

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	14
salmon soba soup	salmon, soba noodles, kale, nori, dashi ^	15
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
chicken karaage donburi	chicken karaage, honey mayo, eggplant, zucchini, roasted capsicum, asian greens, rice ^	17
chicken katsu donburi	panko breadcrumbed chicken, honey mayo, sweet soy, eggplant, zucchini, roasted capsicum, asian greens, rice ^	17
chicken bento	grilled teriyaki chicken, sashimi, salmon+avo roll, tofu, green bean, edamame, mixed salad, rice *	27
salmon bento	teriyaki salmon, sashimi, salmon+avo roll, tofu, green bean, edamame, mixed salad, rice *	27
chicken katsu bento	panko breadcrumbed chicken, honey mayo, sweet soy, sashimi, salmon+avo roll, tofu, green bean, edamame, mixed salad, rice ^	27
tempura bento	mixed tempura with prawn and veggie, sashimi, salmon+avo roll, mixed salad, tofu, green bean, edamame, rice *	27
miso salmon bento	miso glazed salmon, grilled broccolini, sashimi, salmon+avo roll, mixed salad, tofu, green bean, edamame, rice *	30
wagyu bento	VIC Tajima Wagyu sirloin 4+, medium rare, grilled asparagus, sashimi, salmon+avo roll, tofu, green bean, edamame, mixed salad, rice *	35

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
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, crispy salmon skin, pickled daikon + carrot, sesame oil, lemon juice	16
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
seared scallop	seared <i>hokkaido</i> scallops, white truffle oil, sesame tuile, salmon roe, shiso cress, yuzu vinaigrette *	22
kingfish tataki	lightly seared <i>Hiramasa</i> kingfish with yuzu miso, fennel, flying fish roe *	22
tuna carpaccio	tuna, avocado mousse, asparagus, wasabi, lemon vinaigrette	24
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 belly, sweet soy, mixed leaves, chilli ^	7 each
ebi bao bun	prawn katsu, honey mayo, mixed leaves ^	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
baby octopus karaage	deep-fried baby octopus, lemon chilli mayo ^	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

grilled teriyaki chicken	grilled teriyaki chicken, zucchini, eggplant, red capsicum, teriyaki sauce *	30
miso salmon	miso glazed <i>Huon salmon</i> , grilled broccolini	34
barramundi	pan roasted <i>WA cone bay</i> barramundi, bok choy, edamame, pea puree, lemon puree, teriyaki sauce, shallot oil *	32
pork belly	twice cooked pork belly, teriyaki sauce, edamame, caramelised onion+apple, shiso cress *	32
wagyu steak	<i>VIC tajima</i> wagyu sirloin 4+, medium rare, shiitake mushrooms, shimeji mushrooms, asparagus, nashi pear+apple soy *	45
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 ^

tag your zushi pics with #zushisurryhills

zushi barangaroo only

tasting menu

\$55 per person

coral trout sashimi, thinly sliced, chilli ponzu

kingfish sashimi, bonito vinegar, mandarin, pickled cucumber, shallot oil, shiso

signature roll

prawns, honey mayo glazed

barramundi, grilled, anchovy broth, baby cos, cherry tomatoes, spinach crunch

\$75 per person

mussels & clams, warm bonito broth, shallots

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

tuna tataki, seared tuna, sesame crusted, tamari ponzu, leek, basil cress

yuzu scallops, egg emulsion, yuzu foam, brown butter

seafood dumplings, crispy prawn and calamari dumplings, rice paper,

dashi broth, nori

wagyu steak, grilled medium rare, nashi pear+apple soy, sesame oil, shiitake mushrooms, garlic chives

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, 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 natural/chilli ponzu vinaigrette	4
grilled oysters	grilled oysters ponzu vinaigrette	5
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 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
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 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

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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
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