



**Fushimi**  
MODERN JAPANESE CUISINE & LOUNGE

**BAYRIDGE**



**PARTY ROOM & LOUNGE**

*Celebrate In Style*

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

**BAY RIDGE**

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

**WILLIAMSBURG**

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

**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

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[FUSHIMIBAYRIDGE.COM](http://FUSHIMIBAYRIDGE.COM)



# Fushimi®

MODERN JAPANESE CUISINE & LOUNGE

**\$55 PER PERSON**  
Pre Tax & Gratuity

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## SOUP OR 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

### Rock Shrimp Tempura

spicy aioli

### Vegetable Spring Roll

yuzu apricot & peach sauce

### 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

### 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

CHOICE OF ONE

### Mochi Tasting

Assorted flavors

### Basque Cheesecake

Strawberry compote

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



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## SOUP OR SALAD

### **Crab Ravioli & Vegetable Clear Soup**

peekytoe crab ravioli, vegetables, dashi soy broth

**Chicken Avocado Salad** mesclun, avocado, yuzu wasabi vinaigrette

**Seafood Bisque** creamy soup with poached shrimp & scallop

**Spicy Tuna Salad** romaine heart lettuce, yuzu wasabi vinaigrette

## HOT OR COLD APPETIZERS

**Yellowtail Jalapeno** thin slices yellowtail sashimi with jalapeno, yuzu truffle sauce

**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 ponzu, horseradish cream, saikyo miso, crispy shiso

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

## ENTRÉE CHOICE OF ONE

**Filet Mignon** grilled with port wine reduction

**2 Rolls Combo** 1 special roll, 1 crispy tricolor futomaki

**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

**Salmon 4 Ways** 6pcs sashimi, 4pcs sushi, spicy salmon roll & salmon tartare

## DESSERT CHOICE OF ONE

**Tiramisu** chocolate rolled waffle, mixed berries

**Crème Brulee** mixed berries

**Molten Cake** lava chocolate cake with red velvet Ice cream

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**\$88 PER PERSON**  
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## SOUP OR SALAD

- Seafood Hot & Sour Soup** scallop, shrimp, lobster & crab ravioli. seasonal vegetables
- Lobster Bisque** creamy soup with peached lobster meat
- Goat Cheese Salad** mesclun, goat cheese, red beets, maple balsamic vinaigrette
- Roasted Duck Salad** mesclun, pecan, mango mint hoisin lime dressing

## HOT OR COLD APPETIZERS

- Bluefin Tuna Tartare**  
ginger oil, anchovy soy, potato crumb, shallot, crème fraiche, rice crackers
- 24hrs Braised Short Rib** crispy mashed, red pepper, onion, galbi sauce
- Chu-Toro Crispy Sushi Rice** spicy chutoro over seared sushi rice, jalapeno, spicy mayo
- Crab Meat Avocado** avocado cup, yuzu soy vinaigrette
- Salmon Tataki** aojiso ponzu, horseradish cream, saikyo miso, crispy shiso
- Grilled Spanish Octopus** green beans, fingerling potato, soubise cream sauce

## ENTRÉE CHOICE OF ONE

- 2 Rolls & Eel Toast** 1 special roll, 1 crispy tricolor futomaki & eel toast
- Dry Age Rib Eye Steak** roasted fingerling potato & broccolini. 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
- Grilled Whole Lobster** lemon butter sauce, crispy mashed potato

## DESSERT CHOICE OF ONE

- Tiramisu** chocolate rolled waffle, mixed berries
- Lemon Mascarpone** fresh blue berries
- Molten Cake** lava chocolate cake with red velvet Ice cream

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