

PARTY ROOM & LOUNGE

Celebrate In Style

Fushimi offers a range of

PRIVATE DINING ROOMS



Our dedicated team will work with you to plan every detail. Project and screen available for all events.

Birthday . Engagement . Wedding . Christenings Bridal Shower . Baby Shower . Company Party Holiday Party . Children Party . Corporate Cocktail

WILLIAMSBURG

475 Driggs Avenue Brooklyn, NY 11211 (718) 963-2555

BAY RIDGE

9316 4th Avenue Brooklyn, NY 11209 (718) 833-7788

TIMES SQUARE

311 W 43rd Street New York, NY 10036 (212) 245-8881

TODT HILL

2110 Richmond Road Staten Island, NY 10306 (718) 980-5300

\$55 PER PERSON pre tax & gratuity



SOUP & SALAD

Seafood Bisque scallop & shrimp, mozzarella toast

Avocado Salad mesclun, avocado with yuzu wasabi vinaigrette

Assorted Mushroom Soup shiitake, shimeji, enoki mushroom. dashi soy broth

Kani Salad cucumber, lettuce & tobiko. spicy aioli

HOT OR COLD APPETIZERS CHOICE OF ONE

Salmon Tapas yuzu wasabi vinaigrette, avocado, wasabi nori cracker Crab Cake crispy shrimp, sweet chili aioli. arugula Yellowtail Jalapeno yuzu truffle soy vinaigrette Homemade Gyoza sweet yuzu soy, choice of PORK or VEGETABLE Spicy Tuna Gyoza sweet chili emulsion & jalapeno guacamole Crispy Calamari sweet Thai chili dressing with mango & sesame seed

ENTRÉE CHOICE OF ONE

Roasted Scottish Salmon brown butter sauce, seasonal vegetables
Sushi & Special Roll 4 pcs Assorted Sushi & 1 Chef Choice Special Roll
Parmesan Crusted Chicken Breast

lemon butter sauce whipped potato & roasted broccolini

lemon butter sauce, whipped potato & roasted broccolini **Sushi & Sashimi** 8 pcs Assorted Sushi & 6 pcs Assorted Sashimi **Rib Eye Steak** teriyaki sauce, whipped potato, roasted broccolini **Kaisendon** assorted sashimi over sushi rice

DESSERT

Mochi Tasting assorted flavors

Classic NY Cheesecake strawberry compote, chantilly cream

Item substitution might affect the set price, we could customize your menu as well

\$68 PER PERSON pre tax & gratuity



SOUP & SALAD

Seafood Hot & Sour Soup scallop, shrimp, lobster & crab ravioli. seasonal vegetables
Chicken Avocado Salad mesclun, avocado, yuzu wasabi vinaigrette
Lobster Bisque creamy soup with poached lobster meat
Roasted Duck Salad mesclun, pecan, mango mint hoisin lime dressing

HOT OR COLD APPETIZERS CHOICE OF ONE

Bluefin Tuna Tartare ginger oil, anchovy soy, potato crumb, shallot, crème fraiche, rice 24hrs Braised Short Rib crispy mashed potato, red pepper, onion, galbi sauce Crispy Rice spicy tuna, jalapeno, crispy sushi rice, spicy aioli Crab Meat Avocado avocado cup, yuzu soy vinaigrette Salmon Tataki aojiso ponau, horseradish cream, saikyo miso, crispy shiso Grilled Spanish Octopus green beans, fingerling potato, soubise cream sauce

ENTRÉE CHOICE OF ONE

Filet Mignon grilled with port wine reduction

2 Rolls & Eel Toast 1 special roll, 1 crispy tricolor futomaki & eel toast

Lobster Shrimp Medallion corn, fingerling potato & sugar snap peas. lemon butter

Chef's Sushi & Sashimi 8pcs sashimi & 8pcs sushi

Chilean Sea Bass XO seafood sauce

Bluefin Tuna 4 Ways 6pcs sashimi, 4pcs sushi, spicy tuna roll & tuna tapa

DESSERT

Tiramisu chocolate rolled waffle, mixed berries

Crème Brulee mixed berries

Molten Cake lava chocolate cake with red velvet Ice cream

Item substitution might affect the set price, we could customize your menu as well

\$88 PER PERSON pre tax & gratuity



SOUP & SALAD

Seafood Hot & Sour Soup scallop, shrimp, lobster & crab ravioli. seasonal vegetables **Lobster Salad** Mesclun, avocado, yuzu wasabi vinaigrette

Crab Ravioli & Vegetable Clear Soup

peekytoe crab ravioli & vegetable. dashi soy broth

Roasted Duck Salad mesclun, pecan, mango mint hoisin lime dressing

HOT OR COLD APPETIZERS CHOICE OF ONE

Bluefin Tuna Tartare

ginger oil, anchovy soy, potato crumb, shallot, crème fraiche, rice crackers

24hrs Braised Short Rib crispy mashed potato, red pepper, onion, galbi sauce

Chūtoro Crispy Rice Sushi with Caviar spicy chutoro with jalepano, ossetra caviar

Crab Meat Avocado avocado cup, yuzu soy vinaigrette

Salmon Tataki aojiso ponau, horseradish cream, saikyo miso, crispy shiso

Grilled Spanish Octopus green beans, fingerling potato, soubise cream sauce

ENTRÉE CHOICE OF ONE

Filet Mignon broccolini & potato pave. port wine reduction

2 Rolls & Eel Toast 1 special roll, 1 crispy tricolor futomaki & eel toast

Prime NY Strip broccolini & potato pave. port wine reduction

Chef's Sushi & Sashimi 8pcs sashimi & 8pcs sushi

Chilean Sea Bass XO seafood sauce

Bluefin Tuna 4 Ways 6pcs sashimi, 4pcs sushi, spicy tuna roll & tuna tapa

Whole Lobster miso cream pasta. glazed baby carrot

Kaisendon assorted sashimi over sushi rice

DESSERT

Tiramisu chocolate rolled waffle, mixed berries

Lemon Mascarpone fresh blue berries

Molten Cake lava chocolate cake with red velvet Ice cream

Item substitution might affect the set price, we could customize your menu as well

2.5 HOURS

beverage package



1. SODA & JUICE BAR - \$14 PER PERSON

Soda: Coca Cola, Diet Coke, Ginger Ale, Sprite, Iced Tea

Juices: Pineapple, Cranberry, Orange, Peach, Mango, Passion Fruit, Pear

Virgin Drinks: Fruit Punch, Sherry Temple

2. WINE, SANGRIA, BEER & HOT SAKE BAR - \$35 PER PERSON

Red & White Wine:

Pinot Noir, Cabernet Sauvignon, Pinot Grigio, Merlot, Riesling, Chardonnay

Sangria: Red & White

Flavored Sangria: Mango, Lychee, Pear, Peach, Pomegranate, Passionfruit

Beer:

Sapporo, Heineken, Corona, Amstel Light, Stella, Coor's Light,

Blue Moon, Kirin Ichiban

Inclusive of bar package 1

3. PREMIUM OPEN BAR - \$42 PER PERSON

House & Well Brands: Vodka, Gin, Rum, Whiskey, Tequila

Inclusive of bar package 1 & 2

4. SUPER PREMIUM OPEN BAR - \$55 PER PERSON

Not Including: Cognac, Single Malt Scotch, Green Label, Gold Label, Blue Label or XO

All Vodka: Grey Goose, Belvedere, Ketel One, Ciroc **All Rum:** Bacardi Brands, Myers, Malibu, Mount Gay

All Gin: Tanqurey, Beefeater

Whiskey: Jack Daniel, Wild Turkey

Scotch: Black Label, Dewar's

All Tequila: Patron, 1800, Don Julio

Cordials: Bailey's, Midori, Grand Marnier

Inclusive of bar package 1, 2 & 3

Note: Mojito not included in all beverage packages.



PARTY / PRIVATE DINING EVENT AGREEMENT

475 Driggs Ave, Brooklyn, NY 11211 Tel: (718) 963-2555, Fax: (718) 963-2564 williamsburg@fushimigroup.com fushimiwilliamsburg.com

THIS IS A LEGAL BINDING CONTRACT & IS CONDITIONED EXPRESSLY UPON YOUR ACCEPTANCE WITHOUT MODIFICATION TO TERMS & CONDITIONS SET FORTH BELOW.

Please complete the form below to have a Fushimi Event Planner contact you. We thrive to plan the perfect event for you.				
COMPAN) EV	IRST & LAST NAME : PHONE NUMBER : E-MAIL ADDRESS : //ORGANIZATION : VENT DATE & TIME : TYPE OF EVENT : MBER OF GUESTS : SPECIAL REQUEST :			
		PARTY MENU	To Be Completed By Fushimi Managers Only	
FOOD:			No of ppl:	
DRINKS:			Required Deposit:	
DESSERTS:			Paid Deposit: Received Date:	
A NON-REFUNDAB		es NY Sales Tax & Gratuity PER PERSON IS REQUIRED IN ORDER TO SECURE THE RESERVATION.		
SECURING THIS RESERVATION & PAYMENT CONSTITUTES YOUR AGREEMENT TO ALL TERMS & CONDITIONS PROVIDED HEREIN. CUSTOMER FORFEITS DEPOSIT WHEN THE FULL PARTY DOES NOT ARRIVE WITHIN FIFTEEN MINUTES (15 MINUTES) FROM THE TIME RESERVED. SUCH RESERVATION WILL BE DEEMED AS A " NO-SHOW ".				
CANCELLATION MUST BE MADE 48 HOURS IN ADVANCE TO GET DEPOSIT REFUNDED.				
A FINAL HEAD COUNT MUST BE GIVEN 12 HOURS IN ADVANCE. IN THE CASE FEWER GUESTS ATTEND YOUR PARTY; YOU WILL STILL BE CHARGED THE FIXED PRICE PER GUEST BASED ON THE INITIAL FINAL HEAD COUNT. ADDITIONAL DEPOSIT (FIXED PRICE PER GUEST) IS REQUIRED FOR ANY INCREASE IN HEAD COUNT. ROOM FEE CHARGE \$200.				
FUSHIMI RESERVES THE RIGHT TO REFUSE OR LIMIT ANY RESERVATION.				
Any reservation obtained under false pretenses will be subject to forfeiture of the full deposit.				





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CONTRACT / TICKET #:	
EVENT TYPE:	
COMPANY NAME :	
CARD'S HOLDER NAME:	
CREDIT CARD NUMBER:	
BILLING ADDRESS:	
PHONE NUMBER :	
E-MAIL ADDRESS :	
CARD TYPE:	VISA DISCOVER AMERICAN EXPRESS
EXPIRATION DATE:	CVV CODE:
AMOUNT:	
DATE OF PAYMENT:	
EVENT DATE:	
THE ISSUER OF THE CARD ID	ENTIFIED ON THE LINE BELOW IS AUTHORIZED TO PAY THE AMOUNT SHOWN ABOVE.
SIGNATURE:	
PRINT NAME:	
DATE:	