

Entrees from the Kitchen

Teriyaki steamed market vegetables, roasted pee wee potato. choice of: grilled chicken breast/Scottish salmon/wild sea shrimp (\$34)/rib eye steak (\$26)	22
Parmesan Crusted Chicken Breast caramelized cauliflower, fingerling potato, lemon butter sauce	24
Roasted Organic Chicken (Moe's Country Farm) oven roasted with pearl onion, tomato, fennel, mashed potato, spicy teriyaki sauce	24
Slowly Baked Salmon ricotta & parmesan cheese gyza, charred brussels sprouts, crispy risotto balls, truffle mashed potato with aromatic tomato sauce	26
Chilean Sea Bass XO oven roasted with sugar snap peas, grilled zucchini, XO seafood sauce	28
Lobster Medallion & Shrimp lemon butter poached shrimp & broiled lobster with sweet corn, fingerling potato & French beans	28
Surf & Turf duo of chef grilled filet mignon & half lobster roasted bone marrow with garlic short rib & parsley seif, crispy mashed potato, marinated vegetables, truffled teriyaki sauce	32
Filet Mignon with Thai Basil garlic, market vegetables & Thai basil leaves, pommes peilles (potato straws)	27/8oz 35/12oz
The King of Steak filet mignon, roasted bone marrow with garlic short rib & parsley seif, crispy mashed potato, marinated vegetables, port wine reduction	29/8oz 37/12oz

Entrees from the Sushi Bar

choice of healthy brown rice or sushi rice	
Four Ways Tuna: 6 sashimi, 4 sushi and spicy tuna roll, tuna tartar Salmon: 6 sashimi, 4 sushi & spicy salmon roll, salmon tartar Yellowtail: 6 sashimi, 4 sushi & spicy yellowtail roll, yellowtail jalapeno	32
Chirashi Sashimi Bowl assortment of fresh sashimi over seasoned sushi rice, japanese pickles, fresh wasabi	25
Aquarium Sushi 12 pieces assorted sushi	30
Aquarium Sashimi 18 pieces assorted sashimi	38
Sushi & Sashimi for One 12 pieces sashimi, 6 pieces sushi, and spicy tuna roll	42
Sushi & Sashimi for Two 18 pieces sashimi, 10 pieces sushi and dancing dragon roll	60

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		
King Crab California			11
Rainbow "Fushimi Style"			11
California roll, topped with tuna, salmon, white fish & avocado			
Dragon			13
eel & cucumber roll, topped with avocado, tobiko, eel sauce			

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			9
organic baby lettuce, asparagus, mango, avocado, fennel & carrot, wrapped in English cucumber			

Sharing For the Table

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

* 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 \$15

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
	4. White Tuna
	5. Eel

Kitchen Box \$15

served with soup and salad

Entree	Daily Appetizer
Choice of One:	Hot Appetizer
Chicken grilled teriyaki sauce, or parmesan crusted lemon butter sauce	Choice of One:
Salmon slow baked teriyaki sauce, or sweet soy glazed Maui onion & peach salsa	1. Crispy Calamari
Shrimp oven roasted teriyaki sauce, or coconut & macadamia crusted tartar sauce	2. Crab Cake
Rib Eye char-grilled teriyaki sauce, or saute with market vegetables & Thai basil	3. Rock Shrimp Tempura
	4. Crispy Shrimp

Lunch Special Rolls

served with soup and salad
Any Two Rolls \$9 or Any Three Rolls \$11
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	15
Sashimi 10 pcs. assorted fish	15
Sushi & Sashimi 6 pcs. of sashimi, 3 pcs. of sushi & 1 California roll	17

Fushimi®

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Last order delivery 30 mins before closing

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

We Deliver 7 Days a Week (Within 3 miles)

Soup

Miso Soup organic, silken tofu, enoki mushroom, carrot & scallion	4
Lobster Miso Soup seasonal market vegetable & shimeji mushroom with steamed lobster meat	8
Seafood Hot & Sour Soup scallop, shrimp, lobster & crab meat. seasonal market vegetable	10
Seafood Bisque lobster bisque with shrimp and scallop. toasted mozzarella bread	10

Hot Appetizers

*V Edamame or Spicy Edamame steamed: maldon sea salt spicy: chili sauce, togarashi pepper with ketsuo mirin & rice pearl	6 / 7
Gyoza or Shrimp Shumai gyoza: pan-fried or steamed. pork or vegetable *V shumai: steamed or lightly fried. sweet soy vinaigrette	7
Crispy Spring Rolls (3 pcs.) yuzu apricot and peach sauce. pork or vegetable *V	7
*V Organic Shishito Peppers togarashi crunch & sea salt	8
Crispy Calamari penko crusted. sweet Thai chili sauce with sesame seeds & mango	12
Beef Negimaki brailed thin slices of NY strip, wrapped with scallion. teriyaki sauce	12
Rock Shrimp Tempura spicy aioli	12
Goat Cheese served crispy with plum sauce & toasted garlic bread	12
Crab Cake sweet chili aioli, Myer lemon pineapple jam, frisee & baby lettuce. wasabi soy vinaigrette	14
Roasted Duck cucumber, organic iceberg lettuce. lime mint hoisin reduction	14
Petit Filet Mignon buffle wasabi butter, asparagus, buffed mashed potato	15
Short Rib 24 hours braised black angus short rib with Korean galbi sauce. crispy mashed potato. sauteed julienne of red pepper & red onion	15

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Salad

*V Seaweed Salad	6
Kani Salad kani kama, cucumber, tobiko, & lettuce with spicy aioli	8
*V Fushimi Garden Salad organic baby & iceberg lettuce, heirloom cherry tomato, carrot & fennel shavings. pineapple ginger dressing. add avocado or spicy tuna (2.00)	8
Aromatic Duck Salad candied pecan, sugar snap peas, mango, crispy noodle organic baby lettuce. lime hoisin reduction	13
Crab Meat Avocado Salad jumbo lump crab meat on avocado cup, yuzu soy vinaigrette	15

Cold Appetizers

Salmon Tartar ikura, shallot, chives, ginger miso, quail egg. sweet onion crème fraiche & seikyo miso. toasted garlic bread	14
Spicy Tuna Gyoza served crispy with sweet chili emulsion and jalapeno guacamole	14
Yellowtail Jalapeno yuzu buffle soy vinaigrette	14
Tuna Tartar yuzu wasabi sauce, ketsuo mirin, guacamole. seaweed paste, sonari aioli, creme fraiche. rice pearl, frisee & fine herbs. toasted garlic bread	14
Alaskan King Crab & Coconut Macadamia Shrimp kani with sweet aioli & shrimp wrapped with cucumber. topped with guacamole, fried coconut macadamia shrimp & Alaskan king crab tartar	15
Fresh Sashimi Pizza choice of tuna, salmon or yellowtail jalapeno guacamole, grilled fajita, spicy aioli, balsamic glaze	16

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Signature Special Rolls

16

choice of healthy brown rice or sushi rice

Miso Chilean Sea Bass seikyo miso marinated and baked Chilean sea bass with asparagus, pickled ginger roll. topped with spicy sea scallop. seikyo miso sauce, sweet aioli
American Dream rock shrimp tempura inside, topped with kani, yuzu mango 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. creamy spicy sauce, seikyo miso & eel sauce. crispy rice pearl
Mummy shrimp tempura, cucumber inside, topped with lobster & shrimp meat, seared pepper tuna & avocado, yuzu mango sauce, eel 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, eel sauce
Sex on the Beach shrimp tempura & spicy tuna inside, topped with tuna, salmon & avocado creamy yuzu, 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
Fushimi King tempura king crab, avocado, shrimp, kani roll. topped with spicy tuna & spicy yellowtail. sweet red miso

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

(3 pieces per order)

Piece / Order

Tuna - Maguro	4	11
White Tuna - Shiro Maguro	3.5	10
King Salmon	4.5	12
Salmon - Sake	3.5	10
Smoked Salmon	3.5	10
Yellowtail - Hamachi	3.5	10
Eel - Unagi	3.5	10
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
Red Snapper - Madai	4	11
Spot Shrimp - Botan Ebi	4.5	12
Sea Urchin - Uni	5	13



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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