

Manhattan Community Board 4

Liquor License/Sidewalk Cafe Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME Fushimi NYC LLC		DOING BUSINESS AS (DBA) Fushimi @ Time Square	
STREET ADDRESS 311 W 43rd St Ground FL		CROSS STREETS 8th & 9th Ave	ZIP CODE 10036
OWNER <small>(Attach a list of all the people that will be associated listed with the license)</small>	NAME: Margarette Villiamson	ATTORNEY/ REPRESENTATIVE	NAME: Lynette Chen
	PHONE: 347-933-1668		PHONE: 212-226-2888
	EMAIL: maggeel220@yahoo.com		EMAIL: lynette@alpinetax.com
MANAGER	NAME: Tommy (Floor Manager)	LANDLORD	NAME: DWF V 311 W 43rd LLC
	PHONE: 212-245-8881		PHONE: 212-245-2691
	EMAIL: fushimitommy@gmail.com		EMAIL: geresciullo@divowert.com
APPLICATION TYPE (<input checked="" type="checkbox"/> Liquor License <input type="checkbox"/> Unenclosed Sidewalk Cafe)			
<input type="radio"/> New	Has applicant owned or managed a similar business?	YES	NO
	What is/was the name and address of establishment?		
	What were the dates applicant was involved with this former premise?		
<input checked="" type="radio"/> Corp Change/Class Change/Removal	What is the license # and expiration date?	1348088 exp. 5/31/2025	
	Is applicant making any alterations or operational changes?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
	If alterations or operational changes are being made, please describe/list all changes.	to change the closing times Thursday to Saturday to 3am from 1am	
<input type="radio"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input checked="" type="radio"/> Liquor/Wine/Beer & Cider <input type="radio"/> Beer & Cider <input type="radio"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="radio"/> Restaurant <input type="radio"/> Cabaret <input type="radio"/> Night Club <input type="radio"/> Hotel <input type="radio"/> Bar/Tavern <input type="radio"/> Catering Establishment <input type="radio"/> Adult Entertainment <input type="radio"/> Wine Bar <input type="radio"/> Dance Club <input type="radio"/> Sports Bar <input type="radio"/> Club (Fraternal Organization - Members Only)		
Has applicant/owner filed with the SLA? If yes, when? If no, when do you plan to file?	YES	<input checked="" type="radio"/> NO	A method of operation change application has not filed, will file after meeting enclosed
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 ft. radius of your establishment and the Public Interest Statement.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship that trigger the rule.	YES	<input checked="" type="radio"/> NO	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
HOURS* <i>(Indoor Only)</i>	Operation	11:30am 10:30pm	11:30am 10:30pm	11:30am 10:30pm	11:30am 3am	11:30am 3am	11:30am 3am	12 noon 10 pm
	Kitchen	11:30am 10 pm	11:30am 10 pm	11:30am 10 pm	11:30am 2:30am	11:30am 2:30am	11:30am 2:30am	12 noon 9:30pm
	Music	11:30am 10:30pm	11:30am 10:30pm	11:30am 10:30pm	11:30am 3am	11:30am 3am	11:30am 3am	12 noon 10 pm
If you plan to have music, what type(s)? (Circle all that apply)			BACKGROUND	LIVE MUSIC	DJ	JUKE BOX	KARAOKE	

OCCUPANCY

	Capacity (Certificate of Occupancy)	Maximum # of Persons Occupying Premises (Including Employees)	Number of Tables	Number of Seats	Number of Service Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	303	280	51	210 218	0	1	9
OUTSIDE <i>(Other than sidewalk café)</i>	0	0	0	0	0	0	0
DCA APPROVED UNENCLOSED SIDEWALK CAFÉ	0	0	0	0			

How many floors are there? What is the capacity for each floor?

Basement = 8 ; Ground FL = 295

How frequently will the owner(s) be at the establishment?

Will be in the business Monday to Friday

Will there be dancing?

YES NO

Will applicant have bottle or table service for beverage alcohol?

YES NO

Will applicant be hosting private, promotional or corporate events?

YES NO

Will outside promoters be used on a regular basis? If yes please describe.

YES NO

Will applicant have a security plan? If, yes please attach.

YES NO

Will security plan be implemented?

YES NO

Will State certified security personnel be used?

YES NO

Will New York Nightlife Association and NYPD Best Practices be followed?

YES NO

Does applicant agree to notify MCB4 prior to making changes to its method of operation?

YES NO

Will applicant be using delivery bicycles? If yes, how many?

YES NO

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly noting name as described by NYC Law?

YES NO

Where will delivery bicycles be stored during the day when not in use?

basement

MULTIPLE SPACES/FLOORS CAPACITY BREAKDOWN

Space /Floor	Description/Use of Space	Capacity	Hours	# of Tables	# of Seats	# of Service Only Bars	# of Stand-Up Bars/Seats at Bar	Music

LOCATION & ZONING		
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Does the building have a Certificate of Occupancy ("C of O") or a letter of no objection?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Is a Public Assembly permit required?	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Are your plans filed with DOB?	<input checked="" type="radio"/> YES	<input type="radio"/> NO

Community Notification/Relations		
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each please list both the organization and individual you contacted	# 1	All per the list provided by CB
	# 2	
	# 3	
	# 4	
	# 5	
Please provide dates when applicant met with the groups listed above.	by email	
Who was your contact person at each group you met with?		
When did applicant post the notice that was provided?	11/6/2023	
Where did applicant post the notice that was provided?	In front of the premise	
Will applicant provide owner cell phone number to neighbors and respond to complaints that arise? Please provide number in space provided.	<input checked="" type="radio"/> YES	<input type="radio"/> NO
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicants jobs webpage?	<input checked="" type="radio"/> YES	<input type="radio"/> NO

BUILDING DESIGN			
State the name and type of business previously located in the space.	Hak Kasan NYC LLC, Japanese Restaurant		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	Hak Kasan NYC LLC - 1260078
Do you plan any changes to the existing façade? If yes, please describe.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Has the applicant/owner(s) read MCB 4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have any of the following: (circle all that apply) <i>None</i>	<input type="checkbox"/> FRENCH DOORS	<input type="checkbox"/> GARAGE DOORS	<input type="checkbox"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant close all windows, French doors, garage doors by 11 PM Friday and Saturday and 10 PM on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input type="radio"/> YES	<input type="radio"/> NO	N/A
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will the establishment have an illuminated sign?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Will the establishment have a canopy extending over the sidewalk?	<input type="radio"/> YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	Central Air Conditioner on the Roof		
When was the air conditioner installed?	Existing		

OUTDOOR ITEMS - OTHER THAN SIDEWALK CAFÉ		<i>None</i>	
Has the applicant/owner(s) read MCB 4 Rear Yard Rooftop Policy?	YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo or open dining in the parking lane? If yes, which one(s)?	YES	NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	
Will applicant close and vacate the outdoor space(s) by 11PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant not allow standing space for patrons to drink or smoke in any outdoor space(s) or on the sidewalk?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors'?	YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	
If open dining in the parking lane, will applicant agree to leave the sidewalk free of any furniture?	YES	NO	
If open dining, will you comply with all NYC DOT guidelines?	YES	NO	
If open dining, will the installation be year-round?	YES	NO	

DCA APPROVED UNENCLOSED SIDEWALK CAFÉ		None	
Has the applicant/owner(s) read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for a sidewalk café now or in the future?	YES	NO	
Is applicant in this application seeking to include a sidewalk café in its liquor license?	YES	NO	
If yes, has applicant submitted an application and plans to NYC Dept. of Consumer Affairs? Please attach application and plans.	YES	NO	
Will applicant close and vacate the sidewalk café by 11 PM on Friday & Saturday and 10 PM on all other days?	YES	NO	
Will applicant be serving alcohol in the sidewalk café? If so, will you have waiter service?	YES	NO	
Will the café have a 3 ft. wide serving aisle running the entire length of the sidewalk café?	YES	NO	
Will applicant mark the perimeter of the café on the sidewalk?	YES	NO	
Will the service and consumption of alcohol in the sidewalk café only be via seated food service?	YES	NO	
Will the sidewalk café not provide standing space for drinking or smoking?	YES	NO	
Will applicant use any portable natural gas heaters? If so, do you have the requisite approvals from DOB & the Fire Department?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will all furniture, plants and barricades be stored inside between the evening closing hours and the morning opening hours?	YES	NO	
Will all furniture be stored inside between December 21 st and March 21 st , and any other day when it rains or snows?	YES	NO	
Will applicant use umbrellas?	YES	NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8 foot clear path of sidewalk between the perimeter of the café and the closest obstruction including construction barricades?	YES	NO	
If open dining is in the parking lane, will applicant agree to remove its sidewalk café?	YES	NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

- When applicant has events ending after 1am, applicant will take steps to ensure that patrons do not congregate outside of establishment

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 7 and 8 of this application conflicts with any response on pages 1 – 6 of this application, the stipulations on pages 7 and 8 control.

Manhattan Community Board 4 (MCB4) recommends:
 (MCB4's recommendation is based on a vote taken at its
 December 6, 2023 full board meeting, with 39 members voting in favor
 of the recommendation, 0 members opposed, 0 members
 abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part of the method of
 operation

Denial Approval

CB4 REPRESENTATIVES



Nelly Gonzalez
 CB4 Assistant District Manager



Frank Holozubiec
 CB4 BLP Committee Co-Chair



Burt Lizarin
 CB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 and applicant. These stipulations supersede any oral statements or representations in connection with this application.

SIGN HERE →

Margarette Villanueva
 PRINT NAME OF APPLICANT

Margarette Villanueva
 SIGNATURE OF APPLICANT

11/06/2023
 DATE

OFFICE USE ONLY

Original Amended Date _____

2nd Copy

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Standardized NOTICE FORM for Providing 30-Day Advance Notice to a Local Municipality or Community Board

1. Date Notice Sent: 09/15/2023

1a. Delivered by: Certified Mail Return Receipt Requested

2. Select the type of Application that will be filed with the Authority for an On-Premises Alcoholic Beverage License:

For premises outside the City of New York:

- New Application Removal Class Change

For premises in the City of New York:

- New Application New Application and Temporary Retail Permit Renewal Alteration Removal
- Class Change Method of Operation Corporate Change

(change the hours of operation on closing time on Thursday to Saturday to 3am from 1am)

RECEIVED

Date: 9/25/23

Time: JS

By: JS

For **New** and Temporary Retail Permit applicants, answer each question below using all information known to date
 For **Renewal** applicants, answer all questions

For **Alteration** applicants, attach a complete written description and diagrams depicting the proposed alteration(s)

For **Corporate Change** applicants, attach a list of the current and proposed corporate principals

For **Removal** applicants, attach a statement of your current and proposed addresses with the reason(s) for the relocation

For **Class Change** applicants, attach a statement detailing your current license type and your proposed license type

For **Method of Operation Change** applicants, although not required, if you choose to submit, attach an explanation detailing those changes

Please include all documents as noted above. Failure to do so may result in disapproval of the application.

This 30-Day Advance Notice is Being Provided to the Clerk of the Following Local Municipality or Community Board:

3. Name of Municipality or Community Board: Manhattan Community Board 4

Applicant/Licensee Information:

4. Licensee Serial Number (if applicable): 1348088 Expiration Date (if applicable): 5/31/2025

5. Applicant or Licensee Name: FUSHIMI NYC LLC

6. Trade Name (if any): FUSHIMI AT TIMES SQUARE

7. Street Address of Establishment: 311 W 43RD STREET

8. City, Town or Village: NEW YORK, NY Zip Code: 10036

9. Business Telephone Number of applicant/ Licensee: (212) 245-8881

10. Business E-mail of Applicant/Licensee: FUSHIMICHEN@GMAIL.COM

11. Type(s) of alcohol sold or to be sold: Beer & cider Wine, Beer & Cider Liquor, Wine, Beer & Cider

12. Extent of Food Service: Full Food menu; full kitchen run by a chef/cook Menu meets legal minimum food requirements; food prep area required

13. Type of Establishment: Restaurant (full kitchen and full menu required)

- Seasonal Establishment Juke Box Disc Jockey Recorded Music Karaoke

14. Method of Operation: (check all that apply) Live Music (give details i.e., rock bands, acoustic, jazz, etc.):

- Patron Dancing Employee Dancing Exotic Dancing Topless Entertainment

- Video/Arcade Games Third Party Promoters Security Personnel

Other (specify):

15. Licensed Outdoor Area: (check all that apply) None Patio or Deck Rooftop Garden/Grounds Freestanding Covered Structure

Sidewalk Cafe Other (specify): _____

OFFICE USE ONLY		
<input type="radio"/> Original	<input type="radio"/> Amended	Date _____

16. List the floor(s) of the building that the establishment is located on:

17. List the room number(s) the establishment is located in within the building, if appropriate:

18. Is the premises located within 500 feet of three or more on-premises liquor establishments? Yes No

19. Will the license holder or a manager be physically present within the establishment during all hours of operation? Yes No

20. If this is a transfer application (an existing licensed business is being purchased) provide the name and serial number of the licensee:

21. Does the applicant or licensee own the building in which the establishment is located? Yes (if YES, SKIP 23-26) No

Owner of the Building in Which the Licensed Establishment is Located

22. Building Owner's Full Name:

23. Building Owner's Street Address:

24. City, Town or Village: State: Zip Code:

25. Business Telephone Number of Building Owner:

Representative or Attorney Representing the Applicant in Connection with the Application for a License to Traffic in Alcohol at the Establishment Identified in this Notice

26. Representative/Attorney's Full Name:

27. Representative/Attorney's Street Address:

28. City, Town or Village: State: Zip Code:

29. Business Telephone Number of Representative/Attorney:

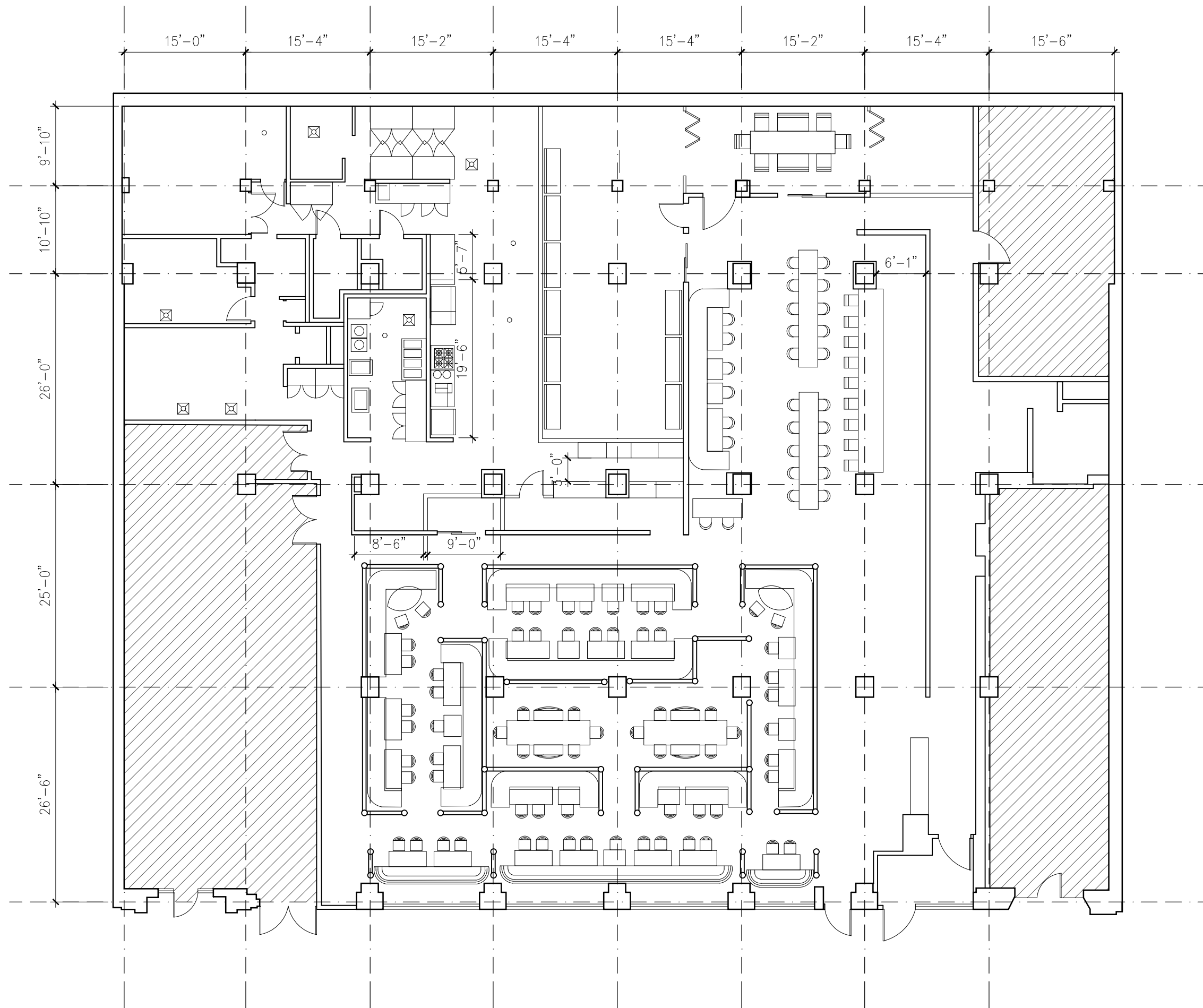
30. Business E-mail Address of Representative/Attorney:

I am the applicant or licensee holder or a principal of the legal entity that holds or is applying for the license. Representations in this form are in conformity with representations made in submitted documents relied upon by the Authority when granting the license. I understand that representations made in this form will also be relied upon, and that false representations may result in disapproval of the application or revocation of the license.

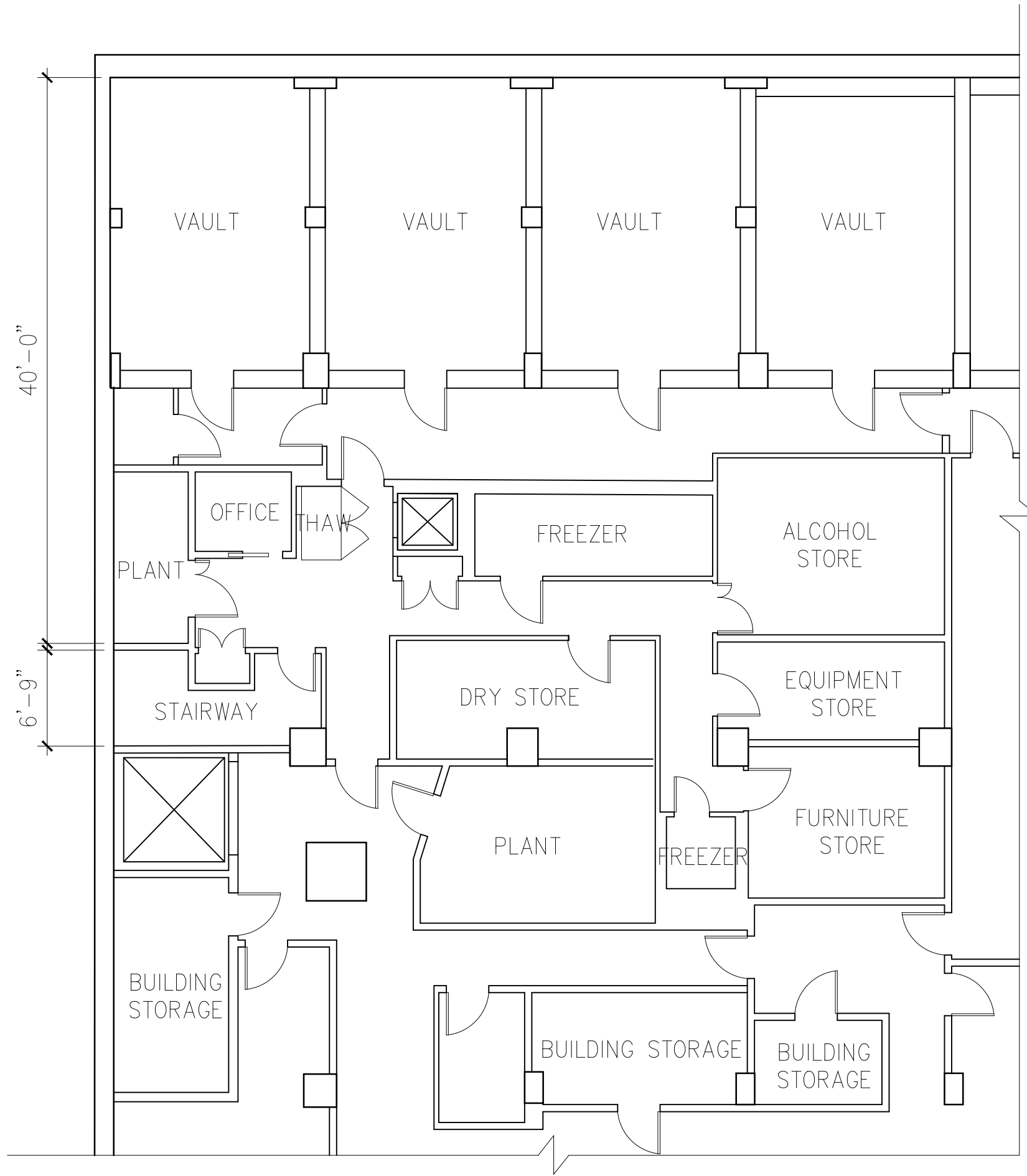
By my signature, I affirm - under **Penalty of Perjury** - that the representations made in this form are true.

31. Printed Principal Name: Title:

Principal Signature: Margarette Villanueva



1ST FLOOR



40'-0"

6'-9"

VAULT

VAULT

VAULT

VAULT

OFFICE

THAW

FREEZER

ALCOHOL
STORE

PLANT

STAIRWAY

DRY STORE

EQUIPMENT
STORE

PLANT

FREEZER

FURNITURE
STORE

BUILDING
STORAGE

BUILDING STORAGE

BUILDING
STORAGE

LOWER LEVEL



Scan QR Code to access menu with pictures

A Gratuity of 18% Will Be Charged for Parties of 6 or More

Soup

(v) Miso Soup	7
<i>organic silken tofu, enoki mushroom, shimeji mushroom, wakame seaweed, carrot & scallion</i>	
Japanese Chicken Meat Ball Soup	10
<i>Chicken broth, scallion, mushrooms, wakame seaweed</i>	
Seafood Miso Soup	12
<i>Shimeji mushroom with steamed shrimp & Scallop, Lobster & crab meat</i>	
Lobster Bisque	16
<i>Maine Lobster, micro shisho & truffle oil, mozzarella toast</i>	

Salad

(v) Seaweed Salad	7
(v) Fushimi Salad	10
<i>Spring mix, Lettuces, cherry tomatoes, carrot, and pineapple ginger dressing</i>	
(v) Charred Mushroom and Spinach	13
<i>sesame ponzu dressing</i>	
Grilled Chicken Salad	14
<i>Cucumber, avocado, spring mix, yuzu wasabi vinaigrette</i>	
Aromatic Duck Salad	16
<i>candied pecan, sugar snap peas, mango, organic baby Lettuce. Lime hoisin reduction</i>	

(v) Indicates Vegetarian

Please advise us of an allergy or dietary requirements

Fushimi has several private rooms available for parties of 10-70 people, Please inquire

Raw Bar & Cold Appetizer

Tuna or Salmon Tapas (4pcs)	16
<i>yuzu wasabi vinaigrette, avocado & Bonito flakes & sesame seeds, on rice crackers</i>	
Yellowtail Jalapeno	16
<i>yuzu truffle soy vinaigrette</i>	
Black Garlic Salmon Sashimi	16
<i>black garlic aioli, wasabi cream, salmon roe, seaweed powder</i>	
Scallop Truffle Canapés	16
<i>scallop tartare over crispy rice, truffle peeling, fried seaweed</i>	
Spicy Tuna Gyoza	16
<i>lightly fried with bluefin tuna, wasabi tobiko, mozzarella cheese, yuzu tobiko, guacamole, togarashi crunch, sweet aioli emulsion</i>	
Crab Meat Avocado	18
<i>lump crab meat on avocado cup. yuzu soy vinaigrette</i>	
Sashimi Pizza	18
<i>choice of tuna, salmon, or yellowtail</i>	
<i>jalapeno guacamole, crispy fajita, spicy aioli & balsamic glaze</i>	
Crispy Rice with Caviar & Ossetra Caviar (4pcs)	21
<i>spicy chu toro with jalapeno & ossetra caviar over pan-seared sushi rice, touch of spicy aioli</i>	
Toro Tartar & Caviar	25
<i>Blue-fin toro, chives, garlic toast, ossetra caviar</i>	
Kumamoto Oysters	28
<i>with cocktail, ponzu sauce & grated horseradish</i>	
<i>add caviar</i>	<i>+\$15 (6pcs) +\$30 (12pcs)</i>
<i>add uni</i>	<i>+\$12 (6pcs) +\$24 (12pcs)</i>

Entrees from the Kitchen

Served with whipped potato, seasonal vegetables

Teriyaki:

(V)Tofu (\$25), Organic chicken breast (\$32), Wild shrimp (\$32), Rib Eye Steak 10oz (\$38)

Parmesan Crusted Chicken Breast	36
<i>Lemon butter sauce</i>	
Roasted Scottish Salmon	36
<i>brown butter sauce / teriyaki sauce</i>	
Roasted Organic Chicken	36
<i>Mushroom truffle cream</i>	
Filet Mignon 8oz	44
<i>Port wine reduction</i>	
Chilean Sea Bass	45
<i>XO seafood sauce</i>	
Surf & Turf	54
<i>Duo of 8oz filet mignon & half fresh Lobster, truffle teriyaki sauce</i>	
30 Day Dry Age Rib Eye (12oz)	52
<i>Port wine reduction & truffle butter</i>	
30 Day Dry Aged Tomahawk (32oz for 2)	110
<i>Port wine reduction & truffle butter</i>	
(V) Cauliflower Steak	28
<i>pan seared cauliflower, spring pea, smoked thyme, truffle mushroom cream sauce</i>	
Filet Mignon with Thai Basil 10oz	36
<i>Sautéed with garlic, market vegetables & Thai basil leaves, potato straws</i>	
Lobster and Shrimp Medallion	39
<i>sweet corn, fingerling potato & sugar snap peas, Lemon butter sauce</i>	
Roasted Whole Lobster	44
<i>served with crispy mashed potato, Lemon butter sauce</i>	

(v) Indicates Vegetarian

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Entrées from Sushi Bar

choice of healthy brown rice or sushi rice

Box of Four Ways

Tuna: 6 sashimi, 4 sushi & spicy tuna roll, tuna tartare 45

Salmon: 6 sashimi, 4 sushi & spicy salmon roll, salmon tartare 42

Yellowtail: 6 sashimi, 4 sushi & spicy yellowtail roll, yellowtail jalapeno 42

Bluefin Toro Tasting 69

hononiku o-toro sashimi, haranaka chu toro sushi, and a Maki roll

Chef Choice Sushi 46

12 pieces assorted sushi

Chef Choice Sashimi 55

15 pieces assorted sashimi

Chef Choice Sushi & Sashimi 58

12 pieces sashimi, 6 pieces sushi, choose one roll from the classic roll section

Chef Choice Sushi & Sashimi Deluxe 78

18 pieces sashimi, 10 pieces sushi, choose one roll from the signature special roll section

Sides for the Table

Crispy Risotto Balls 11

Black Rice Mushroom Risotto 14

Grilled Asparagus / King Mushroom 10

grilled asparagus, sweet onion dressing, shio kombu

Crispy Mashed Potato 10

port wine reduction

(v) Roasted Broccoli sautéed with garlic 12

Fushimi Fried Rice 16

Beef/shrimp/chicken/vegetable or seafood pineapple (\$3)

Stir Fried Yaki Udon 16

choice of chicken, beef, shrimp, vegetable or seafood(\$3)

Kitchen Appetizers

(v) Edamame 8 Spicy Edamame 9

steamed: maldon sea salt

spicy: chili sauce, togarashi pepper with katsu mirin & rice pearl

Homemade Gyoza Pork Or Vegetables 12

Pan-Fried Or Steamed, Served with Yuzu Sweet Soy Vinaigrette

(v) Shishito Peppers 12

togarashi crunch & sea salt

Rock Shrimp Tempura 13

spicy mayo

Crispy Calamari 13

Sweet Thai chili dressing with mango & sesame seeds

Goat Cheese 16

served crispy with plum sauce & toasted garlic bread

Charred Grilled Salmon 16

garlic chips, scallion, seaweed, shio kombu & kabayaki sauce

Short Rib 18

24 hour braised with crispy mashed potato

Miso Ginger Cod 18

ginger & saikyo miso

Petit Filet Mignon 18

truffle wasabi butter, asparagus, whipped potato

Grilled Yellowtail Kama 20

Japanese kabayaki style grilled yellowtail collar

Crab Cake 20

Sweet aioli

Truffle Crusted Lamb Chop 28

Truffle crumbs, truffle lamb jus, whipped potato, mustard

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Special Rolls

choice of brown or white rice

Rainbow "Fushimi Style"

California roll, topped with tuna, salmon, white fish & avocado.

Dragon

eel & cucumber roll, topped with avocado, tobiko, eel sauce

Mummy

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

American Dream

rock shrimp tempura inside, topped with kani tartare., creamy sauce.

Angry Dragon

shrimp tempura, avocado, topped with spicy kani, citrus sweet miso

Sunset Blvd

spicy tuna, salmon, yellowtail, avocado, wrapped with soy paper, plum sauce.

Paradise

spicy lobster, shrimp tempura & fried banana, wrapped with soy paper, yuzu mango sauce

Sex on the Beach

shrimp tempura & spicy tuna inside, top with tuna, salmon & avocado, creamy yuzu and spicy Momiji

Out of Control

yellowtail, tuna, salmon & asparagus roll, topped with seared yellowtail salmon & tuna.
spicy miso, saikyo miso, eel sauce, crispy rice pearl

Fire and ice

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

Lobster Roll

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

Toro Toro Roll

marinated Toro with scallion inside, top with seared Toro, fresh wasabi

18

18

19

19

19

19

19

20

22

21

26

28

Classic Rolls

choice of brown rice or sushi rice

Snow Cali

15

Spicy Tuna

11

Tuna Avocado

11

Tuna

10

Spicy Salmon

11

Salmon Avocado

11

Salmon

10

Yellowtail

10

Eel Avocado

11

Philadelphia

11

Yellowtail Scallion

11

Shrimp Tempura

12

Boston

11

Alaskan

11

Chicken Tempura

12

Vegetarian Rolls

choice of healthy brown rice or sushi rice

Avocado

8

Cucumber

8

Peanut Avocado

9

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

9

Summer Roll (NO RICE)

13

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

Nigiri Sushi/Sashimi (a la carte)

choice of healthy brown rice or sushi rice, (3 pieces in an order)

	piece / order		piece / order	
Blue-Fin Tuna Belly- chu-Toro	10	28	King Salmon	8 22
O-Toro	12	32	Spot Shrimp-botan ebi	7 19
Blue-Fin Tuna-maguro	7	19	Red Snapper-madai	6 16
Eel-unagi	6	16	Scallop-hotate	5 14
Yellowtail-Hamachi	6	16	Salmon Roe-ikura	7 19
Salmon-sake	6	16	Shima Aji-striped jack	7 19
Kanpachi -baby yellowtail	7	19	Sea Urchin-uni	MP

(v) Indicates Vegetarian

Please advise us of an allergy or dietary requirements

Fushimi has several private rooms available for parties of 10-70 people, Please inquire

Soup

Miso Soup **7**
organic silken tofu, enoki mushroom, shiitake mushroom, wakame seaweed, carrot & scallion

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

Japanese Chicken Meat Ball Soup **12**
chicken broth, scallion, mushrooms, wakame seaweed

Lobster Bisque **16**
Maine lobster, micro shisho & truffle oil, mozzarella toast

Hot Appetizers

(v) Edamame **8**
steamed: maldon sea salt

Spicy Edamame **9**
spicy: chili sauce. togarashi pepper with katsuo mirin & rice pearl

Homemade Pork Potsticker **12**
pan-fried or steamed, sweet soy vinaigrette

(V) Homemade Vegetable Gyoza **12**
pan-fried or steamed, sweet soy vinaigrette

(v) Organic Shishito Peppers **12**
togarashi crunch & sea salt

Crispy Calamari **13**
lightly fried, sweet Thai dressing with mango & sesame seeds

Rock Shrimp Tempura **13**
spicy aioli

Char-Grilled Salmon Cube **16**
Garlic chips, scallion, seaweed, shio kambu, kabayaki sauce

Goat Cheese **16**
served crispy with plum sauce & toasted garlic bread

Roasted Duck **18**
mango, cucumber, lime mint hoisin reduction

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

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

Crab Cake **20**
served with a crispy shrimp, sweet chili aioli

Grilled Yellowtail Kama **20**
Japanese kabayaki style yellowtail collar, scallion

Salad

(v) Seaweed Salad **7**

(v) Fushimi Salad **10**
organic baby romaine heart lettuce, cherry tomato, carrot shavings. pineapple ginger dressing

(V) Charred Mushroom & Spinach **13**
Sesame ponzu dressing

Chicken Avocado Salad **14**
organic spring mix, avocado, cucumber, char-grilled chicken breast, yuzu wasabi vinaigrette

Aromatic Duck Salad **16**
candied pecan, sugar snap peas, mango, organic spring mix lime 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) **2**

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

<p>(V)Indicates Vegetarian Please advise us if you have any food allergies All dishes are prepared when ordered, please be patient</p>
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Signature Special Rolls

choice of healthy brown rice or sushi rice

Rainbow Roll “Fushimi Style” **18**
california roll, topped with tuna, salmon white fish & avocado

Dragon Roll **18**
eel & cucumber roll, topped with avocado, tobiko, eel sauce

American Dream **19**
rock shrimp tempura inside, topped with kani tartare, creamy sauce

Mummy **19**
shrimp tempura, cucumber inside, topped with lobster meat seared pepper tuna & avocado. yuzu mango sauce

Sunset Blvd **19**
spicy tuna, salmon, yellowtail, avocado & crispy noodles inside, wrapped with soy paper. plum sauce

Angry Dragon **19**
shrimp tempura, avocado, topped with spicy kani. citrus sweet miso, eel sauce

Paradise **19**
spicy lobster, shrimp tempura & fried banana, wrapped with soy paper. yuzu mango sauce

Sex on the Beach **20**
shrimp tempura & spicy tuna inside, top with salmon, tuna and avocado, creamy yuzu sauce & spicy momiji

Fire and Ice **21**
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

Out of Control **22**
yellowtail, tuna, salmon & asparagus roll, topped with seared yellowtail salmon & tuna.spicy miyo, saikyo miso, eel sauce. crispy rice pearl

Lobster **26**
lobster tempura, mango, cucumber roll. topped with spicy lobster & shrimp meat. sweet aioli, eel sauce

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

Nigiri Sushi/Sashimi (A La Carte)

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

Tuna Belly- Chu Toro	piece / order
	10 28
O-Toro	12 32

Blue Fin Tuna-magu 7 19

Flying Fish Roe-Tobiko 5 14

White Tuna-shiro maguro .5 14

King Salmon 8 22

Salmon-sake 6 16

Yellowtail-hamachi 6 16

Eel-unagi 6 16

Red Snapper-madai 6 16

Salmon Roe-ikura 7 19

Scallop-hotate 5 14

Spot Shrimp-botan ebi 7 19

Shima Aji-stripe jack 7 19

Kanpachi-baby yellowtail 7 19

Uni-sea urchin MP



Bento Box **\$32**

Choice of Miso Soup or House salad

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

Entrées from the Kitchen

Served with whipped potato, Roasted Broccolini & Asparagus

Teriyaki chicken breast	32
wild sea shrimp	32
rib eye steak 10oz	38

Parmesan Crusted Chicken Breast	36
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aged parmesan, mozzarella, pank, lemon butter sauce

Roasted Organic Chicken	36
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truffle mushroom cream

Scottish Salmon	36
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brown butter sauce

The King of Steak 8oz	44
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grilled filet mignon, port wine reduction

Chilean Sea Bass XO	45
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XO seafood sauce

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

Surf & Turf	54
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duo of char grilled 8oz filet mignon & half lobster, truffle teriyaki sauce

(V) Cauliflower Steak	28
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garlic butter pan seared cauliflower, spring peas, onion, smoked thyme, truffle mushroom cream

Filet Mignon with Thai Basil 10oz	36
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garlic, market vegetables & Thai basil leaves.
pommes pailles (potato straws) (does not come with side)

Lobster Medallion & Shrimp	39
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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	45
Salmon : 6 sashimi, 4 sushi & spicy salmon roll. salmon tartare	42
Yellowtail : 6 sashimi, 4 sushi & spicy yellowtail roll. yellowtail jalapeno	42

BlueFin Toro Tasting	69
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Hohoniku O-Toro sushi, Haranaka Chu-toro sashimi
Nakaochi bone scraped Maki roll

Chef's Sushi	46
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12 pieces assorted sushi

Chef's Sashimi	55
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15 pieces assorted sashimi

Chef's Sushi & Sashimi	58
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12 pieces sashimi, 6 pieces sushi, choose one roll from the classic roll section

Chef's Sushi & Sashimi Deluxe	78
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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

Snow California	15	Eel Avocado	10
Tuna	10	Eel Cucumber	10
Salmon	10	Spicy Tuna	10
Salmon Avocado	10	Boston	10
Spicy Salmon	10	Philadelphia	10
Tuna Avocado	10	Alaskan	10
Yellowtail Scallion	10	Shrimp Tempura	12
Shrimp Avocado	10	Chicken Tempura	12

(V) Avocado	8	(V) Peanut Avocado	9
(V) Cucumber	8		
(V) A.A.C (asparagus, avocado, cucumber)			9
(V) Summer Roll (NO RICE)			13

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

Sharing for the Table

Crispy Mashed Potato	10
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port wine reduction

Grilled Asparagus/King Mushroom	10
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Sweet onion, shio kombu

Roasted Broccolini	12
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Fushimi Fried Rice	16
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choice of chicken, beef, shrimp, vegetable or seafood pineapple(\$3)

Stir Fried Yaki Udon	16
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choice of chicken, beef, shrimp, vegetable or seafood (\$3)

Lunch Menu

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

Sushi Box **\$21**

Choice of can soda or spring water

Entrées Choice of One:	Spicy Salmon Cracker OR Spicy tuna Cracker
1. American Dream 2. Angry Dragon 3. Sunset Boulevard 4. Paradise 5. Fire & Ice	Sushi or Sashimi Choice of One: 1. Yellowtail 2. Salmon 3. Tuna 4. White Tuna 5. Eel

Kitchen Box **\$21**

Choice of can soda or spring water

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 a can soda or spring water
choice of healthy brown rice or sushi rice.

Any Two Rolls **\$18** or Any Three Rolls **\$24**

(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

served with a can soda or spring water

Sushi	8 pcs. with 1 California Roll	24
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Sashimi	10 pcs assorted fish	24
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Sushi & Sashimi		26
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3 pcs of sashimi, 6 pcs of sushi & choose one roll from lunch special rolls section

(V)Indicates Vegetarian
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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-10:30PM

Friday: 11:30AM-11:30PM

Saturday: 12:00PM-11:30PM

Sunday: 12:00PM-10:00PM



Catering Menu

Sushi Lover	\$170
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50 pieces of tuna, salmon, yellowtail

Classic Rolls Platter	\$85
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10 assorted classic rolls

Special Rolls Platter	\$90
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5 signature Rolls

Sushi & sashimi Platter	\$195
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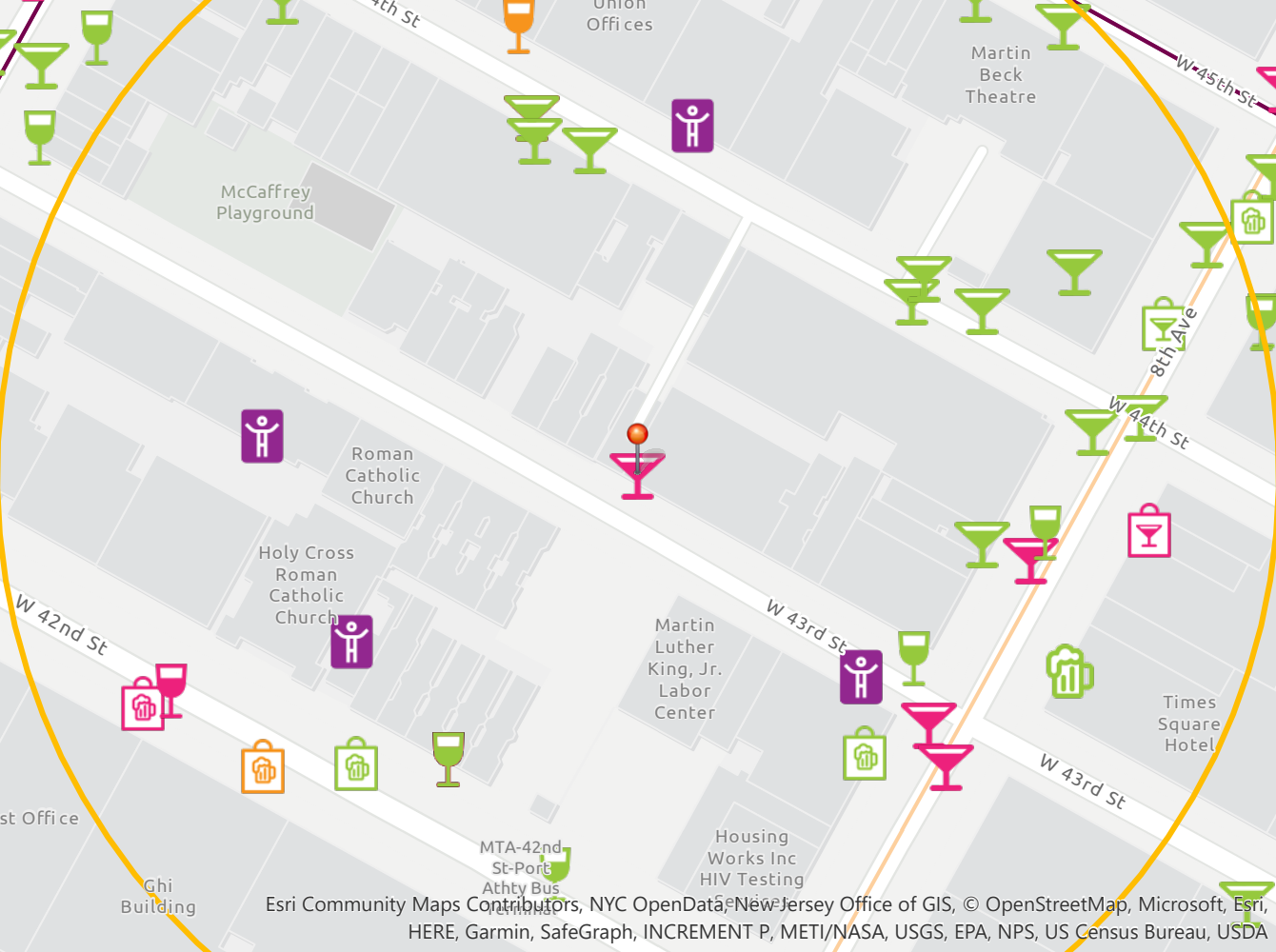
30 pieces sushi & 30 pieces sashimi, assorted fish

Rolls Lover	\$145
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5 classic rolls, and 5 signature rolls

Side choices of Hot Appetizer (50 pieces) \$65 (100 pieces) \$115	
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Homemade pork or vegetable Gyoza, crispy calamari



McCaffrey
Playground

Roman
Catholic
Church

Holy Cross
Roman
Catholic
Church

Martin
Luther
King, Jr.
Labor
Center

Times
Square
Hotel









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WED	11:00 AM - 10:00 PM
THUR	11:00 AM - 10:00 PM
FRI	11:00 AM - 10:00 PM
SAT	11:00 AM - 10:00 PM
SUN	11:00 AM - 10:00 PM





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Fushimi 
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THURSDAY	11:30AM	10:00PM
FRIDAY	11:30AM	11:00PM
SATURDAY	11:30AM	11:00PM

