

Times Square

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Bay Ridge

9316 4th Avenue
Brooklyn NY 11209
T 718-833 7788

Williamsburg

475 Driggs Avenue
Brooklyn NY 11211
T 718-963 2555

Staten Island

2110 Richmond Road
Staten Island NY 10306
T 718-980 5300

Staten Island

17 Page Ave
Staten Island NY 10309
T 718-356 3333

www.FushimiGroup.com

fushimigroup@gmail.com



Plan your party at Fushimi

Fushimi has been a favorite place to host
private events and party such as

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



(60 per guest)

Soup and Salad (pick 2)

Vegetable Hot and Sour Soup (V)

mixed mushroom and seasonal vegetable

Lobster Miso Soup

poached lobster , shimeji mushroom, seasonal vegetable

Mushroom Clear Soup

mixed mushroom, vegetable broth, tofu, seaweed

Seafood Bisque

lobster bisque with shrimp, scallop & lobster. mozzarella bread

Avocado Salad (V)

mixed greens avocado, yuzu wasabi vinaigrette

Kani salad

cucumber, tobiko, lettuce, spicy aioli

Fushimi Salad (V)

ginger dressing , romaine & baby lettuce, carrot, red radish, tomato

Beet Salad (V)

pickled beet, spring mix , maple balsamic

Hot and Cold Appetizer (pick 4)

Salmon Tartar

avocado, pistachio, crème fraiche, yuzu citrus

Yellowtail Jalapeno

yuzu truffle soy vinaigrette, jalapeno slices

Lobster Roll

lobster tempura, mango, cucumber , eel sauce

Tuna Crispy Rice

spicy tuna, crispy sushi rice, jalapeno

Vegetable Tempura Roll (V)

asparagus, sweet potato, zucchini, onion

Crispy Calamari

sweet Thai dressing with mango & sesame seeds

Rock Shrimp Tempura

crispy rock shrimp, dressed with spicy aioli

Spicy Tuna Gyoza

sweet chili emulsion & jalapeno guacamole

Goat Cheese

served with toasted garlic bread, plum sauce

Cheese Asparagus (V)

roasted asparagus, mozzarella , garlic chips

Entrée (pick 4)

Charred Rib Eye Steak

port wine reduction, whipped potato, seasonal vegetable

Roasted Scottish Salmon

brown butter cream, whipped potato, seasonal vegetable

Lobster Shrimp Medallion

lemon butter , sweet corn , fingerling potato , sugar snap peas

Scallop Shrimp Medallion

lemon butter , sweet corn , fingerling potato , sugar snap peas

Roasted Organic Chicken

truffle mushroom cream , whipped potato, seasonal vegetable

Scallop Risotto

sea scallop, mushroom black rice risotto, parmesan cheese

Cauliflower Steak (V)

truffle cream, sugar snap peas

Sushi & Special Roll

4 pcs sushi and 1 signature special roll

Sushi & Sashimi

8 pcs assorted sashimi and 6 pcs assorted sushi

Chirashi Rice Bowl

14 pcs assorted sashimi on top of sushi rice

Dessert (pick 2)

French Macarons

chocolate, lemon, pistachio, vanilla, strawberry & coffee

Mochi Ice Cream

Japanese sticky rice cake with ice cream filling

Mango Coconut Cheese Cake

mango puree, whipped cream, fresh berries



(\$80 per guest)

Soup and Salad (pick 2)

Seafood Hot and Sour Soup

scallop, lobster, shrimp and seasonal vegetables

Lobster Miso Soup

poached lobster, shimeji mushroom, seasonal vegetable

Mushroom Clear Soup

mixed mushroom, vegetable broth, tofu, seaweed

Lobster Bisque

lobster bisque with shrimp, scallop & lobster. mozzarella bread

Chicken Avocado Salad

mixed greens avocado, yuzu wasabi vinaigrette

Roasted Duck Salad

cucumber, sugar snap peas ,mango, lime hoisin reduction

Butter Shrimp Fushimi Salad

ginger dressing , romaine & baby lettuce, carrot, red radish, tomato

Roasted Goat Cheese Salad

pickled beet, spring mix, maple balsamic

Hot and Cold Appetizer (pick 4)

Salmon Tartar

avocado, pistachio, crème fraiche, yuzu citrus

Yellowtail Jalapeno

yuzu truffle soy vinaigrette, jalapeno slices

Lobster Roll

lobster tempura, mango, cucumber, eel sauce

Coconut & Macadamia Shrimp

Lightly fried with homemade tartar sauce

Crispy Calamari

sweet Thai dressing with mango & sesame seeds

Scallop Truffle Canapés

scallop tartar, seaweed crackers, truffle peelings

Crispy Crab Cake

baked crab cake, sweet chili aioli, crispy shrimp

24 hrs Braised Short Rib

galbi sauce, crispy mashed potato, sautéed julienne of pepper & onion

Crab meat Avocado

lump crab meat on avocado cup, yuzu vinaigrette

Kitchen and Sushi Entrée (pick 4)

30days Dry aged Rib Eye

port wine reduction, whipped potato, seasonal vegetable menu

Grilled Whole Lobster

Whole lobster, lemon butter sauce, crispy mashed potato

Char Grilled Filet Mignon

port wine reduction, whipped potato, roasted asparagus

Chilean Sea Bass

X.O seafood sauce, whipped potato, roasted zucchini

Filet mignon Thai Basil

sautéed seasonal vegetable, garlic, Thai basil, potato pailles

Crusted Parmesan Chicken

aged parmesan, panko, mozzarella, lemon butter

Special Signature Rolls

2 special rolls choose from dining

Cauliflower Steak (V)

truffle cream , sugar snap peas

Sushi & Special Roll

6 pieces sushi and 1 signature special roll

Sushi & Sashimi

8 pieces assorted sashimi and 8 pieces assorted sushi

Toro 3 Ways

4pc toro sashimi , 4 pc sushi and negi toro roll

Seared Scallop with Salmon

sea scallop, Scottish salmon, brown butter cream. chives

Dessert (pick 2)

Crème brûlée

Madagascar bourbon vanilla, fresh berries

Warm Chocolate Cake

liquid center warm chocolate cake with vanilla ice cream

Mango Coconut Cheese Cake

mango puree, whipped cream, fresh berries



Fushimi Party / Private Dining Event Agreement

475 Driggs Ave, Brooklyn, NY 11211

Tel: 718-963-2555 Fax: 718-963-2564

E-Mail: fushimi475@gmail.com

Website: fushimigroup.com

THIS IS A LEGAL BINDING CONTRACT AND IS CONDITIONED EXPRESSLY UPON YOUR ACCEPTANCE WITHOUT MODIFICATION TO TERMS AND 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.

First & Last Name : _____

Phone Number : _____

E-mail Address : _____

Company / Organization : _____

Event Date & Time : _____

Type of Event : _____

Number of Guests : _____

Special Request : _____

| <u>PARTY MENU</u> | | <u>To Be Completed By Fushimi Managers Only</u> | |
|---|-------|---|-------|
| FOOD : _____ | _____ | No of ppl: | _____ |
| : _____ | _____ | Require Deposit | _____ |
| : _____ | _____ | | |
| DRINKS : _____ | _____ | | |
| : _____ | _____ | | |
| DESSERTS : _____ | _____ | Paid Deposit | _____ |
| : _____ | _____ | Received Date: | _____ |
| <p align="center">** Price excludes NY Sales Tax and Gratuity</p> <p align="center">A NON-REFUNDABLE DEPOSIT OF THIRTY DOLLARS (\$30) PER PERSON IS REQUIRED IN ORDER TO SECURE THE RESERVATION.</p> | | | |

SECURING THIS RESERVATION AND PAYMENT CONSTITUTES YOUR AGREEMENT TO ALL TERMS AND 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.

Customer's Signature

Fushimi Manager's Signature

CONTRACT / TICKET #: _____

Credit Card Authorization Form

EVENT TYPE: BIRTHDAY WEDDING ENGAGEMENT BABY SHOWER OTHER _____

COMPANY NAME: _____





CARD HOLDER'S NAME: _____

CREDIT CARD NUMBER: _____

BILLING ADDRESS: _____

EMAIL ADDRESS: _____

PHONE NUMBER: () - _____

CARD TYPE:     EXPIRATION DATE: _____ CVV CODE: _____

AMOUNT: \$ _____

DATE OF PAYMENT: _____ EVENT DATE: _____

The issuer of the card identified on the line below is authorized to pay the amount shown above.

SIGNATURE: _____ DATE: _____

PRINT NAME: _____

THANK YOU FOR YOUR BUSINESS!