

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
goma-ae	spinach, sesame dressing	8
cos lettuce salad	baby cos, cherry tomato, lotus root, sesame mayo	8
asian greens	asian greens, shimeji mushrooms tamari, quinoa, 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	14
salmon soba soup	salmon, soba noodles, kale, nori, dashi ^	15
wagyu bimbimbam	stir-fried livingstone wagyu 9+, salad, rice, egg	17
sashimi bimbimbam	assorted sashimi, salad, sesame oil, rice *	17
sashimi salad	assorted sashimi 6pcs, mixed salad, avocado, carrot, flying fish roe, salmon roe, dashi yuzu vinaigrette *	18
sashimi bento	assorted sashimi 10pcs, salad, rice	22
superfoodo salad	fresh salmon, kale, tofu, brown rice, quinoa	17
salmon tataki salad	salmon tataki, soba noodles, avocado, mixed salad, red onion, yuzu ponzu ^	17

chicken donburi	grilled teriyaki chicken, eggplant, zucchini, roasted capsicum, asian greens, rice *	17
salmon donburi	teriyaki salmon, eggplant, zucchini, roasted capsicum, asian greens, rice *	17
tofu donburi	teriyaki crispy tofu, mushrooms, eggplant, zucchini, roasted capsicum, asian green, rice *	17
chicken bento	grilled teriyaki chicken, sashimi, salmon+avo roll, agedashi tofu, edamame, mixed salad, rice *	27
salmon bento	teriyaki salmon, sashimi, salmon+avo roll, agedashi tofu, edamame, mixed salad, rice *	27
chicken karaage bento	deep-fried chicken, honey mayo, sashimi, salmon+avo roll, agedashi tofu, edamame, mixed salad, rice ^	27
vegie bento	teriyaki crispy tofu, mushrooms, edamame, vegie crunch roll, mixed salad, spinach salad, caramelised miso eggplant, rice *	27
miso salmon bento	miso glazed salmon, grilled broccolini, sashimi, salmon+avo roll, mixed salad, agedashi tofu, edamame, rice *	27
wagyu bento	stir-fried sweet soy livingstone wagyu 9+, sashimi, salmon+avo roll, agedashi tofu, edamame, mixed salad, rice	27

most items on our menu are gluten free with some exceptions

*can be made gluten free **

cannot be made gluten free ^

zushi surry hills only

AVAILABLE ALL DAY – LUNCH & DINNER

oysters	fresh oysters natural/chilli ponzu vinaigrette	3.5
miso soup	miso, dashi broth, tofu, seaweed, shallots	3
edamame	green soy beans, salt (chilli optional)	7
wakame kale salad	seaweed, kale, sesame vinegar ^	7
goma-ae	spinach, sesame dressing	8
cos lettuce salad	baby cos, cherry tomato, lotus root, sesame mayo	8
sashimi salad	assorted sashimi 6pcs, mixed salad, avocado, carrot, flying fish roe, salmon roe, dashi yuzu vinaigrette *	18
sashimi tacos	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, wonton crackers *	20
wagyu tataki	seared <i>VIC Tajima wagyu flat iron 6+</i> , garlic chip, shallot, tamari ponzu	20
scallop carpaccio	seared <i>hokkaido</i> scallops, white truffle oil, sesame tuile, salmon roe, shiso cress, yuzu vinaigrette *	22
seared kingfish	lightly seared <i>Hiramasu</i> kingfish, yuzu miso, fennel, flying fish roe *	22
yuzu miso scallop	pan-seared <i>Hokkaido scallop</i> , crispy nori, yuzu miso, cauliflower puree	24
tuna tataki	seared <i>Mooloolaba QLD tuna</i> , leek, tamari ponzu, shiso cress	26
sashimi small	sashimi 10pcs	21
sashimi deluxe	sashimi 20pcs	42
sushi combo	assorted nigiri 6pcs	24
sushi + sashimi	sashimi 10pcs, nigiri 10pcs	55

agedashi tofu	crisp-fried silken bean curd, dashi	15
pork bao bun	pulled pork, sweet soy, red capsicum, kale, mixed leaves, quinoa ^	7 each
chicken bao bun	deep fried chicken, honey mayo, caper, mixed leaves ^	7 each
pork gyoza	pan-fried pork dumplings, japanese vinegar ^	15
honey prawn	caramelised <i>QLD</i> tiger prawns, honey mayo	18
miso cauliflower	cauliflower, sweet miso, sesame oil, pecorino	10
asian greens	asian greens, shiimeji mushrooms, tamari, quinoa, sesame oil	12
cauliflower karaage	deep-fried cauliflower, lime, chilli mayo	15
nasu dengaku	eggplant, caramelised miso, lotus root	16
chicken karaage	deep-fried chicken, lemon, honey mayo ^	18
prawn dumplings	crispy prawn dumplings, rice paper, dashi broth, nori	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, 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

grilled teriyaki chicken	grilled teriyaki chicken, zucchini, eggplant, red capsicum, teriyaki sauce *	30
miso salmon	miso glazed <i>huon TAS</i> salmon, grilled broccolini	34
barramundi	pan roasted <i>WA cone bay</i> barramundi, edamame puree, watercress, fennel, yuzu vinaigrette	32
teriyaki duck	oven roasted duck marinated in soy + asian herbs, teriyaki sauce, pumpkin puree, sweet potato^	33
wagyu steak	<i>Vic tajima wagyu flat iron 6+</i> , medium rare, miso marinated shiitake mushroom, garlic chive, nashi pear+apple soy*	36
steamed rice	white or brown	2.5

zushi surry hills only

tasting menu

\$55pp Tasting Menu

tuna tataki, seared *Mooloolaba QLD tuna*, leek, tamari ponzu, shiso cress

chefs selection of sashimi

bao bun, choice of pork belly with sweet soy or chicken karaage with honey mayo

yuzu miso scallop, pan-seared scallop, crispy nori, yuzu miso, cauliflower puree

wagyu steak, flat iron 6+, medium rare, miso shiitake mushroom, garlic chive,

nashi pear+apple soy

steamed rice

\$50pp Vegetarian Tasting Menu

goma-ae, braised spinach, sweet sesame

miso cauliflower, cauliflower, sweet miso, sesame oil, pecorino

vegie crunch roll, tempura pumpkin, avocado, cucumber, sweet soy, honey mayo

vegie tempura, mixed veg tempura, dashi

teriyaki vegetable, eggplant, caremelised miso, lotus root

steamed rice

zushi barangaroo only

tasting menu

\$55 per person

ocean trout carpaccio, thinly sliced, beetroot, blueberries, umeshu vinaigrette

chefs selection of sashimi

signature roll, please choose from our selection

prawns, honey mayo glazed

kombu salmon, oven roasted huon TAS salmon, kombu, dill, quinoa, watercress salsa verde,
grilled cos lettuce

steamed rice

\$75 per person

sashimi special

chefs selection of sashimi

yuzu scallops, egg emulsion, yuzu foam, brown butter

zucchini flower tempura, lightly battered zucchini flowers, dashi sauce

barramundi, grilled cone bay WA barramundi, samphire salt,

squid ink cauliflower purée, sautéed radish, sesame oil

wagyu steak, grilled medium rare, seasonal accompaniments

steamed rice

zushi barangaroo only

zushi lunch menu

AVAILABLE MONDAY TO THURSDAY 11.30AM - 3PM ONLY

miso soup	miso, dashi broth, tofu, wakame, shallots	3
scampi miso	miso, scampi, dashi broth	9
edamame	green soy beans, salt (chilli optional)	7
pickles	radish, carrot, cucumber, rice vinegar, white sesame, sesame oil	7
coleslaw	cabbage salad, sesame mayo dressing	8
goma-ae	spinach, sesame dressing	8
crispy gyoza	4pc deep-fried pork dumplings ^	9
pan-fried gyoza	5pc pan-fried pork dumplings ^	15
sashimi small	sashimi 10pcs	21
sushi combo	assorted nigiri 6pcs	24
salmon soba	grilled salmon, dashi broth, soba noodles, 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
sashimi salad	chef's selection sashimi, mixed leaf salad, flying fish roe, radish, yuzu olive oil	18
beef bimbimbam	beef, salad, rice, egg *	22
sashimi bento	assorted sashimi 10pcs, braised vegies, salmon rice paper roll, salad, rice	25
vegie bento	vegie crunch rolls, miso eggplant, agedashi tofu, vege nigiri, rice *	28
honey prawn bento	caramelised honey prawns, sashimi, zushi roll, salad, miso cauliflower, rice *	37
chicken karaage bento	deep-fried chicken, honey mayo, sashimi, salad, zushi roll, miso cauliflower, rice ^	32
barra bento	grilled barramundi, sashimi, salad, zushi roll, miso cauliflower, rice	37
pork ribs bento	teriyaki balsamic glazed pork ribs, sashimi, salad, zushi roll, miso cauliflower, rice	37
salmon bento	salmon kombu, sashimi, braised vegies, salad, zushi roll, miso cauliflower, rice	37
beef bento	black Angus rump, shiitake mushrooms, sesame oil, sashimi, salad, zushi roll, miso cauliflower, rice	37

zushi barangaroo only

zushi menu

AVAILABLE ALL DAY – LUNCH & DINNER

oysters	fresh oysters natural/chilli ponzu vinaigrette	4
miso soup	miso, dashi broth, tofu, wakame, shallots	3
scampi miso soup	miso, scampi, dashi broth	9
edamame	green soy beans, salt (chilli optional)	7
pickles	radish, carrot, cucumber, rice vinegar, white sesame, sesame oil	7
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
kingfish sashimi	SA <i>hiramasa</i> kingfish, bonito vinegar, pickled cucumber, mandarin, shallot oil, shiso cress *	24
ocean trout carpaccio	TAS ocean trout, pickled yellow beetroot, fingerlimes, blueberries, 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, shiso cress, eschallots, sesame oil	24

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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 tempura, avocado, cucumber, prawn, sweet soy, honey mayo ^	20
spider roll	soft-shell crab, cucumber, avocado, wasabi mayo, shiso cress	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
prawn dumplings	crispy prawn dumplings, rice paper, dashi broth, nori (5pc)	24
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, sesame	20
bao bun	pulled pork, kale, capsicum, tempura enoki, 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, lime, japanese vinegar ^	24
zucchini flower tempura	zucchini flower (4pc), dashi sauce ^	24
balmain tempura	balmain bug lightly battered, dashi sauce ^	32
veg tempura	asparagus, sweet potato, broccolini, wasabi leaf, enoki mushrooms, dashi sauce ^	20
barramundi	grilled <i>cone bay WA</i> barramundi, samphire salt, squid ink cauliflower purée, sautéed radish, sesame oil	35
miso toothfish	oven roasted <i>glacier 51</i> toothfish, saikyo miso, nori crisps	46
kombu salmon	oven roasted <i>huon TAS</i> salmon, kombu, dill, quinoa, watercress salsa verde, grilled cos lettuce	33
pork ribs	teriyaki balsamic glazed, twice-cooked pork ribs, crispy tofu	30
teriyaki lamb	<i>NSW mirrool creek</i> lamb rump, macadamia, miso eggplant puree, dukkah	32
duck teriyaki	oven roasted duck marinated in soy + asian herbs, teriyaki sauce, pumpkin puree, sweet potato *	34
black angus rump	<i>rangers valley nsw</i> black angus rump 200g, grilled medium rare, shiitake mushrooms, mizuna salad, sesame oil, nashi pear+apple soy *	32
miso cauliflower	cauliflower, sweet miso, sesame oil, pecorino	10
green beans	sautéed green beans, sesame, kombu butter	10
kipfler potatoes	roasted kipfler potatoes, macadamia, teriyaki, truffle oil	12
bok choy	bok choy grilled, teriyaki butter	10
green salad	green salad, cherry tomatoes, yuzu	8
steamed rice	white or brown	2.5

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Opening Hours

*Monday to Thursday 11.30am-3pm & 530pm-10pm (*except Monday 9pm)

Friday to Sunday 11.30am-10pm (*except Sunday 9pm)

zushi surry hills only

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 bimbimbam	assorted salad, sesame oil, rice

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

^All mayo contain egg

zushi barangaroo only

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)	7
pickles	radish, carrot, cucumber, rice vinegar	7
green salad	green salad, cherry tomatoes, yuzu, <u>no</u> mullet roe	8
goma-ae	spinach, sesame dressing	8
coleslaw~	cabbage salad, sesame mayo dressing	8
bok choy^	bok choy grilled, teriyaki butter	10
kipfler potatoes	roasted kipfler potatoes, macadamia, teriyaki, truffle oil	12
miso cauliflower	cauliflower, sweet miso, sesame oil, pecorino	10
green beans	sautéed green beans, sesame, kombu butter	10
agedashi tofu*	crisp-fried silken bean curd, <u>no</u> dashi sauce	15
nasu dengaku	eggplant, caramelised miso, sesame oil	16
vegie sushi small	mixed vegie sushi nigiri 5pcs	15
vegie crunch roll*~	tempura pumpkin, avo, cucumber, sweet soy+honey mayo 8pcs	20
vegie roll	avo+cucumber maki roll 5pcs	5
avocado roll	mini avocado roll 6pcs	4
cucumber roll	mini cucumber roll 6pcs	3.5
zucchini flower tempura	zucchini flower (4pc), dashi sauce ^	24
veg tempura	asparagus, sweet potato, broccolini, wasabi leaf, enoki mushrooms, dashi sauce ^	20
teriyaki vegetables	pan-fried mixed vegetables, macadamia, teriyaki sauce sesame oil	16

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

all mayo contain egg ~

butter and cream ^