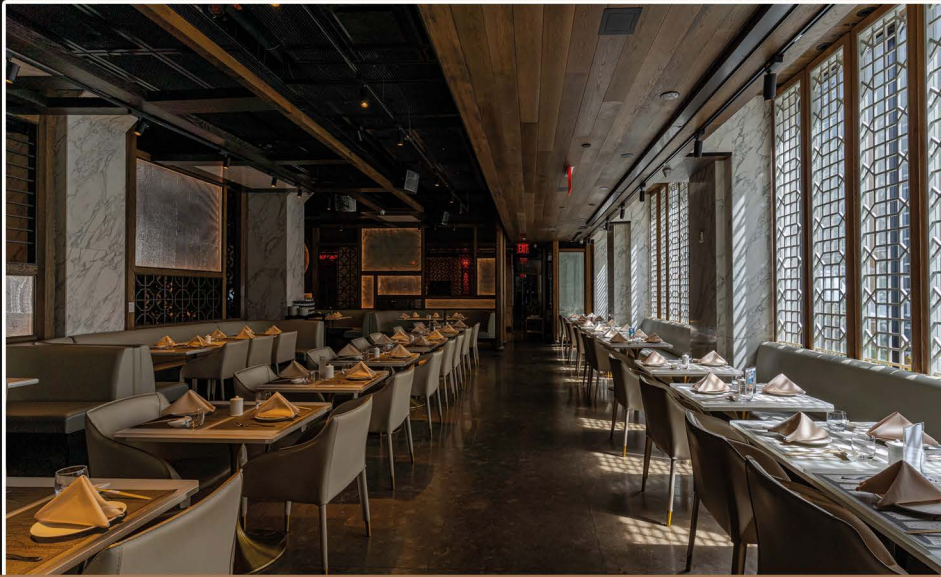


Fushimi
MODERN JAPANESE CUISINE & LOUNGE



PARTY ROOM & LOUNGE



Fushimi offers a range of
PRIVATE DINING ROOMS

for any celebration, from intimate gatherings to grand events.

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

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

ALL TABLES MUST BE PURCHASED IN ADVANCE! LIMITED SEATS, FIRST COME FIRST SERVE!

PURCHASE YOUR TICKET TODAY

AND RING IN THE NEW YEAR WITH US!

PLAN YOUR HOLIDAY PARTIES

COCKTAILS, BUFFET STYLE OR SIT-DOWN DINNER

Fushimi could accommodate all different styles to fit your events for this holiday season!



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



SOUP & SALAD

CHOICE OF

Seafood Bisque

shrimp, scallop, mozzarella toast

Seafood Hot & Sour Soup

scallop, shrimp, lobster & crab meat

Fushimi Salad

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

Aromatic Duck Salad

candied, pecan, sugar snap peas, mango,
spring mix, lime hoisin reduction

APPETIZERS

CHOICE OF

Lobster Roll

lobster tempura, mango,
cucumber, eel sauce

Hunter's Chicken Roulade

oven-roasted chicken breast roulade
chicken mousse, layered with spinach.
chicken jus and basil oil

Salmon Tapas

yuzu wasabi vinaigrette, avocado,
shaved bonito & sesame rice cracker

Yellowtail Jalapeno

yuzu truffle soy vinaigrette

24 hrs Braised Short Rib

charred shisito, nori baked fingerling potato

Miso Ginger Cod

ginger & saikyo miso

ENTRÉE

CHOICE OF

Grilled Filet Mignon

port wine reduction

Lobster Shrimp Medallion

sweet corn, yukon potato
and sugar snap peas

Chilean Sea Bass

XO seafood sauce

Roasted Organic Chicken

mushroom truffle creamy sauce,
mashed potato roasted broccolini

Sushi & Sashimi

6 pcs assorted sashimi & 6pcs assorted
sushi, one classic roll

Sushi & Special Roll

6 pieces chef's choice assorted
sushi & one special roll

DESSERT

CHOICE OF

Tiramisu Cake

chocolate rolled waffle, mixed berries

Fried Banana Cheesecake

served with ice cream

Mochi Ice Cream Tasting

assorted flavor



SOUP & SALAD

CHOICE OF

Lobster Bisque

poached lobster

Lobster Hot & Sour Soup

poached lobster & seasonal vegetables

Mushroom and Spinach Salad

yuzu parmesan

Butter Shrimp Salad

romaine & baby lettuce, carrot,
red radish, tomato

APPETIZERS

CHOICE OF

King Salmon Tataki

nikiri soy sauce, garlic ponzu, chives, yuzu gelee
sesame seeds, gingered salmon bomb

Grilled Spanish Octopus

black sesame ponzu sauce
sesame chimichurri, roasted fingerling potato

Lobster Roll

lobster tempura, mango, cucumber, eel sauce

24 hrs Braised Short Rib

charred shishito, nori baked fingerling potato

Miso Ginger Cod

ginger & saikyo miso

Hunter's Chicken Roulade

oven-roasted chicken breast roulade
chicken mousse, layered with spinach.
chicken jus and basil oil

ENTRÉE

CHOICE OF

30 Days Dry Aged Rib Eye

port wine reduction & truffle butter

Surf & Turf

filet mignon, ½ lobster
and truffle teriyaki sauce

Chilean Sea Bass

XO sauce

Roasted Organic Chicken

mushroom truffle creamy sauce,
mashed potato, and roasted broccolini

Sushi & Sashimi

9 pcs assorted sashimi, 6 pcs assorted
sushi, 1 signature special roll

Chu-Toro Three Ways

4 pcs sashimi, 4 pcs sushi and negi roll

DESSERT

CHOICE OF

Tiramisu Cake

chocolate rolled waffle, mixed berries

Fried Banana Cheesecake

served with ice cream

Mochi Ice Cream Tasting

assorted flavor



SOUP & SALAD

CHOICE OF

Seafood Miso Soup

shrimp, scallop, lobster & crabmeat

Lobster Bisque

poached lobster

Lobster Hot & Sour Soup

poached lobster & seasonal vegetables

Aromatic Duck Salad

candied pecan, mango, spring mix,
lime hoisin dressing

Mushroom and Spinach Salad

yuzu parmesan

Butter Shrimp Salad

cucumber napa cabbage

APPETIZERS

CHOICE OF

Toro Tartar

chive, garlic, ossetra caviar

Grilled Spanish Octopus

black sesame ponzu sauce
sesame chimichurri, roasted fingerling potato

Chilled Lobster & Shrimp

grilled lemon, herb salad, yuzu gelee
roasted peppers, shine muscat grape

Petit Filet Mignon

truffle wasabi butter,
asparagus, whipped potato

Miso Ginger Cod

ginger & saikyo miso

Seared Scallop

miso cream sauce, royal ossetra caviar,
ikura, myer lemon jam

ENTRÉE

CHOICE OF

Oyster Uni & Caviar

w. cocktail sauce, ponzu sauce,
grated horseradish

Wagyu Sushi

A5 mizayaki wagyu filet
over seasoned sushi rice

30 Days Dry Aged Rib Eye

port wine reduction & truffle butter

Roasted Organic Chicken

mushroom truffle creamy sauce,
mashed potato, and roasted broccolini

Chilean Sea Bass

XO sauce

Garlic Whole Lobster

lemon butter sauce, crispy mashed potato

O - Toro Tasting

3 pcs sashimi, 4 pcs sushi and negi roll

Sushi & Sashimi Deluxe

9 pcs assorted sashimi, 6 pcs assorted
sushi and 1 signature special roll

Surf & Turf

filet mignon & ½ lobster,
truffle teriyaki sauce

DESSERT

CHOICE OF

Tiramisu Cake

chocolate rolled waffle, mixed berries

Fried Banana Cheesecake

served with ice cream

Mochi Ice Cream Tasting

assorted flavor

PLEASE INQUIRE FOR DRINK PACKAGES

HORS D'OEUVRE



Mini Lobster Roll



Salmon Tapas



Pork Gyoza



Crispy Risotto Ball



Whipped Ricotta



Tuna Tapas



Vegetable Gyoza



Spicy Tuna Gyoza



Tuna Tartlet



Mini Crab Cake



Yellowtail Jalapeno



Classic Roll
(6 pieces)



Salmon Tartlet



Spring Roll



Coconut Shrimp



Mini Caprese



Crispy Calamari



Shrimp Cocktail



Char-Grilled
Beef Ribbon Skewer



Chilled Crab
on Phyllo Cup



Charred
Octopus Skewers