



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

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zushi lunch menu

AVAILABLE MONDAY TO THURSDAY 11.30AM - 3PM ONLY

miso soup	miso, dashi broth, tofu, wakame, shallots	3
scampi miso	miso, scampi, dashi broth	9
edamame	green soy beans, salt (chilli optional)	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
crispy gyoza	4pc deep-fried pork dumplings ^	9
pan-fried gyoza	5pc pan-fried pork dumplings ^	15
sashimi small	sashimi 10pcs	21
sushi combo	assorted nigiri 6pcs	24
salmon soba	grilled salmon, dashi broth, soba noodles, 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
sashimi salad	chef's selection sashimi, mixed leaf salad, flying fish roe, radish, yuzu olive oil	18
beef bimbimbam	beef, salad, rice, egg *	22
sashimi bento	assorted sashimi 10pcs, braised vegies, salmon rice paper roll, salad, rice	25
vegie bento	vegie crunch rolls, miso eggplant, agedashi tofu, vege nigiri, rice *	28
honey prawn bento	caramelised honey prawns, sashimi, zushi roll, salad, miso cauliflower, rice *	37
chicken karaage bento	deep-fried chicken, honey mayo, sashimi, salad, zushi roll, miso cauliflower, rice ^	32
barra bento	grilled barramundi, sashimi, salad, zushi roll, miso cauliflower, rice	37
pork ribs bento	teriyaki balsamic glazed pork ribs, sashimi, salad, zushi roll, miso cauliflower, rice	37
salmon bento	salmon kombu, sashimi, braised vegies, salad, zushi roll, miso cauliflower, rice	37
beef bento	black Angus rump, shiitake mushrooms, sesame oil, sashimi, salad, zushi roll, miso cauliflower, rice	37

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zushi menu

AVAILABLE ALL DAY – LUNCH & DINNER

oysters	fresh oysters natural/chilli ponzu vinaigrette	4
miso soup	miso, dashi broth, tofu, wakame, shallots	3
scampi miso soup	miso, scampi, dashi broth	9
edamame	green soy beans, salt (chilli optional)	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
kingfish sashimi	SA <i>hiramasa</i> kingfish, bonito vinegar, pickled cucumber, mandarin, shallot oil, shiso cress *	24
ocean trout carpaccio	TAS ocean trout, pickled yellow beetroot, fingerlimes, blueberries, 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, shiso cress, eschallots, sesame oil	24

most items on our menu are gluten free with some exceptions

can be made gluten free *

cannot be made gluten free ^

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 tempura, avocado, cucumber, prawn, sweet soy, honey mayo ^	20
spider roll	soft-shell crab, cucumber, avocado, wasabi mayo, shiso cress	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
prawn dumplings	crispy prawn dumplings, rice paper, dashi broth, nori (5pc)	24
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, sesame	20
bao bun	pulled pork, kale, capsicum, tempura enoki, 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, lime, japanese vinegar ^	24
zucchini flower tempura	zucchini flower (4pc), dashi sauce ^	24
balmain tempura	balmain bug lightly battered, dashi sauce ^	32
veg tempura	asparagus, sweet potato, broccolini, wasabi leaf, enoki mushrooms, dashi sauce ^	20
barramundi	grilled <i>cone bay WA</i> barramundi, samphire salt, squid ink cauliflower purée, sautéed radish, sesame oil	35
miso toothfish	oven roasted <i>glacier 51</i> toothfish, saikyo miso, nori crisps	46
kombu salmon	oven roasted <i>huon TAS</i> salmon, kombu, dill, quinoa, watercress salsa verde, grilled cos lettuce	33
pork ribs	teriyaki balsamic glazed, twice-cooked pork ribs, crispy tofu	30
teriyaki lamb	<i>NSW mirrool creek</i> lamb rump, macadamia, miso eggplant puree, dukkah	32
duck teriyaki	oven roasted duck marinated in soy + asian herbs, teriyaki sauce, pumpkin puree, sweet potato *	34
black angus rump	<i>rangers valley nsw</i> black angus rump 200g, grilled medium rare, shiitake mushrooms, mizuna salad, sesame oil, nashi pear+apple soy *	32
miso cauliflower	cauliflower, sweet miso, sesame oil, pecorino	10
green beans	sautéed green beans, sesame, kombu butter	10
kipfler potatoes	roasted kipfler potatoes, macadamia, teriyaki, truffle oil	12
bok choy	bok choy grilled, teriyaki butter	10
green salad	green salad, cherry tomatoes, yuzu	8
steamed rice	white or brown	2.5

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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)

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

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

all mayo contain egg ~

butter and cream

