

Entrees from the Kitchen

Teriyaki	22
fresh sauteed market vegetables, mashed potato. choice of: organic chicken breast/scottish salmon/wild sea shrimp (\$24)/ rib eye steak (\$28)	
Parmesan Crusted Chicken Breast	24
caramelized cauliflower, fingerling potato. lemon butter sauce	
Roasted Organic Chicken (Moe's Country Farm)	24
oven roasted with pearl onion, tomato, fennel. mashed potato. spicy teriyaki sauce	
Scottish Salmon	26
ricotta & parmesan cheese gyoza, crispy risotto balls truffle mashed potato with aromatic tomato sauce	
Chilean Sea Bass XO	32
oven roasted with sugar snap peas, grilled zucchini. XO seafood sauce	
Lobster Medallion & Shrimp	30
lemon butter poached shrimp & broiled lobster with sweet corn, fingerling potato, bicolor cauliflower & sugar snap peas	
Surf & Turf	34
duo of char grilled filet mignon & half lobster grilled asparagus crispy mashed potato, marinated vegetables. truffled teriyaki sauce	
Filet Mignon with Thai Basil	29/8oz 36/12oz
garlic, market vegetables & Thai basil leaves. pommes pailles (potato straws)	
The King of Steak	31/8oz 39/12oz
filet mignon. grilled asparagus. crispy mashed potato, marinated vegetables. port wine reduction	

Entrees from the Sushi Bar

choice of healthy brown rice or sushi rice
take out. Nigiri Sushi has no topping which is different than dine in

Four Ways	
Tuna: 6 sashimi, 4 sushi and spicy tuna roll. tuna tartar	34
Salmon: 6 sashimi, 4 sushi & spicy salmon roll. salmon tartar	32
Yellowtail: 6 sashimi, 4 sushi & spicy yellowtail roll. yellowtail jalapeno	32
Aquarium Sushi	30
12 pieces assorted sushi	
Aquarium Sashimi	38
18 pieces assorted sashimi	
Sushi & Sashimi for One	42
12 pieces sashimi, 6 pieces sushi, choose one roll from the classic roll section	
Sushi & Sashimi for Two	60
18 pieces sashimi, 10 pieces sushi, choose one roll from the signature special roll section	

Classic Rolls/Hand Rolls

choice of healthy brown rice or sushi rice			
California	6	Spicy Kani	6.5
Tuna	6.5	Alaskan	6.5
Salmon	6.5	Boston	6.5
Salmon Avocado	6.5	Eel Avocado	6.5
Smoked Salmon	6.5	Eel Cucumber	6.5
Tuna Avocado	6.5	Shrimp Avocado	6.5
Yellowtail Scallion	6.5	Philadelphia	6.5
Spicy Sea Scallop	6.5	Chicken Tempura	8
Spicy Yellowtail	6.5	Shrimp Tempura	10
Spicy Tuna	6.5	Spider	10
Spicy Salmon	6.5		

Vegetarian Rolls 6

choice of healthy brown rice or sushi rice			
Avocado		Peanut Avocado	
Cucumber		Sweet Potato	
Mixed Veg. Tempura		AAC	
		asparagus, avocado & cucumber	
Super Vegetarian Roll (No Rice)	9		
organic baby lettuce, asparagus, mango, avocado, fennel & carrot, wrapped in English cucumber			

Sharing For the Table

Crispy Mashed Potato	6
port wine reduction	
Classic Mashed Potato	6
Crispy Risotto Balls	8
Fushimi Fried Rice	10
choice of chicken, beef, shrimp, *vegetable or seafood pineapple (\$3)	
Mushroom Black Rice Risotto	10
Stir Fried Yaki Udon	13
choice of chicken, beef, shrimp, *vegetable or seafood (\$3)	

* Indicates Vegetarian

Please advise us if you have any food allergies

Lunch Menu

Monday - Friday from 11:30am to 4:00pm Except Holidays

Sushi Box \$16

served with soup and salad

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

Kitchen Box \$16

served with soup and salad

Entree	Daily Appetizer
Choice of One:	Hot Appetizer
Chicken	Choice of One:
grilled teriyaki sauce, or	1. Crispy Calamari
parmesan crusted lemon butter sauce	2. Fried Gyoza
Salmon	3. Rock Shrimp Tempura
slow baked teriyaki sauce, or	4. Crispy Shrimp
sweet soy glazed Maui onion & peach salsa	
Shrimp	
oven roasted teriyaki sauce, or	
coconut & macadamia crusted tartar sauce	
Rib Eye	
char-grilled teriyaki sauce, or	
saute with market vegetables & Thai basil	
Eggplant Tofu (Vegetarian)	
sauted eggplant with garlic, basil, sake &	
soy sauce with lightly fried crispy tofu	

Lunch Special Rolls

served with soup and salad

Any Two Rolls \$10 or Any Three Rolls \$12

Choice of Healthy Brown Rice or Sushi Rice

* AAC	* Peanut Avocado
* Avocado	* Cucumber
California	Spicy Tuna
Tuna	Boston
Eel Avocado	Shrimp Avocado
Yellowtail	Spicy Crunchy Salmon
Salmon	Salmon Avocado
Philadelphia	Eel Cucumber

Sushi or Sashimi Lunch

served with soup and salad

Sushi 8 pcs. with California roll	16
Sashimi 10 pcs. assorted fish	16
Sushi & Sashimi	18
3 pcs. of sashimi, 6 pcs. of sushi & choose one roll from lunch special rolls section	

Fushimi®

MODERN JAPANESE CUISINE & LOUNGE



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Last order delivery 30 mins before closing

Monday to Thursday 11:30AM - 10:30PM
Friday & Saturday 11:30AM - 12:00AM
Sunday 12:00PM - 10:00PM

We Deliver 7 Days a Week (Within 3 miles)

Soup

Miso Soup	4
organic silken tofu, enoki mushroom, carrot & scallion	
Lobster Miso Soup	10
seasonal market vegetable & shimeji mushroom with steamed lobster meat	
Seafood Hot & Sour Soup	10
scallop, shrimp & crab meat. seasonal market vegetable	
Seafood Bisque	10
lobster bisque with shrimp & scallop. toasted mozzarella bread	

Hot Appetizers

Edamame or Spicy Edamame	6 / 7
steamed; maldon sea salt spicy: chili sauce, togarashi pepper with katsu minn & rice pearl	
Gyoza or Shrimp Shumai	7
gyoza: pan-fried or steamed. pork or vegetable shumai: steamed or lightly fried. sweet soy vinaigrette	
Crispy Spring Rolls	7
yuzu apricot and peach sauce. pork or vegetable	
Organic Shishito Peppers	8
togarashi crunch & sea salt	
Crispy Calamari	12
lightly fried calamari. sweet Thai dressing with mango & sesame seeds	
Beef Negimaki	12
broiled thin slices of NY strip wrapped with scallion. teriyaki sauce	
Rock Shrimp Tempura	12
spicy aioli	
Goat Cheese	12
erved crispy with plum sauce & toasted garlic bread	
Crab Cake	14
served with a crispy shrimp, sweet chili aioli, Myer lemon pineapple jam	
Roasted Duck	14
mango, cucumber, herbs & greens, lime mint hoisin reduction. wrapped with crepe	
Petit Filet Mignon	15
truffle wasabi butter, asparagus, truffled mashed potato	
Short Rib	15
24 hours braised black Angus short rib with Korean galbi sauce. crispy mashed potato. sauteed julienne of red pepper & red onion	

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Salad

Seaweed Salad	6
Kani Salad	8
kani kama, cucumber, tobiko & lettuce. spicy aioli	
Fushimi Garden Salad	8
organic baby & iceberg lettuce, heirloom cherry tomato, carrot & fennel shavings. pineapple ginger dressing. add avocado or spicy tuna (2.00)	
Roasted Tomato Salad	10
musculun greens, avocado, oven roasted cherry tomato, balsamic vinaigrette	
Aromatic Duck Salad	14
candied pecan, sugar snap peas, mango, organic baby lettuce. lime hoisin reduction	
Crab Meat Avocado Salad	16
jumbo lump crab meat on avocado cup. yuzu soy vinaigrette	

Cold Appetizers

Blue Crab Fajita	12
crispy tortilla crust filled with blue crab meat, balsamic glaze	
Salmon Tartar	14
ikura, shallot, chives, ginger miso. quail egg. sweet onion crème fraiche & saikyo miso. toasted garlic bread	
Spicy Tuna Gyoza	14
lightly fried with sweet chili emulsion & jalapeno guacamole	
Yellowtail Jalapeno	14
yuzu truffle soy vinaigrette	
Tuna Tartar	15
ponzu sauce, katsu minn, guacamole. seaweed paste, anori aioli, crème fraiche. rice pearl. frisee & fine herbs. toasted garlic bread	
Spicy Lobster Tartar	15
fresh lobster meat, avocado, crushed peanut, mint, cilantro, Thai dressing with roasted peppers	
Alaskan King Crab & Coconut Macadamia Shrimp	16
kani with sweet aioli & shrimp wrapped with cucumber. topped with guacamole, fried coconut macadamia shrimp & Alaskan king crab tartar	
Fresh Sashimi Pizza	16
choice of tuna, salmon or yellowtail jalapeno guacamole, grilled fajita, spicy aioli & balsamic glaze	

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Signature Special Rolls

16

choice of healthy brown rice or sushi rice	
Miso Chilean Sea Bass	
saikyo miso marinated and baked Chilean sea bass with asparagus, pickled ginger roll. topped with spicy sea scallop. saikyo miso sauce, sweet aioli	
American Dream	
rock shrimp tempura inside, topped with spicy kani. spicy creamy sauce	
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	
Mummy	
shrimp tempura, cucumber inside, topped with lobster meat. seared pepper tuna & avocado. yuzu mango sauce	
Sunset Blvd	
spicy tuna, salmon, yellowtail, avocado & crunch inside, wrapped with soy paper. plum sauce	
Angry Dragon	
shrimp tempura, avocado, topped with spicy kani. citrus sweet miso	
Sex on the Beach	
shrimp tempura & spicy tuna inside, topped with tuna, salmon & avocado. creamy wasabi, spicy momiji	
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	
Paradise	
spicy lobster, shrimp tempura & fried banana, wrapped with soy paper. yuzu mango sauce	
Rainbow "Fushimi Style"	11
California roll, topped with tuna, salmon, white fish & avocado	
Dragon	13
eel & cucumber roll, topped with avocado, tobiko. eel sauce	

Ask for any special of the day

Please advise us if you have any food allergies

Nigiri Sushi / Sashimi (A La Carte)

choice of healthy brown rice or sushi rice		
take out Nigiri Sushi has no topping which is different than dine in (3 pieces per order)		
	Piece	Order
Tuna Belly - Toro	MP	MP
Tuna - Maguro	4	11
King Salmon	4.5	12
Salmon - Sake	3.5	10
Smoked Salmon	3.5	10
Yellowtail - Hamachi	3.5	10
White Tuna - Shiro Maguro	3.5	10
Eel-Unagi	3.5	10
Red Snapper - Madai	4	11
Crab Stick - Kani	3.25	9
Octopus - Tako	3.25	9
Shrimp - Ebi	3.25	9
Flying Fish Roe - Tobiko	3.25	9
Salmon Roe - Ikura	3.25	9
Striped Bass - Suzuki	3.25	9
Scallop - Hotate	3.75	10
Spot Shrimp - Botan Ebi	4.5	12
Sea Urchin - Uni	6	16



* Please ask our servers about "special fish of the day"

Bento Box

\$23

Entree	Daily Appetizer
Choice of One:	Extra Appetizer
1. Chicken Teriyaki	Choice of One:
2. Salmon Teriyaki	1. Crispy Shrimp
3. Shrimp & Scallop Teriyaki	2. Crispy Calamari
4. Rib-Eye Steak Teriyaki	3. Rock Shrimp Tempura
	4. Crab Cake

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