



zushi surry hills only lunch menu

AVAILABLE MONDAY TO SUNDAY 11:30AM-3PM ONLY

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
asian greens	asian greens, shimeji mushrooms tamari, sesame oil	12
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 soup	salmon, soba noodles, kale, nori, dashi ^	15
sashimi bento	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
salmon tataki salad	salmon tataki, soba noodles, yuzu ponzu ^	17
sashimi salad	salmon, tuna, mixed salad, avocado, carrot, crispy brown rice, black sesame, yuzu vinaigrette	18
chicken donburi	teriyaki chicken, asian greens, rice *	15
salmon donburi	teriyaki salmon, asian greens, rice *	15
chicken karaage donburi	chicken karaage, 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
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, salad, tofu, rice ^	25
beef bento	stir fried wagyu beef strips in a sweet soy, sashimi, salad, tofu, rice *	28

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AVAILABLE ALL DAY – LUNCH & DINNER

oysters	fresh oysters	3.5
	natural/chilli ponzu vinaigrette	
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
asian greens	asian greens, shiimeji mushrooms, tamari, sesame oil	12
baby octopus salad	baby octopus, kale, asparagus, sesame oil, pickled daikon + carrot, lemon juice	15
sashimi salad	salmon, tuna, mixed salad, avocado, carrot, crispy brown rice, black sesame, yuzu vinaigrette	18
sashimi tacos	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, wonton crackers *	20
scallop carpaccio	seared <i>hokkaido</i> scallops, white truffle oil, flying fish roe, shiso cress, yuzu vinaigrette*	20
kingfish tataki	lightly seared <i>Hiramasa</i> kingfish with yuzu miso, fennel, flying fish roe*	22
tuna tataki	seared tuna, tamari ponzu, leek, shallots sesame oil, chilli flakes	21
sashimi small	sashimi 10pcs	19
sashimi deluxe	sashimi 20pcs	38
sushi small	assorted nigiri 7pcs	21
sushi deluxe	assorted nigiri 14pc	42
sushi + sashimi	sashimi 10pcs, nigiri 10pcs	48
sashimi omakase	“we trust you!” special chef’s selection of our best sashimi	60
agedashi tofu	crisp-fried silken bean curd, dashi *	15
roasted pumpkin	roasted <i>Japanese</i> pumpkin, pickled cauliflower, crispy quinoa, edamame	16
bao bun	pulled pork belly with sweet soy, mixed leaves, chilli^	7 each
honey prawn	caramelised <i>QLD</i> tiger prawns, honey mayo	18

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
chicken karaage	deep-fried chicken, lemon, honey mayo ^	18
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, avocado, cucumber, 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
teriyaki chicken	teriyaki chicken, asian greens, garlic chives *	24
teriyaki salmon	teriyaki salmon, asian greens, leek *	24
bbq beef	wagyu beef strips stir fried in a sweet soy, asian greens *	26
barramundi	grilled <i>WA cone bay</i> barramundi, bok choy, teriyaki sauce, shallot oil *	32
pork belly	twice cooked pork belly, teriyaki sauce, edamame, onion jam, apple jam, shiso cress	32
miso cod	miso glazed <i>NZ</i> red rock cod, grilled broccolini	36
wagyu steak	<i>VIC tajima</i> wagyu sirloin 4+, medium rare, 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 ^

tag your zushi pics with #zushisurryhills



zushi barangaroo only

zushi lunch menu

AVAILABLE MONDAY TO THURSDAY 11.30AM - 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
salmon soba	grilled salmon, dashi broth, soba noodles, leek, shiitake mushrooms, edamame, nori ^	18
fish tempura udon	fish tempura, dashi broth, udon noodle soup, leek, shiitake mushrooms, edamame, nori ^	18
sashimi bimbimbam	assorted sashimi, salad, sesame oil, rice *	18
superfoodo salad	fresh salmon, kale, tofu, brown rice, quinoa, sesame oil	17
wagyu beef bimbimbam	wagyu beef strips, salad, rice, egg *	20
zushi bento	weekly chef's special bento box ~ <i>limited serve</i> sashimi, tempura, warm/cold entrée, miso soup, rice ^	50
sashimi bento	assorted sashimi 10pcs, braised vegies, salmon rice paper roll, wakame kale salad, rice	25
vegie bento	miso eggplant, vegie crunch rolls, yuzu mushrooms & lentils, braised vegies, wakame kale salad, rice *	28
pork rib bento	teriyaki balsamic glazed pork ribs, sashimi, braised vegies, salmon rice paper roll, wakame kale salad, rice	37
honey prawn bento	caramelised honey prawns, sashimi, braised vegies, salmon rice paper roll, wakame kale salad, rice *	37
chicken karaage bento	deep-fried chicken, honey mayo, sashimi, salmon rice paper roll, wakame kale salad, rice ^	32
salmon bento	salmon, saikyo miso, sashimi, braised vegies, 35 salmon rice paper roll, wakame kale salad, rice	37
wagyu bento	wagyu beef strips, shiitake mushrooms, garlic chives, sesame oil, sashimi, braised vegies, salmon rice paper roll, wakame kale salad, rice	37

zushi barangaroo only

zushi menu

AVAILABLE ALL DAY – LUNCH & DINNER

oysters	fresh oysters	4
	natural/chilli ponzu vinaigrette	
grilled oysters	grilled oysters	5
	ponzu vinaigrette	
miso soup	miso, dashi broth, tofu, wakame, shallots	3
clam miso soup	miso, clams, dashi broth	6
edamame	green soy beans, salt (chilli optional)	7
wakame kale salad	sherry vinegar, seaweed, fresh kale, leek, nori	7
pickles	radish, carrot, cucumber, rice vinegar	7
	white sesame, sesame oil	
coleslaw	cabbage salad, sesame mayo dressing	8
goma-ae	spinach, sesame dressing	8
sashimi small	sashimi 10pcs	21
sashimi deluxe	sashimi 20pcs	42
sushi combo	assorted nigiri 6pcs	24
sushi + sashimi	sashimi 10pcs, nigiri 10pcs	55
sashimi boat	chef's selection of assorted sashimi	120
sashimi tacos	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, shiso cress, wonton crackers *	22
coral trout sashimi	<i>bowen QLD</i> coral trout, thinly sliced, chilli ponzu, sesame	22
kingfish sashimi	<i>SA hiramasa</i> kingfish, bonito vinegar, pickled cucumber, mandarin, shallot oil, shiso cress *	24
ocean trout carpaccio	<i>TAS</i> ocean trout, pickled yellow beetroot, finger lime, umeshu vinaigrette	25
scallop carpaccio	aburi <i>hokkaido</i> scallops, white truffle oil, shiso cress, roe, lime *	22
tuna tataki	seared <i>mooloolaba QLD</i> tuna tataki, tamari ponzu, leek, basil cress	28
wagyu tataki	seared wagyu, tamari ponzu, garlic chips, shallots	24

vegie crunch roll	tempura pumpkin, avocado, cucumber, sweet soy+honey mayo *	20
rainbow roll	salmon, tuna, prawn, flying fish roe, cucumber, avocado, chilli mayo *	20
tiger roll	prawn katsu, cucumber, avocado, prawn, sweet soy+honey mayo ^	20
spider roll	soft-shell crab, cucumber, avocado, wasabi mayo	20
ocean roll	salmon, cucumber, avocado, flying fish roe, seared salmon belly, sweet soy+honey mayo *	20
wagyu roll	wagyu, asparagus, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	20
dragon roll	grilled eel, prawn katsu, cucumber, potato crunch, sweet soy ^	20
pork gyoza	pan-fried pork dumplings, japanese vinegar, sesame oil ^	15
seafood dumplings	crispy prawn and calamari dumplings, rice paper, dashi broth, nori	24
harumaki spring rolls	deep-fried <i>huon TAS</i> salmon, kale, bean sprouts ^	14
agedashi tofu	crisp-fried silken bean curd, bonito flakes, dashi *	15
chicken karaage	deep-fried chicken, lime, honey mayo ^	18
honey prawns	caramelised honey prawns, rice flour	20
bao bun	pulled pork, kale, capsicum, tempura enoki mushrooms, coriander, crispy quinoa, sweet soy ^	7 each
nasu dengaku	eggplant, caramelised miso, sesame oil	16
grilled calamari	SA calamari, cherry tomatoes, lime dashi, shallots	28
yuzu scallops	seared scallops, egg emulsion, yuzu foam, brown butter	28

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snapper tempura	NZ snapper, chilli, japanese vinegar, lime ^	24
mushroom tempura	shiitake, shimeji, king oyster & enoki mushrooms, dashi sauce ^	24
veg tempura	asparagus, sweet potato, broccoli, pumpkin, dashi sauce ^	20
mussels & clams	TAS spring bay mussels, NZ diamond clams, bonito broth, shallots	30
pork ribs	teriyaki balsamic glazed, twice-cooked pork ribs, crispy tofu	30
barramundi	grilled cone bay WA barramundi, anchovy broth, baby cos, cherry tomatoes, spinach crunch	35
toothfish	oven roasted glacier 51 toothfish, zucchini flower, shio koji, crispy potato	46
miso salmon	oven roasted huon TAS salmon, crispy skin, marinated in saikyo miso, grilled leek ^	32
teriyaki lamb	NSW mirrool creek lamb rump, macadamia japanese pumpkin purée, rosemary teriyaki	32
wagyu steak	VIC tajima wagyu sirloin mb6+, medium rare, garlic chives, shiitake mushrooms, nashi pear+apple soy, sesame oil *	45
bok choy	bok choy grilled, teriyaki butter	12
japanese pumpkin	pumpkin purée mash	12
braised vegies	steamed carrot, daikon, mushroom, sweet soy	12
green salad	green salad, cherry tomatoes, yuzu, mullet roe	8
yuzu mushrooms	yuzukoshō baked japanese mushrooms, lentils	12
kipfler potatoes	roasted kipfler potatoes, macadamia, teriyaki, truffle oil	12
steamed rice	white or brown	2.5

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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
goma-ae	spinach, sesame dressing
agedashi tofu*	crisp-fried silken bean curd, no dashi sauce
nasu dengaku	eggplant, caramelised miso, lotus root, sesame oil
veg tempura*	mixed vegie, lightly battered, <u>no</u> dashi sauce
vegie sushi small	mixed vegie sushi nigiri
vegie crunch roll*^	tempura pumpkin, avo, cucumber, sweet soy+honey mayo 8pcs
vegie roll	avo+cucumber maki roll 5pcs
avocado roll	mini avocado roll 6pcs
cucumber roll	mini cucumber roll 6pcs
teriyaki vegetables	pan fried mixed vegetables, teriyaki sauce
roasted pumpkin	roasted Japanese pumpkin, pickled cauliflower, crispy quinoa, edamame
Lunch Only	
superfoodo salad	kale, tofu, brown rice, quinoa, walnut oil
vegie bimbibam	assorted salad, sesame oil, rice

**Traces of egg in flour (corn flour optional)*

^All mayo contain egg

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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
pickles	radish, carrot, cucumber, rice vinegar
green salad	green salad, cherry tomatoes, yuzu, <u>no</u> mullet roe
goma-ae	spinach, sesame dressing
coleslaw~	cabbage salad, sesame mayo dressing
bok choy^	bok choy grilled, teriyaki butter
japanese pumpkin^	pumpkin purée mash
kipfler potatoes	roasted kipfler potatoes, macadamia, teriyaki, truffle oil
braised vegies	steamed carrot, daikon, mushroom, sweet soy
yuzu mushrooms	yuzukoshō baked japanese mushrooms, lentil
agedashi tofu*	crisp-fried silken bean curd, <u>no</u> dashi sauce
nasu dengaku	eggplant, caramelised miso, sesame oil
vegie sushi small	mixed vegie sushi nigiri 5pcs
vegie crunch roll*~	tempura pumpkin, avo, cucumber, sweet soy+honey mayo 8pcs
vegie roll	avo+cucumber maki roll 5pcs
avocado roll	mini avocado roll 6pcs
cucumber roll	mini cucumber roll 6pcs
vegie tempura*	mixed vegetable tempura, <u>no</u> dashi sauce
mushroom tempura *	shiitake, shimeji, king oyster & enoki mushrooms, <u>no</u> dashi sauce
teriyaki vegetables	pan-fried mixed vegetables, macadamia, teriyaki sauce sesame oil

**Traces of egg in flour (corn flour optional)*

~All mayo contain egg

^Butter and cream