNGE



(65 per guest)

## 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, ponzu sauce and grated horseradish

**Blue Crab Fajita** crispy tortilla crust filled with crab meat, 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 pineapple jam with frisee and baby lettuce

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

## Entrees

choice of one:

**Char Grilled Filet Mignon** port wine reduction, crispy mashed potato

**Filet Mignon Thai Basil** sauteed 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** ricotta & parmesan cheese gyoza, crispy risotto ball, truffle mashed potato with aromatic tomato sauce

**Shrimp & Lobster Medallion** lemon 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	PanFried 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/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 Package

- 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, 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 (3hrs-\$30) per person**  
**Well Brands of Vodka** (Romanoff Reserve, Smirnoff and Absolut), **Gin, Rum**( Barton, Bacardi light orgold and Bacardi flavored rum), **whiskey, tequila**  
**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**

All alcohol beverage consumers must present ID. Package not Available for partial of group, must purchase for whole group, unless minor or pregnancy.

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!