

## **zushi surry hills only lunch menu**

*AVAILABLE MONDAY TO SUNDAY 11:30AM-3PM ONLY*

<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>asian greens</b>	asian greens, shimeji mushrooms tamari, sesame oil	<b>12</b>
<b>crispy gyoza</b>	4pc deep-fried pork dumplings ^	<b>9</b>
<b>pan-fried gyoza</b>	5pc pan-fried pork dumplings ^	<b>15</b>
<b>6pc sashimi</b>	6pc mixed sashimi	<b>14</b>
<b>salmon soba soup</b>	salmon, soba noodles, kale, nori, dashi ^	<b>15</b>
<b>sashimi bimbimbam</b>	assorted sashimi, salad, sesame oil, rice *	<b>17</b>
<b>sashimi salad</b>	assorted sashimi 6pcs, mixed salad, avocado, carrot, flying fish roe, salmon roe, dashi yuzu vinaigrette ^	<b>18</b>
<b>sashimi bento</b>	assorted sashimi 10pcs, salad, rice	<b>22</b>
<b>superfoodo salad</b>	fresh salmon, kale, tofu, brown rice, quinoa	<b>17</b>
<b>salmon tataki salad</b>	salmon tataki, soba noodles, avocado, mixed salad, red onion, yuzu ponzu ^	<b>17</b>
<b>chicken donburi</b>	grilled teriyaki chicken, eggplant, zucchini, roasted capsicum, asian greens, rice *	<b>17</b>
<b>salmon donburi</b>	teriyaki salmon, eggplant, zucchini, roasted capsicum, asian greens, rice *	<b>17</b>
<b>chicken karaage donburi</b>	chicken karaage, honey mayo, eggplant, zucchini, roasted capsicum, asian greens, rice ^	<b>17</b>
<b>chicken katsu donburi</b>	panko breadcrumbed chicken, honey mayo, sweet soy, eggplant, zucchini, roasted capsicum, asian greens, rice ^	<b>17</b>

<b>chicken bento</b>	grilled teriyaki chicken, sashimi, salmon+avo roll, <b>27</b> tofu, green bean, edamame, mixed salad, rice *
<b>salmon bento</b>	teriyaki salmon, sashimi, salmon+avo roll, <b>27</b> tofu, green bean, edamame, mixed salad, rice *
<b>chicken katsu bento</b>	panko breadcrumbed chicken, honey mayo, <b>27</b> sweet soy, sashimi, salmon+avo roll, tofu, green bean, edamame, mixed salad, rice ^
<b>tempura bento</b>	mixed tempura with prawn and vegie, <b>27</b> sashimi, salmon+avo roll, mixed salad, tofu, green bean, edamame, rice *
<b>miso salmon bento</b>	miso glazed salmon, grilled broccolini, <b>30</b> sashimi, salmon+avo roll, mixed salad, tofu, green bean, edamame, rice *
<b>wagyu bento</b>	VIC Tajima Wagyu sirloin 4+, medium rare, <b>35</b> grilled asparagus, sashimi, salmon+avo roll, tofu, green bean, edamame, mixed salad, rice *

## **zushi surry hills only**

AVAILABLE ALL DAY – LUNCH & DINNER

<b>oysters</b>	fresh oysters natural/chilli ponzu vinaigrette	<b>3.5</b>
<b>miso soup</b>	miso, dashi broth, tofu, seaweed, 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>asian greens</b>	asian greens, shiimeji mushrooms, tamari, sesame oil	<b>12</b>
<b>baby octopus salad</b>	baby octopus, kale, crispy salmon skin, pickled daikon + carrot, sesame oil, lemon juice	<b>16</b>
<b>sashimi salad</b>	salmon, tuna, mixed salad, avocado, carrot, crispy brown rice, black sesame, yuzu vinaigrette	<b>18</b>
<b>sashimi tacos</b>	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, wonton crackers *	<b>20</b>
<b>seared scallop</b>	seared <i>hokkaido</i> scallops, white truffle oil, sesame tuile, salmon roe, shiso cress, yuzu vinaigrette *	<b>22</b>
<b>kingfish tataki</b>	lightly seared <i>Hiramasa</i> kingfish with yuzu miso, fennel, flying fish roe *	<b>22</b>
<b>tuna carpaccio</b>	tuna, avocado mousse, asparagus, wasabi, lemon vinaigrette	<b>24</b>
<b>sashimi small</b>	sashimi 10pcs	<b>21</b>
<b>sashimi deluxe</b>	sashimi 20pcs	<b>42</b>
<b>sushi combo</b>	assorted nigiri 6pcs	<b>24</b>
<b>sushi + sashimi</b>	sashimi 10pcs, nigiri 10pcs	<b>55</b>
<b>agedashi tofu</b>	crisp-fried silken bean curd, dashi *	<b>15</b>
<b>pork bao bun</b>	pulled pork belly, sweet soy, mixed leaves, chilli ^	<b>7 each</b>
<b>ebi bao bun</b>	prawn katsu, honey mayo, mixed leaves ^	<b>7 each</b>
<b>honey prawn</b>	caramelised <i>QLD</i> tiger prawns, 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>16</b>
<b>nasu dengaku</b>	eggplant, caramelised miso, lotus root	<b>16</b>
<b>baby octopus karaage</b>	deep-fried baby octopus, lemon chilli mayo ^	<b>16</b>
<b>chicken karaage</b>	deep-fried chicken, lemon, honey mayo ^	<b>18</b>
<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>grilled teriyaki chicken</b>	grilled teriyaki chicken, zucchini, eggplant, red capsicum, teriyaki sauce *	<b>30</b>
<b>miso salmon</b>	miso glazed <i>Huon salmon</i> , grilled broccolini	<b>34</b>
<b>barramundi</b>	pan roasted <i>WA cone bay</i> barramundi, bok choy, edamame, pea puree, lemon puree, teriyaki sauce, shallot oil *	<b>32</b>
<b>pork belly</b>	twice cooked pork belly, teriyaki sauce, edamame, caramelised onion+apple, shiso cress *	<b>32</b>
<b>wagyu steak</b>	<i>VIC tajima</i> wagyu sirloin 4+, medium rare, shiitake mushrooms, shimeji mushrooms, asparagus, nashi pear+apple soy *	<b>45</b>
<b>steamed rice</b>	white or brown	<b>2.5</b>

*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 surry hills only**

### **tasting menu**

#### **\$55\* Tasting Menu**

**tuna carpaccio**, tuna, avocado mousse, asparagus, wasabi, lemon vinaigrette

**chefs selection of sashimi**

**bao bun**, choice of pork belly with sweet soy or prawn katsu with honey mayo

**miso salmon**, miso glazed huon tas salmon, grilled broccollini

**pork belly**, twice cooked pork belly, teriyaki sauce, edamame, caramelised onion, apple, shiso cress

**steamed rice**

#### **\$45\* Vegetarian Tasting Menu**

**goma-ae**, braised spinach, sweet sesame

**asian greens**, chinese broccoli, shimeji mushrooms, quinoa, tamari, sesame oil

**chef's selection of vegie sushi**

**vegie tempura**, mixed veg tempura, dashi

**nasu dengaku**, 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*

<b>miso soup</b>	miso, dashi broth, tofu, wakame, shallots	<b>3</b>
<b>scampi miso</b>	miso, scampi, dashi broth	<b>9</b>
<b>edamame</b>	green soy beans, salt (chilli optional)	<b>7</b>
<b>pickles</b>	radish, carrot, cucumber, rice vinegar, white sesame, sesame oil	<b>7</b>
<b>coleslaw</b>	cabbage salad, sesame mayo dressing	<b>8</b>
<b>goma-ae</b>	spinach, sesame dressing	<b>8</b>
<b>crispy gyoza</b>	4pc deep-fried pork dumplings ^	<b>9</b>
<b>pan-fried gyoza</b>	5pc pan-fried pork dumplings ^	<b>15</b>
<b>sashimi small</b>	sashimi 10pcs	<b>21</b>
<b>sushi combo</b>	assorted nigiri 6pcs	<b>24</b>
<b>salmon soba</b>	grilled salmon, dashi broth, soba noodles, leek, shiitake mushrooms, edamame, nori ^	<b>18</b>
<b>sashimi bimbimbam</b>	assorted sashimi, salad, sesame oil, rice *	<b>18</b>
<b>superfoodo salad</b>	fresh salmon, kale, tofu, brown rice, quinoa, sesame oil	<b>17</b>
<b>sashimi salad</b>	chef's selection sashimi, mixed leaf salad, flying fish roe, radish, yuzu olive oil	<b>18</b>
<b>beef bimbimbam</b>	beef, salad, rice, egg *	<b>22</b>
<b>sashimi bento</b>	assorted sashimi 10pcs, braised vegies, salmon rice paper roll, salad, rice	<b>25</b>
<b>vegie bento</b>	vegie crunch rolls, miso eggplant, agedashi tofu, vege nigiri, rice *	<b>28</b>
<b>honey prawn bento</b>	caramelised honey prawns, sashimi, zushi roll, salad, miso cauliflower, rice *	<b>37</b>
<b>chicken karaage bento</b>	deep-fried chicken, honey mayo, sashimi, salad, zushi roll, miso cauliflower, rice ^	<b>32</b>
<b>barra bento</b>	grilled barramundi, sashimi, salad, zushi roll, miso cauliflower, rice	<b>37</b>
<b>pork ribs bento</b>	teriyaki balsamic glazed pork ribs, sashimi, salad, zushi roll, miso cauliflower, rice	<b>37</b>
<b>salmon bento</b>	salmon kombu, sashimi, braised vegies, salad, zushi roll, miso cauliflower, rice	<b>37</b>
<b>beef bento</b>	black angus rump, shiitake mushrooms, sesame oil, sashimi, salad, zushi roll, miso cauliflower, rice	<b>37</b>

## zushi barangaroo only

### zushi menu

AVAILABLE ALL DAY – LUNCH & DINNER

<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>scampi miso soup</b>	miso, scampi, dashi broth	<b>9</b>
<b>edamame</b>	green soy beans, salt (chilli optional)	<b>7</b>
<b>pickles</b>	radish, carrot, cucumber, rice vinegar, white sesame, sesame oil	<b>7</b>
<b>coleslaw</b>	cabbage salad, sesame mayo dressing	<b>8</b>
<b>goma-ae</b>	spinach, sesame dressing	<b>8</b>
<b>sashimi small</b>	sashimi 10pcs	<b>21</b>
<b>sashimi deluxe</b>	sashimi 20pcs	<b>42</b>
<b>sushi combo</b>	assorted nigiri 6pcs	<b>24</b>
<b>sushi + sashimi</b>	sashimi 10pcs, nigiri 10pcs	<b>55</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, shiso cress, wonton crackers *	<b>22</b>
<b>kingfish sashimi</b>	SA <i>hiramasa</i> kingfish, bonito vinegar, pickled cucumber, mandarin, shallot oil, shiso cress *	<b>24</b>
<b>ocean trout carpaccio</b>	TAS ocean trout, pickled yellow beetroot, fingerlimes, blueberries, umeshu vinaigrette	<b>25</b>
<b>scallop carpaccio</b>	aburi <i>hokkaido</i> scallops, white truffle oil, shiso cress, roe, lime *	<b>22</b>
<b>tuna tataki</b>	seared <i>mooloolaba QLD</i> tuna tataki, tamari ponzu, leek, basil cress	<b>28</b>
<b>wagyu tataki</b>	seared wagyu, tamari ponzu, garlic chips, shiso cress, eschallots, sesame oil	<b>24</b>

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<b>vegie crunch roll</b>	tempura pumpkin, avocado, cucumber, sweet soy+honey mayo *	<b>20</b>
<b>rainbow roll</b>	salmon, tuna, prawn, flying fish roe, cucumber, avocado, chilli mayo *	<b>20</b>
<b>tiger roll</b>	prawn tempura, avocado, cucumber, prawn, sweet soy, honey mayo ^	<b>20</b>
<b>spider roll</b>	soft-shell crab, cucumber, avocado, wasabi mayo, shiso cress	<b>20</b>
<b>ocean roll</b>	salmon, cucumber, avocado, flying fish roe, seared salmon belly, sweet soy+honey mayo *	<b>20</b>
<b>wagyu roll</b>	wagyu, asparagus, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	<b>20</b>
<b>dragon roll</b>	grilled eel, prawn katsu, cucumber, potato crunch, sweet soy ^	<b>20</b>
<b>pork gyoza</b>	pan-fried pork dumplings, japanese vinegar, sesame oil ^	<b>15</b>
<b>prawn dumplings</b>	crispy prawn dumplings, rice paper, dashi broth, nori (5pc)	<b>24</b>
<b>agedashi tofu</b>	crisp-fried silken bean curd, bonito flakes, dashi *	<b>15</b>
<b>chicken karaage</b>	deep-fried chicken, lime, honey mayo ^	<b>18</b>
<b>honey prawns</b>	caramelised honey prawns, rice flour, sesame	<b>20</b>
<b>bao bun</b>	pulled pork, kale, capsicum, tempura enoki, coriander, crispy quinoa, sweet soy ^	<b>7 each</b>
<b>nasu dengaku</b>	eggplant, caramelised miso, sesame oil	<b>16</b>
<b>grilled calamari</b>	SA calamari, cherry tomatoes, lime dashi, shallots	<b>28</b>
<b>yuzu scallops</b>	seared scallops, egg emulsion, yuzu foam, brown butter	<b>28</b>

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

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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*

<b>edamame</b>	green soy beans, sea salt (chilli optional)
<b>wakame kale salad</b>	seaweed, kale, sesame vinegar
<b>goma-ae</b>	spinach, sesame dressing
<b>agedashi tofu*</b>	crisp-fried silken bean curd, no dashi sauce
<b>nasu dengaku</b>	eggplant, caramelised miso, lotus root, sesame oil
<b>veg tempura*</b>	mixed vegie, lightly battered, <u>no</u> dashi sauce
<b>vegie sushi small</b>	mixed vegie sushi nigiri
<b>vegie crunch roll**^</b>	tempura pumpkin, avo, cucumber, sweet soy+honey mayo 8pcs
<b>vegie roll</b>	avo+cucumber maki roll 5pcs
<b>avocado roll</b>	mini avocado roll 6pcs
<b>cucumber roll</b>	mini cucumber roll 6pcs
<b>teriyaki vegetables</b>	pan fried mixed vegetables, teriyaki sauce
<b>roasted pumpkin</b>	roasted Japanese pumpkin, pickled cauliflower, crispy quinoa, edamame

### **Lunch Only**

<b>superfoodo salad</b>	kale, tofu, brown rice, quinoa, walnut oil
<b>vegie bimbimbam</b>	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*

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

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

*all mayo contain egg ~*

*butter and cream ^*