

## Entrees from the Kitchen

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

<b>Four Ways</b>	
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
<b>Aquarium Sushi</b>	30
12 pieces assorted sushi	
<b>Aquarium Sashimi</b>	38
18 pieces assorted sashimi	
<b>Sushi &amp; Sashimi for One</b>	42
12 pieces sashimi, 6 pieces sushi, and spicy tuna roll	
<b>Sushi &amp; Sashimi for Two</b>	60
18 pieces sashimi, 10 pieces sushi and dancing dragon roll	

## Classic Rolls/Hand Rolls

choice of healthy brown rice or sushi rice

California	6	Spicy Kanl	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		
<b>Rainbow "Fushimi Style"</b>			11
California roll, topped with tuna, salmon, white fish & avocado			
<b>Dragon</b>			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	
<b>Super Vegetarian Roll (No Rice)</b>	9
organic baby lettuce, asparagus, mango, avocado, fennel & carrot, wrapped in English cucumber	

## Sharing For the Table

<b>Crispy Mashed Potato</b>	6
port wine reduction	
<b>Classic Mashed Potato</b>	6
<b>Crispy Risotto Balls</b>	8
<b>Fushimi Fried Rice</b>	10
choice of chicken, beef, shrimp, vegetable or seafood pineapple (\$3)	
<b>Mushroom Black Rice Risotto</b>	10
<b>Stir Fried Yaki Udon</b>	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 \$15

served with soup and salad

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

## 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

<b>Sushi</b> 8 pcs. with California roll	15
<b>Sashimi</b> 10 pcs. assorted fish	15
<b>Sushi &amp; Sashimi</b>	17
6 pcs. of sashimi, 3 pcs. of sushi & 1 California roll	

# Fushimi®

MODERN JAPANESE CUISINE & LOUNGE



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<b>F: 718.630.2784</b>	<b>F: 718.980.7283</b>	<b>F: 718.227.8746</b>

[www.fushimigroup.com](http://www.fushimigroup.com)



Last order delivery 15 mins before closing

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

We Deliver 7 Days a Week (Within 3 miles)


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## Soup

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

## Hot Appetizers

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

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
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## Salad

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

## Cold Appetizers

<b>Salmon Tartar</b> ikura, shallot, chives, ginger miso. quail egg. sweet onion crème fraiche & saikyo miso. toasted garlic bread	14
<b>Spicy Tuna Gyoza</b> lightly fried with sweet chili emulsion & jalapeno guacamole	14
<b>Yellowtail Jalapeno</b> yuzu truffle soy vinaigrette	14
<b>Tuna Tartar</b> ponzu sauce, katsuo mirin, guacamole. seaweed paste, aonori aioli, crème fraiche. rice pearl. frisee & fine herbs. toasted garlic bread	15
<b>Alaskan King Crab &amp; Coconut Macadamia Shrimp</b> kani with sweet aioli & shrimp wrapped with cucumber. topped with guacamole, fried coconut macadamia shrimp & Alaskan king crab tartar	16
<b>Fresh Sashimi Pizza</b> 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

<b>Miso Chilean Sea Bass</b> saikyo miso marinated and baked Chilean sea bass with asparagus, pickled ginger roll. topped with spicy sea scallop. saikyo miso sauce, sweet aioli	
<b>American Dream</b> rock shrimp tempura inside, topped with spicy kani. spicy creamy sauce	
<b>Lobster</b> lobster tempura, mango, cucumber roll. topped with spicy lobster & shrimp meat. sweet aioli, eel sauce	
<b>Out of Control</b> yellowtail, tuna, salmon & asparagus roll, topped with seared yellowtail salmon & tuna. spicy miso, saikyo miso, eel sauce. crispy rice pearl	
<b>Mummy</b> shrimp tempura, cucumber inside, topped with lobster meat seared pepper tuna & avocado. yuzu mango sauce	
<b>Sunset Blvd</b> spicy tuna, salmon, yellowtail, avocado & crunch inside, wrapped with soy paper. plum sauce	
<b>Angry Dragon</b> shrimp tempura, avocado, topped with spicy king crab. citrus sweet miso	
<b>Sex on the Beach</b> shrimp tempura & spicy tuna inside, topped with tuna, salmon & avocado. creamy wasabi, spicy momiji	
<b>Fire and Ice</b> 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	
<b>Paradise</b> spicy lobster, shrimp tempura & fried banana, wrapped with soy paper. yuzu mango 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

(3 pieces per order)	Piece / Order	
	MP	MP
Tuna Belly - Toro		
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

Ask for any special of the day

Please advise us if you have any food allergies