

zushi lunch menu

zushi surry hills & zushi darlinghurst only

AVAILABLE MONDAY TO FRIDAY 12-3PM ONLY

chicken donburi	teriyaki chicken, asian greens, rice *	17
salmon donburi	teriyaki salmon, asian greens, rice *	17
popcorn chicken donburi	popcorn chicken, honey mayo, rice ^	17
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
beef bento	stir fried wagyu beef strips, sashimi, tofu, salad, rice	28
sides		
miso soup	miso, dashi broth, tofu, wakame, shallots ^	3.5
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	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	
pork gyoza	pan-fried pork dumplings, ponzu ^	15	
nasu dengaku	eggplant, caramelised miso, lotus root ^	16	
honey prawns	caramelised tiger prawns	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	tempura 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
barra shioyaki	grilled WA cone bay barramundi, wasabi, radish	33
wagyu steak	medium rare VIC tajima wagyu sirloin 4+, garlic chives, shiitake mushrooms, nashi pear+apple soy	45

**See website for more specials*

zushi lunch menu zushi barangaroo only

AVAILABLE MONDAY TO THURSDAY 11.30AM-3PM ONLY

miso soup	miso, dashi broth, tofu, wakame, shallots ^	2
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 salmon, dashi broth, soba noodles, leek, shiitake mushrooms, edamame, nori ^	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
sashimi salad	assorted sashimi, mixed salad, mullet roe, yuzu	18
wagyu beef bimbimbam	wagyu beef strips, salad, rice, egg	20
hiyashi ramen	salmon, chilled ramen noodles, dashi, egg ^	18
vegie bento	miso eggplant, assorted vegie sushi 5pcs, veg tempura, salad, rice ^	25
popcorn chicken bento	deep-fried chicken, honey mayo, lime, sashimi, rice paper roll, salmon croquettes, rice ^	30 35
salmon bento	<i>huon tas</i> salmon, saikyo miso, sashimi, rice paper roll, salmon croquettes, rice ^	35
barra bento	grilled <i>WA cone bay</i> barramundi, sashimi, rice paper roll, salmon croquettes, rice *	35
wagyu bento	stir fried wagyu beef strips, shiitake mushrooms, sashimi, rice paper roll, salmon croquettes, 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
goma-ae	spinach, sesame dressing	8
sashimi special	chef's weekly special, chilli ponzu	20
sashimi small	sashimi 10pcs	19
sashimi deluxe	sashimi 20pcs	38
sushi combo	assorted nigiri 5pcs, hosono-maki	18
sushi + sashimi	sashimi 10pcs, nigiri 10pcs	48
sashimi boat	chef's selection of assorted sashimi	120
sashimi tacos	salmon, tuna, avo, yuzu granita, flying fish roe,	20
snapper sashimi	<i>NZ snapper</i> , bonito vinegar, celeriac, coriander, cucumber, red radish, fingerlimes *	22
tuna carpaccio	yellowfin tuna, bonito vinegar, pomegranate, pickled cucumber, shiso leaf *	25
scallop carpaccio	aburi <i>hokkaido</i> scallops, white truffle oil, lime *	20
wagyu tataki	seared wagyu, tamari ponzu, garlic chips, shallots	24

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	tempura 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 belly, sweet soy+honey mayo *	18
wagyu roll	wagyu, asparagus, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	18
pork gyoza	pan-fried pork dumplings, japanese vinegar ^	15
prawn gyoza	pan-fried prawn duplings, japanese vinegar ^	15
agedashi tofu	crisp-fried silken bean curd, bonito flakes, dashi *	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	<i>huon TAS</i> salmon, panko breadcrumbs, potato, edamame, wasabi tartare ^	15
bao bun	pulled pork, kale, capsicum, tempura enoki mushrooms, coriander, crispy quinoa, sweet soy ^	7 each
unagi teriyaki	<i>grilled eel, teriyaki sauce, quinoa, eschallots</i>	24

zucchini flower tempura	zucchini flowers 4pcs, dashi sauce ^	24
veg tempura	asparagus, sweet potato, broccoli, enoki mushrooms, dashi sauce ^	19
beer battered tempura	hitachino white ale battered seafood of the day, japanese vinegar, shichimi, lime ^	24
calamari tempura	SA calamari, rice flour, furikake, chilli mayo	24
prawn tempura	QLD tiger prawns 3pcs, dashi ^	25
miso salmon	oven roasted <i>huon TAS</i> salmon, crispy skin, marinated in saikyo miso, grilled leek ^	32
grilled mackerel	QLD Spanish mackerel, coffin bay SA vongole, yuzukoshō, leek, garlic chives, kombu butter	38
steamed barra	steamed WA cone bay barramundi, radish, bok choy, chilli, ginger, dashi broth *	35
teriyaki lamb	NSW <i>mirrool creek</i> lamb rump, macadamia smoked eggplant purée, rosemary teriyaki	32
wagyu steak	VIC <i>tajima</i> wagyu sirloin 4+, medium rare, garlic chives, shiitake mushrooms, nashi pear+apple soy *	45
asparagus	grilled asparagus, miso anchovy butter	14
green salad	green salad, cherry tomatoes, yuzu, mullet roe	8
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 ^

ZUSHI VEGETARIAN/VEGAN MENU

Please be advised this menu is based on our utmost knowledge

Enquire with staff if you require more information about ingredients

edamame	green soy beans, sea salt (chilli optional)
wakame kale salad	seaweed, kale, sesame vinegar
cucumber salad	pickled cucumber, no bonito flakes
goma-ae	spinach, sesame dressing
agedashi tofu	crisp-fried silken bean curd, no dashi sauce
nasu dengaku	eggplant, caramelised miso, lotus root
veg tempura	asparagus, sweet potato, broccoli, enoki mushrooms, no dashi sauce
vegie sushi small	mixed vegie sushi nigiri 7pcs
vegie sushi deluxe	mixed vegie sushi nigiri 10pcs
vegie crunch*	tempura pumpkin, avo, cucumber, sweet soy+honey mayo 8pcs
vegie roll	mixed vegie maki roll 5pcs
avocado roll	mini avocado roll 6pcs
cucumber roll	mini cucumber roll 6pcs
veg tempura	assorted vegetable lightly battered, no dashi sauce
teriyaki vegetables	wok tossed mixed vegetables, teriyaki sauce
Lunch Only	
superfoodo salad	kale, tofu, brown rice, quinoa, walnut oil
vegie bimbimbam	assorted salad, sesame oil, rice

*Traces of egg in flour (corn flour optional)

*All mayo contain egg