

zushi surry hills lunch menu

available monday to friday 12m to 3pm only, lunch sets served with miso soup

edamame	green soy beans, salt (chilli optional)	7
wakame kale salad	seaweed, kale, sesame vinegar ^	7
crispy gyoza	4pc deep-fried pork dumplings ^	9
pan-fried gyoza	5pc pan-fried pork dumplings ^	15
salmon soba soup	salmon, soba noodles, kale, nori, dashi ^	15
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
wagyu bimbimbam	stir-fried livingstone wagyu 9+, salad, rice, egg *	17
sashimi bimbimbam	assorted sashimi, salad, sesame oil, rice *	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
sashimi bento	assorted sashimi 10pcs, salad, rice *	24
chicken bento	grilled teriyaki chicken, sashimi, salmon+avo roll, agedashi tofu, mixed salad, rice *	27
salmon bento	teriyaki salmon, sashimi, salmon+avo roll, agedashi tofu, mixed salad, rice *	27
chicken karaage bento	deep-fried chicken, honey mayo, mixed salad, sashimi, salmon+avo roll, agedashi tofu, 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, cos lettuce, mixed salad, sashimi, salmon+avo roll, agedashi tofu, rice *	27
wagyu bento	stir-fried sweet soy livingstone wagyu 9+, sashimi, salmon+avo roll, agedashi tofu, 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 lunch & dinner menu

available Monday to Friday 12pm to 3pm, Monday to Sunday 6pm till late

starters

oysters	fresh oysters natural/chilli ponzu vinaigrette	4
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

sushi & sashimi

sashimi small	sashimi 10pcs	24
sashimi deluxe	sashimi 20pcs	48
sushi combo	assorted nigiri 6pcs	24
sushi + sashimi	sashimi 10pcs, nigiri 8pcs	55
sashimi salad	assorted sashimi 6pcs, mixed salad, avocado, carrot, flying fish roe, salmon roe, dashi yuzu vinaigrette *	22
snapper carpaccio	sliced <i>NZ snapper</i> , yuzu+mandarin jelly, shiso, puff black rice, bonito vinaigrette, red radish ^	22
sashimi tacos	salmon, tuna, avocado, yuzu granita, flying fish roe, sesame oil + tamari, wonton crackers *	24
wagyu tataki	seared <i>VIC Tajima wagyu flat iron 6+</i> , garlic chip, shallot, tamari ponzu	24
seared kingfish	lightly seared <i>Hiramasa</i> kingfish, yuzu miso, fennel, flying fish roe *	24
tuna tataki	seared <i>Mooloolaba QLD tuna</i> , leek, tamari ponzu, shiso cress	26

hot entrées

agedashi tofu	crisp-fried silken bean curd, bonito flakes, dashi *	15
pork bao bun	pulled pork, sweet soy, red capsicum, kale, mixed leaves, quinoa ^	7each
chicken bao bun	deep fried chicken, honey mayo, caper, mixed leaves ^	7each
pork gyoza	pan-fried pork dumplings, japanese vinegar ^	15
honey prawn	caramelised prawns, honey mayo	18
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, nori, dashi broth	24
yuzu miso scallop	pan-seared <i>Hokkaido scallop</i> , crispy nori, yuzu miso, cauliflower puree	24
okonomiyaki	japanese pancake, prawn, calamari, bonito flakes, sweet soy, mayo ^	20

signature rolls

vegie crunch roll	tempura pumpkin, avocado, cucumber, sweet soy+honey mayo *	20
rainbow roll	salmon, tuna, prawn, flying fish roe, cucumber, avocado, honey+chilli mayo *	20
tiger roll	tempura prawn, avocado, cucumber, 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
karaage roll	deep-fried chicken, cucumber, japanese coleslaw, lotus chips, sesame mayo ^	20

tempura

beer battered tempura	daily white fish, japanese vinegar ^	24
vegie tempura	eggplant, sweet potato, onion, pumpkin, kale, dashi sauce ^	20

mains

grilled teriyaki chicken	grilled teriyaki chicken, zucchini, eggplant, red capsicum, teriyaki sauce *	30
miso salmon	miso glazed <i>huon TAS</i> salmon, cos lettuce	34
steamed barra	steamed <i>WA cone bay barramundi</i> , ginger, leek, yuzu tamari broth, choy sum, daikon, garlic, chilli	32
grilled snapper	grilled <i>NZ snapper</i> , yuzu butter, leek, edamame, ginger, garlic, caramelised apple, glazed yuzu miso	32
teriyaki duck	oven roasted duck marinated in soy+asian herbs, teriyaki sauce, pumpkin puree, sweet potato ^	33
rump steak	<i>NSW Rangers Valley black angus rump 3+</i> 200g, medium rare, nashi pear+apple soy cream sauce, green salads, yuzu vinaigrette*	32
wagyu steak	<i>VIC Tajima wagyu flat iron 6+</i> 180g, medium rare, asparagus, nashi pear+apple soy *	39

sides

miso cauliflower	cauliflower, sweet miso, pecorino	10
asian greens	asian greens, shiimeji mushrooms, tamari, quinoa, sesame oil	12
kipfler potatoes	kipfler potato, macadamia, teriyaki sauce, parsley, truffle oil	12
japanese pumpkin	pumpkin mash, olive oil	12
steamed rice	white or brown	2.5

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*can be made gluten free **

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tag your zushi pics with #zushisurryhills

zushi surry hills

tasting menu(minimum 2 people)

\$55pp* Tasting Menu

tuna tataki, seared tuna, leek, tamari ponzu, shiso cress

chefs selection of sashimi

bao bun, choice of chicken karaage or pulled pork

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

wagyu steak, wagyu flat iron 6+, medium rare, asparagus, nashi pear+apple soy

steamed rice

\$50pp* Vegetarian Tasting Menu

goma-ae, braised spinach, sweet sesame

miso cauliflower, cauliflower, sweet miso, pecorino

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

vegie tempura, mixed vegetables tempura

teriyaki vegetable, stir-fried mixed vegetables, teriyaki sauce

steamed rice

zushi surry hills 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
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 broccoli, shimeji mushrooms, tamari, quinoa, sesame oil	12
kipfler potatoes	kipfler potatoes, macadamia, teriyaki sauce, truffle oil	12
japanese pumpkin^	pumpkin mash	12
miso cauliflower^	cauliflower, sweet miso, pecorino	10
agedashi tofu*	crisp-fried silken bean curd, vegetarian dashi	15
nasu dengaku	eggplant, caramelised miso, lotus root	16
cauliflower karaage*	deep-fried cauliflower, lime, chilli mayo	15
vegie sushi combo	mixed vegie sushi nigiri 7pcs	18
vegie crunch*	tempura pumpkin, avocado, cucumber, sweet soy, honey mayo 8pcs	20
vegie roll	mixed vegie maki roll 5pcs	5
avocado roll	mini avocado roll 6pcs	4
cucumber roll	mini cucumber roll 6pcs	3.5
vegie tempura*	mixed vegetable tempura, vegetarian dashi	20
teriyaki vegetable	stir-fried mixed vegetables, teriyaki sauce	26

**traces of egg in flour (corn flour optional) and all mayo contain egg*

^butter/cream/cheese