

PARTY MENU

Fushimi
MODERN JAPANESE CUISINE & LOUNGE



PLAN YOUR PARTY

TIMES SQUARE

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

WILLIAMSBURG

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

BAY RIDGE

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

TODT HILL

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

TOTTENVILLE

17 Page Ave
Staten Island, NY 10309
(718) 356-3333

PRIVATE ROOM AVAILABLE



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

fushimigroup@gmail.com

FUSHIMIGROUP.COM

Fushimi Party / Private Dining Event Agreement

311 W 43rd Street, New York, NY 10036

Tel: 212-245-8881 Fax: 212-245-8874

E-Mail: fushiminycity@gmail.com Website: www.fushimi.nyc



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: _____

DRINKS : _____	Require Deposit _____

DESSERTS : _____	Paid Deposit _____
_____	Received Date: _____
** Price excludes NY Sales Tax and Gratuity A NON-REFUNDABLE DEPOSIT OF THIRTY DOLLARS (\$30) PER PERSON IS REQUIRED IN ORDER TO SECURE THE RESERVATION.	

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.

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!

2 Hours Open Bar Packages

(pre-tax and gratuity)

- 1. Soft Bar \$20 per person** (Soda, Juices, Virgin Drinks)
Soda: coca cola, diet coke, sprite, ginger ale, ice tea
Juices: OJ, cranberry juice, pineapple juice,
Virgin drinks: Shirley temple, virgin cocktails, fruit punch
- 2. VIP Open Bar \$48 per person** (Wine, Sangria, Beer, Hot Sake)
Red and white wine: cabernet sauvignon, pinot noir, sauvignon blanc, pinot grigio, chardonnay
Sangria: red and white
Beer: Sapporo, Asahi, Kirin Ichiban, Heineken, Corona, Blue Moon, Coors Light
Hot Sake: Served in carafe
Includes bar package 1
- 3. Premium Open Bar \$68 per person** (House Vodka, Gin, Rum, Whiskey, Tequila)
House and well spirits: vodka, gin, rum, whiskey, tequila
Includes bar package 1 & 2
- 4. Super Premium Open Bar \$88 per person** (Branded Vodka, Gin, Rum, Whiskey, Tequila)
Does NOT include cognac, single malt scotch, limited editions, green/gold/blue/platinum label or XO
Vodka (Tito's, Grey Goose, Ketel One, Belvedere)
Rum (Bacardi, Myers, Malibu, Mount Gay, Captain Morgan, Sailor Jerry's)
Gin (Beefeater, Tanqueray, Bombay, Hendrick's)
Whiskey/Scotch (Jack Daniel's, Maker's Mark, Redemption, Bulleit bourbon, Bulleit rye, Seagrams 7, Canadian Club, Crown Royal, Suntory Toki, Johnnie Walker Black Label, Dewar's,)
Tequila (1800, Patron Silver, Patron Reposado, 512 silver, 512 reposado, Don Julio silver, Casamigos Blanco, Casamigos Reposado)
Cordials (Bailey's, Midori, Kahlua, Aperol, Campari, Sambuca)

Note: Mojitos not included in all beverage packages.

All alcohol beverage consumers must present IDs. Packages not available for partial groups. Must purchase for whole group, unless minor or pregnant.

Hors d'oeuvres

For standing reception for up to 2 hours. Minimum 20 guests. Priced per person.

\$40

Edamame
Shrimp Shumai
Shrimp Tapas
Char-Grilled Beef Cube
Char-Grilled Chicken Cube
Fried Calamari
Pan Fried Pork or Vegetable Gyoza
Spring Roll
Classic Sushi Rolls

\$50

Fried Calamari
Pan Fried Pork or Vegetable Gyoza
Salmon or Tuna Tapas
Spring Roll
Spicy Tuna Gyoza
Classic Sushi Roll
Cocktail Shrimp
Grilled Salmon Cube
Crispy Rice



\$88 Per Person (pre tax and gratuity)

Soup or Salad

(pick one choice for final menu)

Seafood Miso Soup

shrimp, Scallop, lobster & crabmeat

Seafood Bisque

shrimp & scallop, mozzarella toast

Seafood Hot & Sour Soup

scallop, shrimp, lobster & crab meat

Kani Salad

lettuce, cucumber, tobiko, spicy aioli

Fushimi Salad

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

Aromatic Duck Salad

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

Hot or Cold Appetizer

(pick four choices for final menu)

Lobster Roll

lobster tempura, mango, cucumber, eel sauce

Crab Meat Avocado

avocado cup, yuzu soy vinaigrette

Salmon Tapas

yuzu wasabi Vinaigrette, Avocado, Shaved Bonito & Sesame Rice Cracker

Yellowtail Jalapeno

yuzu truffle soy vinaigrette

Fried Calamari

yuzu cream

Miso Ginger Cod

ginger & saikyo Miso

Entrée

(pick four choices for final menu)

Grilled Filet Mignon

port wine reduction

Lobster Shrimp Medallion

sweet corn, yukon potato and sugar snap peas

Chilean Sea Bass

XO seafood sauce

Sushi & Special Rolls

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

Sushi & Sashimi

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

Tri-Color Don

tuna, salmon & yellowtail over sushi rice

Dessert

(pick two choices for final menu)

Mochi Tasting

assorted seasonal flavors

Crème Brulee

w. mixed berries

Molten Cake

lava chocolate cake, ice cream, yamamomo sauce

“item substitution might affect the set price, we could customize your menu as well”



\$108 Per Person (pre tax and gratuity)

Soup & Salad

(select one choice from soup & one choice salad for final menu)

Seafood Miso Soup

shrimp, scallop and shimeji mushroom

Lobster Bisque

poached lobster

Lobster Hot & Sour Soup

poached lobster & seasonal vegetables

Fushimi Salad

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

Mushroom and Spinach Salad

yuzu parmesan

Butter Shrimp Salad

romaine & baby lettuce, carrot, red radish, tomato

Hot or Cold Appetizers

(select four choices for final menu)

Toro Tartar

chives, garlic, ossetra caviar

Crispy Rice with Ossetra Caviar

jalapeno, pan-seared sushi rice, spicy aioli

Spicy Tuna Gyoza

light fried spicy tuna, wasabi tobiko, mozzarella cheese
sweet chili emulsion & jalapeno guacamole

Petit Filet Mignon

truffle wasabi butter, asparagus, whipped potato

Miso Ginger Cod

ginger & saikyo miso

24 hrs Braised Short Rib

charred shishito, nori baked fingerling potato

Entrée

(select four choices for final menu)

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

Chirashi Box

12 pieces chef's choice assorted sashimi

Sushi & Sashimi Deluxe

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

Chu-Toro Three Ways

4 pcs sashimi, 4 pcs sushi and negi roll

Dessert

(select two choices for final menu)

Matcha Cheesecake

Banana Crème with Kokuto Sauce

Molten Cake

Lava Chocolate Cake, Ice Cream, Yamamomo Sauce

Sticky Rice Pudding

Mango Rice Pudding with Ice Cream

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\$138 Per Person (pre tax and gratuity)

Soup & Salad

(select one choice from soup & one choice salad for final menu)

Seafood Miso Soup

shrimp, scallop and shimeji mushroom

Lobster Bisque

poached lobster

Lobster Hot & Sour Soup

poached lobster & seasonal vegetables

Oyster Uni & Caviar

w. cocktail sauce, ponzu sauce, grated horseradish

Aromatic Duck Salad

candied pecan, mango, spring mix, lime hoisin dressing

Mushroom and Spinach Salad

yuzu parmesan

Butter Shrimp Salad

cucumber, napa cabbage

Special Option

(select one choice for final menu)

Wagyu Sushi

A5 mizayaki wagyu filet over seasoned sushi rice

Hot or Cold Appetizers

(select four choices for final menu)

Toro Tartar

chives, garlic, ossetra caviar

Crispy Rice with Ossetra Caviar

jalapeno, pan-seared sushi rice, spicy aioli

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

Seared Scallop

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

Entrée

(select four choices for final menu)

30 Days Dry Aged Rib Eye

port wine reduction & truffle butter

Chilean Sea Bass

XO sauce

Grilled 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

grilled filet mignon & 1/2 lobster, truffle teriyaki sauce

Dessert

(select two choices for final menu)

Matcha Cheesecake

Banana Crème with Kokuto Sauce

Molten Cake

Lava Chocolate Cake, Ice Cream, Yamamomo Sauce

Tempura Ice Cream

vanilla flavor

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