

zushi lunch menu

zushi surry hills & zushi darlinghurst only

AVAILABLE MONDAY TO FRIDAY 12-3PM ONLY

chicken donburi	teriyaki chicken, asian greens, rice *	17
salmon donburi	teriyaki salmon, asian greens, rice *	17
popcorn chicken donburi	popcorn chicken, honey mayo, rice ^	17
beef donburi	stir fried wagyu beef strips in a sweet soy, asian greens, rice *	18
superfoodo salad	fresh salmon, kale, tofu, brown rice, quinoa	17
salmon tataki salad	salmon tataki, soba noodles, yuzu ponzu ^	17
sashimi bimbimbam	assorted sashimi, salad, sesame oil, rice *	17
sashimi set	assorted sashimi 10pcs, salad, rice	20
chicken bento	teriyaki chicken, sashimi, tofu, salad, rice *	25
salmon bento	teriyaki salmon, sashimi, tofu, salad, rice *	25
beef bento	stir fried wagyu beef strips, sashimi, tofu, salad, rice	28
sides		
miso soup	miso, dashi broth, tofu, wakame, shallots ^	3.5
edamame	green soy beans, sea salt (chilli optional)	7
wakame kale salad	seaweed, kale, sesame vinegar ^	7
cucumber salad	pickled cucumber, bonito flakes	7
asian greens	asian greens, shiitake mushrooms *	12
goma-ae	spinach, sesame dressing	8
crispy gyoza	4pc deep-fried pork gyoza ^	9
sashimi	6pc mixed sashimi	12

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AVAILABLE ALL DAY – LUNCH & DINNER

edamame	green soy beans, sea salt (chilli optional)	7	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	
pork gyoza	pan-fried pork dumplings, ponzu ^	15	
nasu dengaku	eggplant, caramelised miso, lotus root ^	16	
honey prawns	caramelised tiger prawns	16	
popcorn chicken	deep fried chicken, lime, honey mayo ^	18	
seasonal tempura	chef's choice, dashi sauce ^	19	
sashimi tacos	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, wonton crackers *	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*

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, cucumber, avocado, 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, sweet soy+honey mayo *	18
wagyu roll	wagyu, asparagus, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	18
teriyaki chicken	grilled teriyaki chicken, asian greens, leek *	24
teriyaki salmon	teriyaki salmon, asian greens, leek *	24
bbq beef	wagyu beef strips stir fried in a sweet soy, asian greens	26
barra shioyaki	grilled WA cone bay barramundi, wasabi, radish	33
wagyu steak	medium rare VIC tajima wagyu sirloin 4+, garlic chives, shiitake mushrooms, nashi pear+apple soy	45

**See website for more specials*

zushi lunch menu zushi barangaroo only

AVAILABLE MONDAY TO THURSDAY 11.30AM-3PM ONLY

miso soup	miso, dashi broth, tofu, wakame, shallots ^	2
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
sashimi set	assorted sashimi 8pcs, salad, rice	20
sashimi bimbimbam	assorted sashimi, salad, sesame oil, rice	18
superfoodo salad	fresh salmon, kale, tofu, brown rice, quinoa	17
sashimi salad	assorted sashimi, mixed salad, mullet roe, yuzu	18
wagyu beef bimbimbam	wagyu beef strips, salad, rice, egg	20
hiyashi ramen	salmon, chilled ramen noodles, dashi, egg ^	18
vegie bento	miso eggplant, vegie crunch, yuzu mushrooms & lentils, salad, rice ^	25
popcorn chicken bento	deep-fried chicken, honey mayo, lime, sashimi, rice paper roll, salmon croquettes, coleslaw, rice ^	30
salmon bento	salmon, saikyo miso, sashimi, rice paper roll, salmon croquettes, coleslaw, rice ^	35
wagyu bento	wagyu beef strips, shiitake mushrooms, sashimi, rice paper roll, salmon croquettes, coleslaw, rice *	35

most items on our menu are gluten free with some exceptions

*can be made gluten free **

cannot be made gluten free ^

zushi menu

zushi barangaroo only

AVAILABLE ALL DAY – LUNCH & DINNER

oysters	fresh oysters natural/chilli ponzu vinaigrette	4
miso soup	miso, dashi broth, tofu, wakame, shallots ^	3
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	5
goma-ae	spinach, sesame dressing	8
sashimi special	chef's weekly special, chilli ponzu	24
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, wonton crackers *	22
kingfish carpaccio	<i>hiramasa</i> kingfish, blood orange, red grapes, finger lime	24
scallop carpaccio	aburi <i>hokkaido</i> scallops, white truffle oil, lime *	20
wagyu tataki	seared wagyu, tamari ponzu, garlic chips, shallots	24

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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, cucumber, avocado, 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
pork gyoza	pan-fried pork dumplings, japanese vinegar ^	15
prawn gyoza	pan-fried prawn duplings, japanese vinegar ^	15
calamari kushi-katsu	crumbed SA calamari skewer, chilli mayo ^	7 each
agedashi tofu	crisp-fried silken bean curd, bonito flakes, dashi *	15
salmon croquettes	huon TAS salmon, panko breadcrumbs, potato, edamame, wasabi tartare ^	15
popcorn chicken	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 ^	16
grilled calamari	SA calamari, cherry tomatoes, chilli mayo, shallot, lime	25
ocean jacket	SA ocean jacket grilled, yuzukoshō, cherry tomato, nori	20
yuzu scallops	seared scallops, egg emulsion, yuzu foam, brown butter	28

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fish tempura	fish of the day, dashi, lime ^	24
zucchini flower tempura	zucchini flowers, dashi sauce ^	24
veg tempura	asparagus, sweet potato, broccoli, enoki mushrooms, dashi sauce ^	19
saltbush tempura	saltbush, chilli mayo, lemon ^	22
toothfish	oven roasted <i>glacier 51</i> toothfish, zucchini flower, shio koji, potato	46
miso salmon	oven roasted <i>huon TAS</i> salmon, crispy skin, marinated in saikyo miso, grilled leek ^	32
teriyaki lamb	<i>NSW mirrool creek</i> lamb rump, macadamia smoked eggplant purée, rosemary teriyaki	32
wagyu steak	<i>rangers valley</i> wagyu sirloin mb5+, medium rare, garlic chives, shiitake mushrooms, nashi pear+apple soy *	45
baby cos	grilled baby cos, miso anchovy butter ^	10
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
bok choy	bok choy grilled, kombu butter	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
veg tempura *	mixed vegie, lightly battered, no dashi sauce
vegie sushi small	mixed vegie sushi nigiri
vegie crunch *^	tempura pumpkin, avo, cucumber, sweet soy+honey mayo 8pcs
vegie roll	mixed vegie maki roll 5pcs
avocado roll	mini avocado roll 6pcs
cucumber roll	mini cucumber roll 6pcs
teriyaki vegetables	pan fried mixed vegetables, teriyaki sauce
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