

## **zushi lunch menu**

### **zushi surry hills & zushi darlinghurst only**

AVAILABLE MONDAY TO FRIDAY 12-3PM ONLY

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

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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, rice crackers, wasabi mayo, chilli ^	16
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
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 hokkaido scallops, white truffle oil, flying fish roe, shiso cress, yuzu vinaigrette *	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*

<b>vegie crunch roll</b>	tempura pumpkin, avocado, cucumber, sweet soy+honey mayo *	<b>18</b>
<b>rainbow roll</b>	salmon, tuna, prawn, flying fish roe, cucumber, avocado, honey+chilli mayo *	<b>18</b>
<b>tiger roll</b>	katsu prawn, cucumber, avocado, prawn, sweet soy+honey mayo ^	<b>18</b>
<b>spider roll</b>	soft-shell crab, cucumber, avocado, wasabi mayo	<b>18</b>
<b>ocean roll</b>	salmon, cucumber, avocado, flying fish roe, seared salmon, sweet soy+honey mayo *	<b>18</b>
<b>wagyu roll</b>	wagyu, asparagus, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	<b>18</b>
<b>teriyaki chicken</b>	grilled teriyaki chicken, asian greens, leek *	<b>24</b>
<b>teriyaki salmon</b>	teriyaki salmon, asian greens, leek *	<b>24</b>
<b>barramundi</b>	grilled WA cone bay barramundi, bok choy, teriyaki sauce, shallot oil *	<b>32</b>
<b>bbq beef</b>	wagyu beef strips stir fried in a sweet soy, asian greens *	<b>26</b>
<b>wagyu steak</b>	medium rare VIC <i>tajima</i> wagyu sirloin 4+, garlic chives, shiitake mushrooms, nashi pear+apple soy *	<b>45</b>

*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 11:30AM-3PM ONLY

<b>miso soup</b>	miso, dashi broth, tofu, wakame, shallots ^	<b>3</b>
<b>edamame</b>	green soy beans, salt (chilli optional)	<b>7</b>
<b>crispy gyoza</b>	4pc deep-fried pork or prawn dumplings ^	<b>9</b>
<b>pan-fried gyoza</b>	5pc pan-fried pork or prawn dumplings ^	<b>15</b>
<b>6pc sashimi</b>	6pc mixed sashimi	<b>12</b>
<b>salmon soba</b>	grilled salmon, dashi broth, soba noodles leek, shiitake mushrooms, edamame, nori ^	<b>18</b>
<b>sashimi set</b>	assorted sashimi 10pcs, salad, rice	<b>20</b>
<b>sashimi bimbimbam</b>	assorted sashimi, salad, sesame oil, rice	<b>17</b>
<b>superfoodo salad</b>	fresh salmon, kale, tofu, brown rice, quinoa	<b>17</b>
<b>sashimi salad</b>	assorted sashimi, mixed salad, mullet roe, yuzu	<b>18</b>
<b>wagyu beef bimbimbam</b>	wagyu beef strips, salad, rice, egg	<b>20</b>
<b>hiyashi ramen</b>	salmon, chilled ramen noodles, dashi, egg ^	<b>18</b>
<b>vegie bento</b>	miso eggplant, assorted vegie sushi 5pcs, veg tempura, salad, rice ^	<b>25</b>
<b>popcorn chicken bento</b>	deep-fried chicken, honey mayo, sashimi, rice paper roll, salmon croquettes, bok choy, rice ^	<b>30</b>
<b>salmon bento</b>	salmon, saikyo miso, sashimi, rice paper roll, salmon croquettes, bok choy, rice ^	<b>35</b>
<b>barra bento</b>	steamed barramundi, sashimi, rice paper roll, salmon croquettes, bok choy, rice *	<b>35</b>
<b>wagyu bento</b>	wagyu beef strips, shiitake mushrooms, sashimi, rice paper roll, salmon croquettes, bok choy, rice *	<b>35</b>

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### Opening Hours

Monday to Thursday 11.30am-3pm & 6-10pm

Friday to Sunday 11.30am-10pm

## zushi menu

### zushi barangaroo only

<b>oysters</b>	fresh oysters natural/chilli ponzu vinaigrette	<b>4</b>
<b>miso soup</b>	miso, dashi broth, tofu, wakame, shallots ^	<b>3</b>
<b>edamame</b>	green soy beans, salt (chilli optional)	<b>7</b>
<b>wakame kale salad</b>	seaweed, kale, sesame vinegar ^	<b>7</b>
<b>cucumber salad</b>	pickled cucumber, bonito flakes	<b>7</b>
<b>goma-ae</b>	spinach, sesame dressing	<b>8</b>
<b>sashimi special</b>	chef's weekly special, chilli ponzu	<b>20</b>
<b>sashimi small</b>	sashimi 10pcs	<b>19</b>
<b>sashimi deluxe</b>	sashimi 20pcs	<b>38</b>
<b>sushi combo</b>	assorted nigiri 5pcs, hoso-maki	<b>18</b>
<b>sushi + sashimi</b>	sashimi 10pcs, nigiri 10pcs	<b>48</b>
<b>sashimi boat</b>	chef's selection of assorted sashimi	<b>120</b>
<b>sashimi tacos</b>	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, wonton crackers *	<b>20</b>
<b>snapper sashimi</b>	NZ snapper, bonito vinegar, celeriac, coriander, cucumber, red radish, fingerlimes *	<b>22</b>
<b>tuna carpaccio</b>	yellowfin tuna, bonito vinegar, pomegranate, pickled cucumber, shiso leaf *	<b>25</b>
<b>scallop carpaccio</b>	aburi <i>hokkaido</i> scallops, white truffle oil, lime *	<b>20</b>
<b>wagyu tataki</b>	seared wagyu, tamari ponzu, garlic chips, shallots	<b>24</b>

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#### **Opening Hours**

Monday to Thursday 11.30am-3pm & 6-10pm

Friday to Sunday 11.30am-10pm

<b>vegie crunch roll</b>	tempura pumpkin, avocado, cucumber, sweet soy+honey mayo *	<b>18</b>
<b>rainbow roll</b>	salmon, tuna, prawn, flying fish roe, cucumber, avocado, honey+chilli mayo	<b>18</b>
<b>tiger roll</b>	prawn katsu, avocado, cucumber, prawn, sweet soy, honey mayo ^	<b>18</b>
<b>spider roll</b>	soft-shell crab, cucumber, avocado, wasabi mayo	<b>18</b>
<b>ocean roll</b>	salmon, cucumber, avocado, flying fish roe, seared salmon belly, sweet soy+honey mayo *	<b>18</b>
<b>wagyu roll</b>	wagyu, asparagus, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	<b>18</b>
<b>pork gyoza</b>	pan-fried pork dumplings, japanese vinegar ^	<b>15</b>
<b>prawn gyoza</b>	pan-fried prawn dumplings, japanese vinegar ^	<b>15</b>
<b>agedashi tofu</b>	crisp-fried silken bean curd, bonito flakes, dashi *	<b>15</b>
<b>nasu dengaku</b>	eggplant, caramelised miso, lotus root ^	<b>16</b>
<b>popcorn chicken</b>	deep-fried chicken, lime, honey mayo ^	<b>18</b>
<b>calamari kushi-katsu</b>	crumbed SA calamari skewer, chilli mayo ^	<b>6 each</b>
<b>salmon croquettes</b>	huon TAS salmon, panko breadcrumbs, potato, edamame, wasabi tartare ^	<b>15</b>
<b>bao bun</b>	pulled pork, kale, capsicum, tempura enoki, coriander, crispy quinoa, sweet soy ^	<b>7 each</b>
<b>unagi teriyaki</b>	grilled eel, teriyaki sauce, quinoa, eschallots	<b>24</b>

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<b>zucchini flower tempura</b>	zucchini flowers 4pcs, dashi sauce ^	<b>24</b>
<b>veg tempura</b>	asparagus, sweet potato, broccolini, enoki mushrooms, dashi sauce ^	<b>19</b>
<b>beer battered tempura</b>	<i>hitachino white ale</i> battered seafood of the day, japanese vinegar, shichimi, lime ^	<b>24</b>
<b>calamari tempura</b>	SA calamari, rice flour, furikake, chilli mayo	<b>24</b>
<b>prawn tempura</b>	QLD tiger prawns 3pcs, dashi ^	<b>25</b>
<b>miso salmon</b>	oven roasted <i>huon TAS</i> salmon, crispy skin, marinated in saikyo miso, grilled leek *	<b>32</b>
<b>grilled mackerel</b>	QLD spanish mackerel, <i>coffin bay SA</i> vongole, yuzukoshō, leek, garlic chives, kombu butter	<b>38</b>
<b>steamed barra</b>	steamed <i>WA cone bay</i> barramundi, radish, bok choy, chilli, ginger, dashi broth *	<b>35</b>
<b>teriyaki lamb</b>	NSW <i>mirrool creek</i> lamb rump, macadamia, smoked eggplant purée, rosemary teriyaki	<b>32</b>
<b>wagyu steak</b>	VIC <i>tajima</i> wagyu sirloin 4+, medium rare, garlic chives, shiitake mushrooms, nashi pear+apple soy *	<b>45</b>
<b>asparagus</b>	grilled asparagus, miso anchovy butter ^	<b>14</b>
<b>green salad</b>	green salad, cherry tomatoes, yuzu, mullet roe	<b>8</b>
<b>yuzu mushrooms</b>	yuzukoshō baked japanese mushrooms	<b>12</b>
<b>wasabi mash</b>	wasabi, potato mash	<b>9</b>
<b>bok choy</b>	bok choy grilled, kombu butter	<b>12</b>
<b>steamed rice</b>	white or brown	<b>2.5</b>

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