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Staten Island

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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



(Call Venue for Detail)

**Soup / Salad
choice of one:**

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

Spicy Tuna Avocado Salad pineapple ginger dressing
Kani Salad kani kama, cucumber, tobiko & lettuce, spicy aioli

**Cold or Hot Appetizer
choice of one:**

Salmon Tartar avocado wrapped salmon, pistachio, crème fraiche, yuzu citrus dressing
Rock Shrimp Tempura spicy aioli
24 hrs Braised Short Rib galbi sauce with crispy mashed potato and sautéed julienne
Tuna or Salmon Tapas avocado, bonito flake, sesame seeds with yuzu wasabi vinaigrette on rice crackers

Crispy Calamari lightly fried, sweet Thai dressing & sesame seed
Yellowtail Jalapeno yuzu truffle soy vinaigrette
Lobster Roll lobster tempura, mango, cucumber, top with spicy lobster & shrimp meat, sweet aioli & eel sauce
Scallop Truffle Canapés scallop tartare, truffle peeling, fried seaweed

**Entrees
choice of one:**

Char Grilled Rib Eye Steak 8 oz port wine reduction crispy mashed potato
Filet Mignon Thai Basil 8 oz sautéed in garlic, Thai basil and market vegetables, pommes pailles
Parmesan Crusted Chicken parmesan crusted chicken breast and roasted yukon potato, lemon butter sauce
Scottish Salmon aromatic tomato sauce with ricotta, parmesan cheese gyoza, crispy risotto balls, whipped potato
Lobster & Shrimp Medallion lemon butter with sweet corn, yukon 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 & one signature special roll

**Dessert:
choice of one**

Warm Chocolate Cake liquid-center warm chocolate cake with vanilla ice cream
Mango Coconut Cheese Cake mango sauce, whipped cream and fresh berries

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

Fushimi

MODERN JAPANESE CUISINE & LOUNGE



(Call Venue for Detail)

Soup & Salad choice of one:

Seafood Bisque lobster bisque with shrimp, scallop, and toasted mozzarella bread

Seafood Hot & Sour Soup scallop, shrimp, lobster, crab meat and seasonal market vegetables

Roasted Goat Cheese Salad pickle beets, pea leaves, spring mix, maple balsamic glaze

Grilled Chicken Salad organic spring mix, avocado, cucumber, yuzu wasabi vinaigrette

Cold and Hot Appetizers choice of one:

Yellowtail Jalapeno yuzu truffle soy vinaigrette

Coconut & Macadamia Shrimp lightly fried, homemade tartar sauce

Tuna Pizza jalapeno guacamole, spicy aioli and balsamic glaze over grilled fajita

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

Fried Kumamoto Oysters panko fried oyster, bonito cream and sautéed spinach

Crab Cake sweet chili aioli

Crab Meat Avocado lump crab meat on avocado cup, yuzu soy vinaigrette

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

Entrees choice of one:

30 Days Dry Aged Rib Eye Steak 10 oz beef marrow bone & crispy mashed potato, port wine reduction

Filet Mignon Thai Basil 10 oz sautéed in garlic, Thai basil and market vegetables, pommes pailles

Organic Chicken roasted chicken with onion, tomato & yukon potato, spicy teriyaki sauce

Chilean Sea Bass oven roasted with sugar snap peas, grilled zucchini, XO seafood sauce

Whole Lobster oven baked fresh lobster with panko, garlic & cheese, crispy mashed potato, lemon butter sauce

Four Ways: choice of fish

Tuna: 6 pieces of sashimi, 4 pieces of sushi, spicy tuna roll and tuna tartare

Salmon: 6 pieces of sashimi, 4 pieces of sushi, spicy salmon roll and salmon tartare

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

Mango Coconut Cheese Cake mango sauce, whipped cream 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.

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!