

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	8
Seafood Bisque lobster bisque with shrimp & scallop. toasted mozzarella bread	8

Hot Appetizers

(v) Edamame or Spicy Edamame steamed: maldon sea salt spicy: chili sauce. togarashi pepper with katsuo mirin & rice pearl	5/6
Gyoza or Shrimp Shumai gyoza: pan-fried or steamed. pork or vegetable (v) steamed or lightly fried. sweet soy vinaigrette	7
Crispy Spring Rolls yuzu apricot and peach, pork or vegetable (v)	7
(v) Organic Shishito Peppers togarashi crunch & sea salt	8
Crispy Calamari lightly fried calamari. sweet Thai dressing with mango & sesame seeds	12
Rock Shrimp Tempura spicy aioli	12
Goat Cheese served crispy with plum sauce & toasted garlic bread	12
Crab Cake served with a crispy shrimp, sweet chili aioli, Myer lemon pineapple jam	14
Roasted Duck mango, cucumber, lime mint hoisin reduction	14
Petit Filet Mignon truffle wasabi butter, asparagus, truffled mashed potato	15
Short Rib 24 hours braised black angus short rib with Korean galbi sauce. crispy mashed potato. sautéed julienne of red pepper & red onion	15

Salad

(v) Seaweed Salad	6
Kani Salad kani kama, cucumber, tobiko & lettuce. spicy aioli	7
(v) Fushimi Salad organic baby romaine heart lettuce, 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, organic baby lettuce. lime hoisin reduction	12
Crab Meat Avocado Salad lump crab meat on avocado cup. yuzu soy vinaigrette	14

Cold Appetizers

Blue Crab Fajita crispy tortilla crust filled with blue crab meat, balsamic glaze	11
Salmon Tartar ikura, shallot, chives, ginger miso. quail egg. sweet onion crème fraiche & saikyo miso. toasted garlic bread	12
Spicy Tuna Gyoza lightly fried with sweet chili emulsion & jalapeno guacamole	12
Yellowtail Jalapeno yuzu truffle soy vinaigrette	12
Tuna Tartar ponzu sauce, katsuo mirin, guacamole. seaweed paste, aonori aioli, crème fraiche. rice pearl. frisee & fine herbs. toasted garlic bread	12
Sashimi Pizza choice of tuna, salmon, or yellowtail jalapeno guacamole, grilled fajita, spicy aioli & balsamic glaze	14
Kumamoto Oysters ½ dozen with cocktail, ponzu sauce & grated horseradish	18

Signature Special Rolls 14

choice of healthy brown rice or sushi rice
Miso Chilean Sea Bass Special Roll saikyo miso marinated and baked Chilean sea bass with asparagus, pickled ginger roll.topped with spicy sea scallop. saikyo miso sauce, sweet aioli
Lobster lobster tempura, mango, cucumber roll. topped with spicy lobster & shrimp meat.sweet aioli, eel sauce
American Dream rock shrimp tempura inside, topped with spicy kani. spicy creamy 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 king 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

Nigiri Sushi/Sashimi (A La Carte)

choice of healthy brown rice or sushi rice (3 pieces per order)		
	piece / order	
Tuna Belly- Toro	MP	MP
Tuna-maguro	3	8
Salmon-sake	3	8
Smoked Salmon	3	8
Yellowtail-hamachi	3	8
White Tuna-shiro maguro	3	8
Eel-unagi	3	8
Red Snapper-madai	3	8
Striped Bass-suzuki	3	8
Crab Stick-kani kama	3	8
Octopus-tako	3	8
Scallop-hotate	3	8
Shrimp-ebi	3.25	9
Flying Fish Roe-tobiko	3.25	9
Salmon Roe-ikura	3.25	9
Sea Urchin-uni	4	10
King Salmon	4	10
Spot Shrimp-botan ebi	4	10



Bento Box \$23

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.Fried Gyoza

(V)Indicates Vegetarian
Please advise us if you have any food allergies

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Entrées from the Kitchen

- Teriyaki** **20**
flash sautéed market vegetables, mashed potato, choice of chicken breast/scottish salmon/wild sea shrimp (\$22)/rib eye steak (\$26)
- Parmesan Crusted Chicken Breast** **22**
caramelized cauliflower, fingerling potato. lemon butter sauce
- Filet Mignon with Thai Basil** **25/8oz 32/12oz**
garlic, market vegetables & Thai basil leaves. pommes pailles (potato straws)

- The King of Steak** **26/8oz 34/12oz**
filet mignon. grilled asparagus, crispy mashed potato, marinated vegetables. port wine reduction

- ScottishSalmon** **24**
ricotta & parmesan cheese gyoza, crispy risotto balls. truffle mashed potato with aromatic tomato sauce

- Lobster Medallion & Shrimp** **27**
lemon butter poached shrimp & broiled lobster with sweet corn, fingerling potato, tricolor cauliflower & sugar snap peas

- Chilean Sea Bass XO** **27**
oven roasted with sugar snap peas, grilled zucchini. XO seafood sauce

- Surf & Turf** **30**
duo of char grilled filet mignon & half lobster grilled asparagus. crispy mashed potato, marinated vegetables. port wine reduction

Entrées from the Sushi Bar

choice of healthy brown rice or sushi rice

- Four Ways** **30**
Tuna : sashimi, 4 sushi & 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
****Lobster** :Lobster Roll, Sushi, Salad & Tiradito Style Pieces **M/P**

- Chirashi Sashimi Bowl** **26**
today's sashimi selection of seasonal varieties over sushi rice. tsukemono, fresh wasabi

- (v)Vegetarian Nigiri Sushi** **26**
12 pieces of seasonal vegetable selection of the day, wasabi yuzu dressing

- Aquarium Sushi** **28**
12 pieces assorted sushi

- Aquarium Sashimi** **34**
18 pieces assorted sashimi

- Sushi & Sashimi For One** **38**
12 pieces sashimi, 6 pieces sushi, choose one roll from the classic roll section

- Sushi & Sashimi For Two** **56**
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 | 5 | Spicy Sea Scallop | 5 |
| Eel Avocado | 5 | Tuna | 5 |
| Spicy Yellowtail | 5 | Eel Cucumber | 5 |
| Salmon | 5 | Spicy Tuna | 5 |
| Shrimp Avocado | 5 | Salmon Avocado | 5 |
| Spicy Salmon | 5 | Philadelphia | 5 |
| Smoked Salmon | 5 | Spicy Kani | 5 |
| Tuna Avocado | 5 | Alaskan | 5 |
| Yellowtail Scallion | 5 | Boston | 5 |
| Chicken Tempura | 7 | Shrimp Tempura | 10 |
| Spider | 10 | | |

Rainbow "Fushimi Style" 10

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

Dragon 11

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

Vegetarian Rolls 5

choice of healthy brown rice or sushi rice

- | | |
|---------------------|--------------------------|
| Avocado | Peanut Avocado |
| Sweet Potato | Cucumber |
| A.A.C | Mixed Veg.Tempura |

asparagus, avocado, cucumber

Super Vegetarian Roll (NO RICE) 9

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

Sharing for the Table

- Crispy Mashed Potato** **5** port
wine reduction

- Classic Mashed Potato** **5**

- Crispy Risotto Balls** **6**

- Mushroom Black Rice Risotto** **8**

- Fushimi Fried Rice** **10**
choice of chicken, beef, shrimp, vegetable or seafood(\$3)

- Stir Fried Yaki Udon** **12**
choice of chicken, beef, shrimp, vegetable or seafood(\$3)

Lunch Menu

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

Lunch Rolls Specials

served with soup and salad, choice of healthy brown rice or sushi rice.

Any Two Rolls **\$9** or Any Three Rolls **\$11**

- | | |
|--------------|----------------------|
| (V) AAC | (V)Peanut Avocado |
| (V)Avocado | (V)Cucumber |
| California | Spicy Tuna |
| Tuna | Boston |
| Eel Avocado | Eel Cucumber |
| Yellowtail | Spicy Crunchy Salmon |
| Salmon | Salmon Avocado |
| Philadelphia | Shrimp Avocado |

Sushi or Sashimi Lunch

served with soup and salad

- Sushi** 8 pcs. with 1 California Roll **15**

- Sashimi** 10 pcs assorted fish **15**

- Sushi & Sashimi** **17**

6 pcs of sashimi, 3 pcs of sushi & 1 California Roll

Sushi Box \$15

served with soup and salad

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

Kitchen Box \$15

Served with soup and salad

Entrées	Daily Appetizer
Choice of One:	
Chicken	Hot Appetizer Choice of One: 1.Crispy Calamari 2.Fried Gyoza 3.Rock Shrimp Tempura 4.Crispy Shrimp
1.grilled teriyaki sauce	
2.Parmesan crusted lemon butter sauce	
Salmon	
1.slow baked teriyaki sauce	
2.sweet soy glazed maui onion & peach salsa	
Shrimp	
1.oven roasted teriyaki sauce	
2.coconut & macadamia crusted tartar sauce	
Rib Eye	
1.char-grilled teriyaki sauce	
2.sautéed with market vegetables & Thai basil	

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