

Bay Ridge

9316 4th Avenue
Brooklyn NY 11209
T 718-833 7788
F 718-630 2784

Williamsburg

475 Driggs Avenue
Brooklyn NY 11211
T 718-963 2555
F 718-963 2564

Staten Island

2110 Richmond Road
Staten Island NY 10306
T 718-980 5300
F 718-980 7283

Staten Island

17 Page Ave
Staten Island NY 10309
T 718-356 3333
F 718-227 8746

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 Party / Private Dining Event Agreement

475 DRIGGS AVE, BROOKLYN NY 11211

Tel: 718-963-2555 Fax: 718-963-2564

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.

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

Fushimi

MODERN JAPANESE CUISINE & LOUNGE



Prix-Fixe at Williamsburg (50 per guest)

Please pick four items from our soups and salads below:

Crab Bisque with toasted mozzarella bread
Lobster Miso Soup with seasonal market vegetables and shimeji mushroom
Seafood Hot & Sour Soup with scallop, shrimp, lobster, crab meat and seasonal market vegetables

Avocado Salad pineapple ginger dressing
Aromatic Duck Salad lime hoisin reduction with candied pecan, sugar snap peas and mango
Crab Meat Mango Salad spicy aioli with crab meat

Please pick four items from our cold and hot appetizers below:

Salmon Tartar sweet miso and crème fraiche with toasted garlic bread
Alaskan King Crab & Coconut Macadamia Shrimp sweet aioli wrapped cucumber, topped with guacamole
Yellowtail Jalapeno yuzu truffle soy vinaigrette
Rainbow Roll California roll topped with tuna, salmon, white fish and avocado
Kumamoto Oysters on half shell with cocktail, ponzu sauce and grated horseradish

Crab Cake sweet chili aioli and Myer lemon pineapple jam with frisee and baby lettuce
24 hrs Braised Short Rib galbi sauce with crispy mashed potato and sautéed julienne
Pulled Roasted Duck cucumber and mint hoisin
Goat Cheese plum sauce with toasted garlic bread
Crispy Spring Roll (choice of pork / vegetable) yuzu apricot and peach

Please pick four items from our entrees below:

Filet Mignon 8oz port wine reduction with roasted bone marrow, galbi short rib & crispy mashed potato
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
Surf & Turf duo of char grilled 4oz filet mignon, half lobster with bone marrow, crispy mashed potato and galbi short rib
Lobster Medallion & Shrimp lemon butter with sweet corn, fingerling potato and French beans

Four Ways

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 12 pieces assorted sushi with fresh wasabi

Sushi & Sashimi Combination 8 pieces assorted sashimi and 6 pieces assorted sushi

Please pick one item from our desserts below:

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

Fried Banana panko crusted with caramel sauce, banana brulee and caramel popcorn

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

Fushimi

MODERN JAPANESE CUISINE & LOUNGE



Prix-Fixe at Williamsburg (65 per guest)

Please pick four items from our soups and salads below:

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

Truffle & Wild Mushroom Veloute

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

Organic Tofu Salad soy wasabi vinaigrette

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

Please pick four items from our cold and hot appetizers below:

Tuna Tartar yuzu wasabi sauce, crème fraiche and aonori aioli with toasted garlic bread

Hamachi Crudo mango and pickled shallot

Alaskan King Crab & Coconut Macadamia Shrimp sweet aioli wrapped cucumber, topped with guacamole

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

Kumamoto Oysters on half shell with cocktail, ponzu sauce and grated horseradish

Petit Filet Mignon truffle wasabi butter, asparagus and truffle mashed potato

Bone Marrow short rib marmalade

Crispy Calamari sweet Thai dressing with mango and sesame seeds

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

Please pick four items from our entrees below:

Filet Mignon 12oz port wine reduction with roasted bone marrow, galbi short rib & crispy mashed potato

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

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

Surf & Turf duo of char grilled 8oz filet mignon, half lobster with bone marrow, crispy mashed potato and galbi short rib

Whole Lobster Medallion lemon butter with sweet corn, fingerling potato and French beans

Four Ways

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

Please pick one item from our desserts below:

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

3 Hours Beverage Package

1. Soda and Juice Bar - \$10 (\$3 additional every other hour) per person

Soda: coca cola, diet coke, ginger ale, sprite, ice tea

Juices: pineapple, cranberry, orange, peach, mango, passion fruit

2. Wine, Sangria, Beer and Hot Sake Bar - \$25 (\$5 additional every other hour) 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 - \$30 (\$7 additional every other hour) per person

All house premium Vodka, Rum, Gin, Whiskey, Tequila,

House cocktails and martini

Inclusive of bar package 1 and 2

4. Super Premium Open Bar - \$45 (\$10 additional every 1 hour) 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,)

All Gin (tanqurey, Bombay,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 valid ID. Package is not available for partial of group, must be purchased for whole group, unless minors or pregnancy.

***Mojito is not included in any of the above**

*** Hors d'oeuvres are available upon request**

**Our Manager and Executive Chef are available
To customize your menu**

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!