



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

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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>Hiramasu</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

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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, 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