

PRIVATE SPACES



GRAND ROOM:

- Monday through Thursday capacity = 40 minimum.
- Friday through Sunday capacity = 50 minimum.

This is designed for grand scale events and celebrations, accommodating a wide range of occasions from elegant seated dinners to lively standing receptions. This expansive space boasts high ceilings and sophisticated decor, providing a luxurious backdrop for your event. With flexible seating arrangements and state-of-the-art audiovisual systems, the Grand Room is perfect for large gatherings, galas, and corporate events, ensuring an unforgettable experience for all guests.



BAR & LOUNGE:

- Monday through Thursday capacity = 30 minimum.
- Friday through Sunday capacity = 40 minimum.

The Bar and Lounge, nestled at the heart of the restaurant, serves as a dynamic hub for social gatherings, dining, and dancing. With its central location and multiple entrances, it seamlessly connects all areas. Boasting a stylish DJ booth and captivating decor, it's the ultimate venue for unforgettable experiences.

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SAKURA ROOM: • Monday through Sunday capacity = 20 minimum.

This is the smaller of the two private dining rooms and is located in the back of the restaurant. With its special decoration and adjustable lighting, the room can be used for various events. For larger events, it can be combined very well with the bar and lounge area. From family dinners and work meetings to wedding celebrations, you'll feel right at home here.



MOMO ROOM: • Monday through Thursday capacity = 20 minimum. • Friday through Sunday capacity = 30 minimum.

This is a versatile space for private and corporate events, offering natural light, conference amenities, and dining options ranging from diner-style to passed hors d'oeuvres. With two doors and attentive service, it is ideal for ceremonies and conferences of any kind.

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FUSHIMI BUYOUT

- Minimum capacity: 100 people
- Maximum capacity: 250 seated 700 standing

Fushimi aims to produce visionary Japanese-fusion dishes, using the highest quality ingredients and state-of-the-art methods. Hand-picked, fresh ingredients from local farms are shipped weekly to each location and are artistically handled by our expert chefs. The restaurant flaunts its exceptional menu, premium service, and its trendy ambiance and nightlife, making Fushimi Staten Island, Bay Ridge, Williamsburg, and the newly opened Times Square location a MUST-GO! Highly recommended by the Zagat Survey & Michelin Guide, Fushimi welcomes customers looking for innovative developments of traditional cuisines, Japanese food lovers, or simply anyone wanting to try something new.