

zushi lunch menu

zushi surry hills & zushi darlinghurst only

AVAILABLE MONDAY TO FRIDAY 12-3PM ONLY

salmon soba soup	salmon, soba noodles, kale, nori, dashi ^	15
tempura udon	tempura fish, udon noodles, wakame, asian greens, dashi ^	15
chicken donburi	teriyaki chicken, asian greens, rice *	15
salmon donburi	teriyaki salmon, asian greens, rice *	15
popcorn chicken donburi	popcorn chicken, honey mayo, rice ^	15
chicken katsu donburi	panko breadcrumbed chicken, honey mayo, sweet soy, asian greens, rice ^	15
beef donburi	stir fried wagyu beef strips in a sweet soy, asian greens, rice *	18
superfoodo salad	fresh salmon, kale, tofu, brown rice, quinoa	17
salmon tataki salad	salmon tataki, soba noodles, yuzu ponzu ^	17
sashimi bimbimbam	assorted sashimi, salad, sesame oil, rice *	17
sashimi set	assorted sashimi 10pcs, salad, rice	20
chicken bento	teriyaki chicken, sashimi, tofu, salad, rice *	25
salmon bento	teriyaki salmon, sashimi, tofu, salad, rice *	25
chicken katsu bento	panko breadcrumbed chicken, honey mayo, sweet soy, sashimi, tofu, salad, rice ^	25
beef bento	stir fried wagyu beef strips, sashimi, tofu, salad, rice *	28
sides		
miso soup	miso, dashi broth, tofu, wakame, shallots ^	3
edamame	green soy beans, sea salt (chilli optional)	7
wakame kale salad	seaweed, kale, sesame vinegar ^	7
cucumber salad	pickled cucumber, bonito flakes	7
asian greens	asian greens, shiitake mushrooms *	12
goma-ae	spinach, sesame dressing	8
crispy gyoza	4pc deep-fried pork gyoza ^	9
sashimi	6pc mixed sashimi	12

zushi menu

zushi surry hills & zushi darlinghurst only

AVAILABLE ALL DAY – LUNCH & DINNER

edamame	green soy beans, sea salt (chilli optional)	7
wakame kale salad	seaweed, kale, sesame vinegar ^	7
cucumber salad	pickled cucumber, bonito flakes	7
goma-ae	spinach, sesame dressing	8
agedashi tofu	crisp-fried silken bean curd, dashi *	15
crispy scallops	lightly battered <i>hokkaido</i> scallops, wonton crackers, wasabi mayo, chilli ^	15
pork gyoza	pan-fried pork dumplings, japanese vinegar ^	15
prawn gyoza	pan-fried prawn dumplings, japanese vinegar ^	16
nasu dengaku	eggplant, caramelised miso, lotus root ^	16
popcorn chicken	deep fried chicken, lime, honey mayo ^	18
seasonal tempura	chef's choice, dashi sauce ^	19
sashimi tacos	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, wonton crackers *	20
tuna tataki	seared tuna, tamari ponzu, leek, shallots	21
sashimi small	sashimi 10pcs	19
sashimi deluxe	sashimi 20pcs	38
sushi small	assorted nigiri 7pcs	21
sushi deluxe	assorted nigiri 14pcs	42
sushi + sashimi	sashimi 10pcs, nigiri 10pcs	48

**See website for more specials*

vegie crunch roll	tempura pumpkin, avocado, cucumber, sweet soy+honey mayo *	18
rainbow roll	salmon, tuna, prawn, flying fish roe, cucumber, avocado, honey+chilli mayo *	18
tiger roll	katsu prawn, cucumber, avocado, prawn, sweet soy+honey mayo ^	18
spider roll	soft-shell crab, cucumber, avocado, wasabi mayo	18
ocean roll	salmon, cucumber, avocado, flying fish roe, seared salmon, sweet soy+honey mayo *	18
wagyu roll	wagyu, asparagus, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	18
teriyaki chicken	grilled teriyaki chicken, asian greens, leek *	24
teriyaki salmon	teriyaki salmon, asian greens, leek *	24
bbq beef	wagyu beef strips stir fried in a sweet soy, asian greens *	26
wagyu steak	medium rare <i>VIC tajima</i> wagyu sirloin 4+, garlic chives, shiitake mushrooms, nashi pear+apple soy *	45

most items on our menu are gluten free with some exceptions

*can be made gluten free **

cannot be made gluten free ^

**See website for more specials*

zushi lunch menu

zushi barangaroo only

AVAILABLE MONDAY TO THURSDAY 12-3PM ONLY

miso soup	miso, dashi broth, tofu, wakame, shallots ^	3
edamame	green soy beans, salt (chilli optional)	7
crispy gyoza	4pc deep-fried pork dumplings ^	9
pan-fried gyoza	5pc pan-fried pork dumplings ^	15
6pc sashimi	6pc mixed sashimi	12
salmon soba	grilled huon TAS salmon, dashi broth, soba noodles leek, shiitake mushrooms, edamame, nori ^	18
tempura udon	prawn tempura, dashi broth, udon noodles, leek wakame, spinach, shiitake mushrooms, shallots ^	18
sashimi set	assorted sashimi 10pcs, salad, rice	20
sashimi bimbimbam	assorted sashimi, salad, sesame oil, rice	17
superfoodo salad	fresh salmon, kale, tofu, brown rice, quinoa	17
wagyu beef bimbimbam	wagyu beef strips, salad, rice, egg	20
vegie bento	miso eggplant, assorted vegie sushi 5pcs, veg tempura, salad, rice ^	25
popcorn chicken bento	deep-fried chicken, honey mayo, lime, sashimi, braised teriyaki vegie, rice ^	30
tempura bento	mixed tempura, dashi sauce, sashimi, goma-ae, rice *	30
salmon bento	huon tas salmon, saikyo miso, sashimi, braised teriyaki vegie, rice ^	35
barra bento	steamed WA cone bay barramundi, sashimi, braised teriyaki vegie, rice	35
lamb bento	grilled NSW mirrool creek lamb rump, rosemary teriyaki, sashimi, braised teriyaki vegie, rice	35
wagyu bento	stir fried wagyu beef strips, shiitake mushrooms, sashimi, braised teriyaki vegie, rice	35

most items on our menu are gluten free with some exceptions

*can be made gluten free **

cannot be made gluten free ^

zushi menu

zushi barangaroo only

AVAILABLE ALL DAY – LUNCH & DINNER

oysters	fresh oysters natural/chilli ponzu vinaigrette	4
miso soup	miso, dashi broth, tofu, wakame, shallots ^	3
edamame	green soy beans, salt (chilli optional)	7
wakame kale salad	seaweed, kale, sesame vinegar ^	7
cucumber salad	pickled cucumber, bonito flakes	7
green salad	green salad, cherry tomatoes, yuzu, mullet roe	8
goma-ae	spinach, sesame dressing	8
agedashi tofu	crisp-fried silken bean curd, bonito flakes, dashi	15
pork gyoza	pan-fried pork dumplings, japanese vinegar ^	15
prawn gyoza	pan-fried prawn dumplings, japanese vinegar ^	15
nasu dengaku	eggplant, caramelised miso, lotus root ^	16
popcorn chicken	deep-fried chicken, lime, honey mayo ^	18
calamari kushi-katsu	crumbed SA calamari skewer, chilli mayo ^	6 each
salmon croquettes	huon TAS salmon, panko breadcrumbs, potato, edamame, wasabi tartare ^	15
sake mussels	TAS Spring bay mussels, sake, chilli, kombu dashi, shallot oil	16
japanese meatballs	wagyu, pork, shiitake mushrooms, tonkatsu sauce ^	14
sashimi tacos	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, wonton crackers *	20
tuna carpaccio	yellowfin tuna, bonito vinegar, pomegranate, pickled cucumber, shiso leaf *	25
scallop carpaccio	aburi hokkaido scallops, white truffle oil, lime	20
wagyu tataki	seared wagyu, tamari ponzu, garlic chips, eschallots	24

sashimi small	sashimi 10pcs	19
sashimi deluxe	sashimi 20pcs	38
sushi small	assorted nigiri 7pcs	21
sushi deluxe	assorted nigiri 14pcs	42
sushi + sashimi	sashimi 10pcs, nigiri 10pcs	48
sashimi boat	chef's selection of assorted sashimi	120
vegie crunch roll	tempura pumpkin, avocado, cucumber, sweet soy+honey mayo *	18
rainbow roll	salmon, tuna, prawn, flying fish roe, cucumber, avocado, honey+chilli mayo *	18
tiger roll	prawn katsu, cucumber, avocado, prawn, sweet soy+honey mayo ^	18
spider roll	soft-shell crab, cucumber, avocado, wasabi mayo	18
ocean roll	salmon, cucumber, avocado, flying fish roe, seared salmon belly, sweet soy+honey mayo *	18
wagyu roll	wagyu, asparagus, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	18
veg tempura	asparagus, sweet potato, broccolini, enoki mushrooms, dashi sauce ^	19
garfish tempura	<i>NSW</i> garfish beer battered in hitachino white ale, japanese vinegar, shichimi, lime ^	20
calamari tempura	<i>SA</i> calamari, rice flour, furikake, chilli mayo *	24
prawn tempura	<i>QLD</i> tiger prawns, dashi ^	25

miso salmon	oven roasted <i>huon TAS</i> salmon, crispy skin, marinated in saikyo miso, grilled leek ^	32
steamed barra	steamed <i>WA cone bay</i> barramundi, radish, bok choy, chilli, ginger, dashi broth *	35
teriyaki lamb	<i>NSW mirrool creek</i> lamb rump, roasted eschallots, smoked eggplant purée, rosemary teriyaki	32
wagyu steak	<i>VIC tajima</i> wagyu sirloin 4+, medium rare, garlic chives, shiitake mushrooms, nashi pear+apple soy *	45
yuzu mushrooms	yuzukoshō baked japanese mushrooms *	12
wasabi mash	wasabi, potato mash	9
bok choy	bok choy grilled, kombu butter	12
steamed rice	white or brown	2.5

most items on our menu are gluten free with some exceptions

*can be made gluten free **

cannot be made gluten free ^