

Soup

Miso Soup

organic silken tofu, enoki mushroom, shiitake mushroom, wakame seaweed, carrot & scallion

Lobster Miso Soup

seasonal market vegetable& shimeji mushroom with steamed lobster meat

Seafood Hot & Sour Soup

scallop, shrimp, lobster & crab meat. seasonal market vegetable

Seafood Bisque

lobster bisque with shrimp & scallop. toasted mozzarella bread

Hot Appetizers

(v) Edamame or Spicy Edamame

steamed: maldon sea salt
spicy: chili sauce. togarashi pepper with katsuo mirin & rice pearl

Gyoza

pan-fried or steamed. pork or vegetable (v)

Shrimp Shumai

steamed or lightly fried. sweet soy vinaigrette

(V)Crispy Vegetable Spring Rolls

yuzu apricot and peach

(v) Organic Shishito Peppers

togarashi crunch & sea salt

Crispy Calamari

lightly fried calamari. sweet Thai dressing with mango & sesame seeds

Rock Shrimp Tempura

spicy aioli

Beef Negimaki

broiled think slices of NY strip wrapped with scallion. Teriyaki sauce

Goat Cheese

served crispy with plum sauce & toasted garlic bread

Crab Cake

served with a crispy shrimp, sweet chili aioli

Roasted Duck

mango, cucumber, lime mint hoisin reduction

Petit Filet Mignon

truffle wasabi butter, asparagus, whipped potato

Short Rib

24 hours braised black angus short rib with Korean galbi sauce. crispy mashed potato. sautéed julienne of red pepper & red onion

Salad

(v) Seaweed Salad

Kani Salad

kani kama, cucumber, tobiko & lettuce. spicy aioli

(v) Fushimi Salad

organic baby romaine heart lettuce, cherry tomato, carrot shavings. pineapple ginger dressing. add avocado or spicy tuna (2.00)

Grilled Chicken Salad

organic spring mix, avocado, cucumber, char-grilled chicken breast, yuzu wasabi vinaigrette

Roasted Goat Cheese Salad

pickle beets, pea leaves, spring mix, maple balsamic glaze

Aromatic Duck Salad

candied pecan, sugar snap peas, mango, organic baby lettuce. lime hoisin reduction

Cold Appetizers

Tuna or Salmon Tapas

yuzu wasabi vinaigrette & avocado, shaved Bonito & sesame rice crackers

Spicy Tuna Gyoza

lightly fried with sweet chili emulsion & jalapeno guacamole

Yellowtail Jalapeno

yuzu truffle soy vinaigrette

Salmon Tartare

avocado wrapped salmon tartare, pistachio, crème fraiche, yuzu citrus dressing

Tuna Tartare

ponzu sauce, katsuo mirin, guacamole. seaweed paste, aonori aioli, crème fraiche. rice pearl. frisee & fine herbs. crispy tortilla chips

Scallop Truffle Canapés

scallop tartar over crispy rice, truffle peeling, fried seaweed

Crab Meat Avocado

lump crab meat on avocado cup. yuzu soy vinaigrette

Alaskan King Crab & Coconut Macadamia Shrimp

kani with sweet aioli & shrimp wrapped with cucumber. topped with guacamole, friend coconut macadamia shrimp & Alaskan king crab tartare

Sashimi Pizza

choice of **tuna**, **salmon**, or **yellowtail** jalapeno guacamole, crispy fajita, spicy aioli & balsamic glaze

Signature Special Rolls

choice of healthy brown rice or sushi rice

Rainbow Roll “Fushimi Style”

california roll, topped with tuna, salmon white fish & avocado

Dragon Roll

eel & cucumber roll, topped with avocado, tobiko, eel sauce

American Dream

rock shrimp tempura inside, topped with kani tartare
spicy creamy sauce

Mummy

shrimp tempura, cucumber inside, topped with lobster meat
seared pepper tuna & avocado. yuzu mango sauce

Sunset Blvd

spicy tuna, salmon, yellowtail, avocado & crispy noodles inside, wrapped with soy paper. plum sauce

Angry Dragon

shrimp tempura, avocado, topped with spicy kani.
citrus sweet miso

Paradise

spicy lobster, shrimp tempura & fried banana, wrapped with soy paper.
yuzu mango sauce

Sex on the Beach

shrimp tempura & spicy tuna inside, top with salmon, tuna and avocado, creamy yuzu sauce & spicy momiji

Crispy Chilean Sea Bass Roll

crispy sea bass with green apple inside, top with crunchy sea scallop, sweet aioli, saikyo miso,

Lobster

lobster tempura, mango, cucumber roll. topped with spicy lobster & shrimp meat. sweet aioli, eel sauce

Out of Control

yellowtail, tuna, salmon & asparagus roll, topped with seared yellowtail salmon & tuna.spicy miso, saikyo miso, eel sauce. crispy rice pearl

Fire and Ice

spicy tuna, cream cheese, white tuna, avocado, jalapeno & kani, wrapped with rice paper, then lightly fried. topped with crispy beet, spicy aioli, wasabi aioli, eel sauce & Thai chili sauce

Surf and Turf Roll

fresh lobster meat & cucumber with homemade tartar sauce, topped with seared filet mignon, black pepper mint hoisin sauce

Toro - Toro

marinated Toro with scallion inside, top with seared Toro, fresh wasabi

Nigiri Sushi/Sashimi (A La Carte)

choice of healthy brown rice or sushi rice

(3 pieces per order)

Tuna Belly- Chu Toro

O-Toro

Tuna-maguro

White Tuna-shiro maguro

King Salmon

Salmon-sake

Smoked Salmon

Yellowtail-hamachi

Eel-unagi

Red Snapper-madai

Crab Stick-kani kama

Octopus-tako

Shrimp-ebi

Flying Fish Roe-tobiko

Salmon Roe-ikura

Shima Aji-striped jack

Scallop-hotate

Spot Shrimp-botan ebi

Uni-sea urchin



Bento Box

Entrées

Choice of One:

1. Chicken Teriyaki

2. Salmon Teriyaki

3. Shrimp & Scallop Teriyaki

4. Rib-Eye Steak Teriyaki

Daily Appetizer

Extra Appetizer

Choice of One:

1.Crispy Shrimp

2.Crispy Calamari

3.Rock Shrimp Tempura

4.Crab Cake

(V)Indicates Vegetarian

Ask for any special of the day

All dishes are prepared when ordered, please be patient

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Entrées from the Kitchen

Each entrée is served with whipped potato & one freshly made side
Choice of Side: Sautéed Zucchini / Broccoli / Sweet Corn;
Grilled Asparagus,

Teriyaki

choice of : chicken breast/wild sea shrimp(\$25)/rib eye steak \$28)

Parmesan Crusted Chicken Breast

lemon butter sauce

Roasted Organic Chicken (Moe's Country Farm)

spicy teriyaki sauce

Scottish Salmon

aromatic tomato sauce or teriyaki sauce

Chilean Sea Bass XO

XO seafood sauce

The King of Steak

8oz / 12oz

grilled filet mignon, port wine reduction

Surf & Turf

duo of char grilled filet mignon & half lobster. truffle teriyaki sauce

Baked Whole Lobster

oven baked fresh lobster with panko, garlic & cheese.
lemon butter sauce

Lobster Medallion & Shrimp

lemon butter poached shrimp & broiled lobster with sweet corn,
yukon potato & sugar snap peas (does not come with side)

Filet Mignon with Thai Basil

8oz / 12oz

garlic, market vegetables & Thai basil leaves.

pommes pailles (potato straws) (does not come with side)

Entrées from the Sushi Bar

choice of healthy brown rice or sushi rice

Four Ways

Tuna : 6 sashimi, 4 sushi & spicy tuna roll. tuna tartare

Salmon : 6 sashimi, 4 sushi & spicy salmon roll. salmon tartare

Yellowtail : 6 sashimi, 4 sushi & spicy yellowtail roll. yellowtail jalapeno

Tri-Color Don

tuna, yellowtail, salmon over sushi rice, tsukemono, fresh wasabi

Omakase Sushi

12 pieces assorted sushi

Omakase Sashimi

18 pieces assorted sashimi

Omakase Sushi & Sashimi

12 pieces sashimi, 6 pieces sushi, choose one roll from the classic roll section

Omakase Sushi & Sashimi Deluxe

18 pieces sashimi, 10 pieces sushi, choose one roll from the signature special roll section

Omakase present or freshest seasonal high quality blend of different types of fish and seafood

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Classic Rolls/Hand Rolls

choice of healthy brown rice or sushi rice

California

Eel Avocado

Spicy Yellowtail

Salmon

Shrimp Avocado

Spicy Salmon

Tuna Avocado

Spicy Kani

Yellowtail Scallion

Chicken Tempura

Spider

Spicy Sea Scallop

Tuna

Eel Cucumber

Spicy Tuna

Salmon Avocado

Philadelphia

Smoked Salmon

Alaskan

Boston

Shrimp Tempura

Vegetarian Rolls

choice of healthy brown rice or sushi rice

Avocado

Peanut Avocado

Sweet Potato

Cucumber

A.A.C (asparagus, avocado, cucumber)

Mixed Veg.Tempura

Summer Roll (NO RICE)

seasonal organic vegetables & fruits wrapped with rice paper,

yuzu wasbi soy

Sharing for the Table

Crispy Mashed Potato

port wine reduction

Crispy Risotto Balls

Mushroom Black Rice Risotto

Fushimi Fried Rice

choice of chicken, beef, shrimp, vegetable or seafood pineapple(\$3)

Stir Fried Yaki Udon

choice of chicken, beef, shrimp, vegetable or seafood(\$3)

Additional Sauce on side(2oz)

Spicy mayo

Yuzu sauce

Ponzu sauce

Teriyaki sauce

Eel sauce

Ginger Dressing

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Lunch Menu

Every day From 11:30am to 4:00 pm Except Holidays

Sushi Box

served with soup and salad

| Entrées | Daily Appetizer |
|---|--|
| Choice of One: | Sushi or Sashimi Choice of One: 1.Yellowtail 2.Salmon 3.Tuna 4.White Tuna 5.Eel |
| 1. American Dream 2. Angry Dragon 3. Sunset Boulevard 4. Paradise 5. Fire & Ice | |

Kitchen Box

served with soup and salad

| Entrées | Daily Appetizer |
|--|---|
| Choice of One: Chicken 1.char grilled,teriyaki sauce 2.Parmesan crusted, lemon butter sauce Salmon slow baked with teriyaki sauce Shrimp 1.oven roasted teriyaki sauce 2.coconut & macadamia crusted tartare sauce Beef 1.char-grilled rib eye with teriyaki sauce 2.sautéed filet mignon with market vegetables & Thai basil Eggplant Tofu(Vegetarian) Sautéed eggplant with garlic, basil, sake & soy sauce with lightly fried crispy tofu | Hot Appetizer Choice of One: 1.Crispy Calamari 2.Fried Gyoza 3.Rock Shrimp Tempura 4.Crispy Shrimp |

Lunch Special Rolls

served with soup and salad

choice of healthy brown rice or sushi rice.

Any Two Rolls or Any Three Rolls

(V) AAC

(V)Avocado

California

Tuna

Eel Avocado

Yellowtail

Salmon

Philadelphia

(V)Peanut Avocado

(V)Cucumber

Spicy Tuna

Boston

Eel Cucumber

Spicy Crunchy Salmon

Salmon Avocado

Shrimp Avocado

Sushi or Sashimi Lunch

served with soup and salad

Sushi 8 pcs. with 1 California Roll

Sashimi 10 pcs assorted fish

Sushi & Sashimi

3 pcs of sashimi, 6 pcs of sushi & choose one roll from lunch special rolls section

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BUSINESS HOURS

| | |
|---------------------|-----------------|
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| Thursday | 11:30AM-11:00PM |
| Friday | 11:30AM-12:00AM |
| Saturday | 12:00PM-12:00AM |
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