

Soup

Miso Soup **5**
organic silken tofu, enoki mushroom, shiitake mushroom, wakame seaweed, carrot & scallion

Seafood Hot & Sour Soup **12**
shimeji mushroom with steamed shrimp, scallop, lobster meat & crab meat

Seafood Bisque **12**
Scallop & Shrimp, mozzarella toast

Hot Appetizers

(v) Edamame **7**
steamed: maldon sea salt

Spicy Edamame **8**
spicy: chili sauce. togarashi pepper with katsuo mirin & rice pearl

Homemade Pork or Vegetable Gyoza **10**
pan-fried or steamed, sweet soy vinaigrette

(v) Organic Shishito Peppers **10**
togarashi crunch & sea salt

Crispy Calamari **12**
lightly fried, sweet Thai dressing with mango & sesame seeds

Rock Shrimp Tempura **12**
spicy aioli

Roasted Duck **17**
mango, cucumber, lime mint hoisin reduction

Short Rib **18**
24 hours braised black angus short rib with Korean galbi sauce. crispy mashed potato. sautéed julienne of red pepper & red onion

Petit Filet Mignon **18**
truffle wasabi butter, asparagus, whipped potato

Crab Cake **18**
served with a crispy shrimp, sweet chili aioli

Grilled Yellowtail Kama **18**
Japanese kabayaki style yellowtail collar, scallion

Salad

(v) Seaweed Salad **6**
Sesame seeds, lemon edge

Kani Salad **8**
Kani, lettuce, cucumber, spicy mayo, tobiko

(v) Fushimi Salad **8**
organic baby romaine heart lettuce, cherry tomato, carrot shavings. pineapple ginger dressing

(V) Charred Mushroom & Spinach **10**
Sesame ponzu dressing

Chicken Avocado Salad **12**
organic spring mix, avocado, cucumber, char-grilled chicken breast, yuzu wasabi vinaigrette

Aromatic Duck Salad **15**
candied pecan, sugar snap peas, mango, organic spring mix lime mint hoisin reduction

Cold Appetizers

Tuna or Salmon Tapas **16**
yuzu wasabi vinaigrette & avocado, shaved Bonito & sesame rice crackers

Spicy Tuna Gyoza **16**
lightly fried spicy tuna, wasabi tobiko, mozzarella cheese, yuzu tobiko, sweet chili emulsion & jalapeno guacamole, togarashi crunch

Yellowtail Jalapeno **16**
yuzu truffle soy vinaigrette

Black Garlic Salmon **16**
black garlic aioli, wasabi cream, salmon roe, seaweed powder

Crab Meat Avocado **18**
lump crab meat on avocado cup. yuzu soy vinaigrette

Crispy Rice **16**
Spicy tuna with Jalapeno, over seared sushi rice, touch of spicy Mayo

Sashimi Pizza **18**
choice of **tuna, salmon, or yellowtail** jalapeno guacamole, crispy fajita, spicy aioli & balsamic glaze

Additional Sauce on side(2oz) 1

Spicy mayo	Yuzu sauce	Ponzu sauce
Teriyaki sauce	Eel sauce	Ginger Dressing

(V)Indicates Vegetarian

Please advise us if you have any food allergies
Fushimi has several private rooms available
for parties of 10-70 people, please inquire

Signature Special Rolls

choice of healthy brown rice or sushi rice

Rainbow Roll “Fushimi Style” **16**
california roll, topped with tuna, salmon white fish & avocado

Dragon Roll **16**
eel & cucumber roll, topped with avocado, tobiko, eel sauce

Mummy **16**
shrimp tempura, cucumber inside, topped with lobster meat seared pepper tuna & avocado. yuzu mango sauce

Sunset Blvd **16**
spicy tuna, salmon, yellowtail, avocado & crispy noodles inside, wrapped with soy paper. plum sauce

Angry Dragon **16**
shrimp tempura, avocado, topped with spicy kani. citrus sweet miso, eel sauce

Sex on the Beach **18**
shrimp tempura & spicy tuna inside, top with salmon, tuna and avocado, creamy yuzu sauce & spicy momiji

Fire and Ice **20**
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

Alligator **21**
Avocado & cucumber roll, top with eel tempura, miyasaka miso sauce

Out of Control **18**
yellowtail, tuna, salmon & asparagus roll, topped with seared yellowtail salmon & tuna.spicy miyo, saikyo miso, eel sauce. crispy rice pearl

Lobster **22**
lobster tempura, mango, cucumber roll. topped with spicy lobster & shrimp meat. sweet aioli, eel sauce

Surf & Turf **24**
fresh lobster with cucumber & homemade tartar sauce, top with seared filet Mignon, black pepper mint hoisin sauce

Toro - Toro **28**
marinated Toro with scallion inside, top with seared Toro, fresh wasabi, ponzu sauce

Nigiri Sushi/Sashimi (A La Carte)

choice of healthy brown rice or sushi rice
(3 pieces per order)

	piece	/ order
Tuna Belly- Chu Toro	8	21
O-Toro	11	30
Blue Fin Tuna-magu	6	16
Flying Fish Roe-Tobiko	4	11
White Tuna-shiro maguro	.4	11
King Salmon	7	18
Salmon-sake	5	14
Yellowtail-hamachi	5	14
Eel-unagi	5	14
Red Snapper-madai	5	14
Salmon Roe-ikura	6	16
Scallop-hotate	5	14
Spot Shrimp-botan ebi	6	16
Shima Aji-stripe jack	6	16
Kanpachi-baby yellowtail	6	16
Uni-sea urchin		MP



Bento Box \$26

Choice of Miso Soup or House salad

Entrées	Daily Appetizer
Choice of One: 1. Chicken Teriyaki	Extra Appetizer Choice of One: 1.Crispy Shrimp 2.Crispy Calamari 3.Rock Shrimp Tempura 4.Crab Cake
2. Salmon Teriyaki	
3. Shrimp & Scallop Teriyaki	
4. Rib-Eye Steak Teriyaki	

Entrées from the Kitchen

Served with whipped potato, Roasted Broccoli & Asparagus

Teriyaki:
Chicken breast **28**
Rib eye steak 10oz **30**

Parmesan Crusted Chicken Breast **28**
 aged parmesan, mozzarella, panko, lemon butter sauce

Roasted Organic Chicken **28**
 truffle mushroom cream

Scottish Salmon **28**
 brown butter sauce

Grilled Filet Mignon 8oz **40**
 grilled filet mignon, port wine reduction

Chilean Sea Bass XO **38**
 XO seafood sauce

30 Days Dry Aged Rib Eye Steak 12oz **52**
 Port wine reduction, crispy mashed potato, grilled asparagus

Surf & Turf **52**
 duo of char grilled 8oz filet mignon & half lobster, truffle teriyaki sauce

(V) Cauliflower Steak **24**
 garlic butter pan seared cauliflower, spring peas, onion, smoked thyme, truffle mushroom cream

Lobster Medallion & Shrimp **36**
 lemon butter poached shrimp & broiled lobster with sweet corn, yukon potato & sugar snap peas (does not come with side)

Entrées from the Sushi Bar

choice of healthy brown rice or sushi rice

Four Ways
Tuna : 6 sashimi, 4 sushi & spicy tuna roll. tuna tartare **40**

Salmon : 6 sashimi, 4 sushi & spicy salmon roll. salmon tartare **36**

Yellowtail : 6 sashimi, 4 sushi & spicy yellowtail roll. yellowtail jalapeno **36**

BlueFin Toro Tasting **59**
 Hohoniku O-Toro sushi, Haranaka Chu-toro sashimi & a Maki roll

Chef's Sushi **42**
 12 pieces assorted sushi

Chef's Sashimi **48**
 15 pieces assorted sashimi

Chef's Sushi & Sashimi **52**
 12 pieces sashimi, 6 pieces sushi, choose one roll from the classic roll section

Chef's Sushi & Sashimi Deluxe **72**
 18 pieces sashimi, 10 pieces sushi, choose one roll from the signature special roll section

Classic Rolls/Hand Rolls

choice of healthy brown rice or sushi rice

California	8	Eel Avocado	9
Tuna	8	Eel Cucumber	9
Salmon	8	Spicy Tuna	9
Salmon Avocado	9	Boston	9
Spicy Salmon	9	Philadelphia	9
Tuna Avocado	9	Alaskan	9
Yellowtail Scallion	9	Shrimp Tempura	10
Shrimp Avocado	9	Chicken Tempura	10

(V)Avocado Cucumber 8 (V) Peanut Avocado 8
 (V)Mix Vegetable Tempura 8

(V)A.A.C(asparagus, avocado, cucumber) 8

(V)Summer Roll (NO RICE) 10

seasonal organic vegetables & fruits wrapped with rice paper, yuzu wasbi soy

Sharing for the Table

Crispy Mashed Potato **8**
 port wine reduction

Grilled Asparagus/King Mushroom **10**
 Sweet onion, shio kombu

Roasted Broccoli **10**

Fushimi Fried Rice **15**
 choice of chicken, beef, shrimp, vegetable or seafood (\$3)

Stir Fried Yaki Udon **15**
 choice of chicken, beef, shrimp, vegetable or seafood (\$3)

Catering Menu

Sushi Lover **\$165**

50 pieces of tuna, salmon, yellowtail

Classic Rolls Platter **\$70**

10 assorted classic rolls

Special Rolls Platter **\$90**

5 signature Rolls

Sushi & sashimi Platter **\$195**

30 pieces sushi & 30 pieces sashimi, assorted fish

Rolls Lover **\$135**

5 classic rolls, and 5 signature rolls

Side choices of Hot Appetizer

(50 pieces) \$55 (100 pieces) \$100

Homemade pork or vegetable Gyoza, crispy calamari

Lunch Menu

Every day from 11:30am to 4:00 pm Except Holidays

Sushi Box **\$21**

Choice of Miso Soup or House Salad with ginger dressing

Entrées Choice of One:	Spicy Salmon Cracker OR Spicy tuna Cracker
1. Mummy 2. Sex on the Beach 3. Sunset Boulevard 4. Paradise 5. Fire & Ice	Sushi or Sashimi Choice of One: 1. Yellowtail 2. Salmon 3. Tuna 4. White Tuna

Kitchen Box **\$21**

Choice of Miso Soup or House Salad with ginger dressing

Entrées Choice of One:	Fried Shumai
Chicken 1.char grilled,teriyaki sauce 2.Parmesan crusted, lemon butter sauce	Hot Appetizer Choice of One: 1.Crispy Calamari 2.Fried Gyoza 3.Rock Shrimp Tempura 4.Crispy Shrimp
Salmon slow baked with teriyaki sauce	
Shrimp 1.oven roasted teriyaki sauce 2.coconut & macadamia crusted tartare sauce	
Beef 1.char-grilled rib eye with teriyaki sauce 2.sautéed filet mignon with market vegetables & Thai basil	
Cauliflower Steak (Vegetarian) Pan seared cauliflower with garlic butter, spring peas, onion, smoked thyme, truffle mushroom cream	

Lunch Special Rolls

Choice of Miso Soup or House Salad with ginger dressing
 choice of healthy brown rice or sushi rice.

Any Two Rolls **\$15** or Any Three Rolls **\$20**

(V) AAC	(V) Peanut Avocado
(V)Avocado	(V) Cucumber
California	Spicy Tuna
Tuna	Boston
Eel Avocado	Eel Cucumber
Yellowtail	Spicy Salmon
Salmon	Salmon Avocado
Philadelphia	Shrimp Avocado
Yellowtail Scallion	Yellowtail Jalapeno

Sushi or Sashimi Lunch

Choice of Miso Soup or House Salad with ginger dressing

Sushi 8 pcs. with 1 California Roll **21**

Sashimi 10 pcs assorted fish **21**

Sushi & Sashimi **23**

3 pcs of sashimi, 6 pcs of sushi & choose one roll from lunch special rolls section

Fushimi.
 MODERN JAPANESE CUISINE & LOUNGE



311 W. 43rd Street, New York, NY 10036

TEL: 212-245-8881

www.fushimi.nyc.com

Business Hours

Monday-Thursday: 11:30PM-10:00PM

Friday: 11:30AM-11:00PM

Saturday: 12:00PM-11:00PM

Sunday: 12:00PM-10:00PM



Other Locations:

9316 4th Ave
 Brooklyn, NY 11209

475 Driggs Ave
 Brooklyn, NY 11211

2110 Richmond Road
 Staten Island, NY 10306

17 Page Ave
 Staten Island, NY 10304