



tasting menu

designed to share

\$65 per person (from 2 people)

kingfish sashimi, SA *hiramasa* kingfish, bonito vinegar, pickled cucumber, mandarin, shallot oil, shiso cress

chefs selection of sashimi

prawns, honey mayo glazed

chicken karaage, deep-fried chicken, lime, honey mayo

flathead tempura, *eden NSW* flathead, wasabi tartar sauce

duck teriyaki, oven roasted, soy + asian herbs, teriyaki, pumpkin purée, sweet potato

wagyu steak, grilled medium rare, *VIC tajima* flap steak marble score 7+, shio koji, grilled bok choy, sautéed shiitake mushrooms, crispy garlic, nashi + pear apple soy

miso cauliflower, sweet miso, sesame oil, pecorino

steamed rice

\$95 per person (from 4 people)

snapper carpaccio, *NZ* snapper, yuzu, nashi pear, fingerlimes, radish, mizuna

tuna tataki, seared *mooloolaba QLD* tuna, tamari ponzu, leek, basil cress

chefs selection of sashimi

sweet corn karaage deep-fried sweet corn, nori, dashi sauce

bao bun, pulled pork, kale, capsicum, tempura crown daisy greens, coriander, crispy quinoa, sweet soy

balmain bug tempura, *WA* balmain bug, lightly battered, dashi

miso toothfish, oven roasted *glacier 51* toothfish, saikyo miso, crispy leek, asparagus, yuzu miso

wagyu steak, grilled medium rare, *QLD stockyard* striploin marble score 5+,

wasabi chimichurri, zucchini flower salad, yuzu

kipfler potatoes, teriyaki, sesame, nori, truffle oil

bok choy, grilled, teriyaki butter

steamed rice

desserts of the day

While Zushi will endeavour to accommodate requests for special meals for customers who have food allergies or intolerances, we cannot guarantee completely allergy-free meals. This is due to the potential of trace allergens in the working environment and supplied ingredients. Our kitchen works with wheat/gluten, milk, dairy, egg, fish, soybeans, sesame seeds, shellfish and soy products. We are a nut free restaurant. We will take the precautionary measures to ensure cross contamination does not occur like separate cooking equipment & deep fryers/oil, fresh gloves, sanitised new cutting boards/utensils and ensure high personal hygiene. For more information, please speak with a manager and ensure you are fully informed before proceeding with your choice of menu.

zushi lunch menu

available monday to thursday 1130am – 3pm only

miso soup	miso, dashi broth, tofu, wakame, shallots	3
scampi miso	miso, WA scampi, dashi broth	10
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 bimbimbam	assorted sashimi, salad, sesame oil, rice *	18
superfoodo salad	fresh salmon, kale, tofu, brown rice, quinoa, sesame oil	17
wagyu beef bimbimbam	wagyu beef, salad, rice, egg *	22
zushi chefs bento	~ see special menu	50
sashimi set	assorted sashimi 10pcs, miso cauliflower, goma-ae, salad, rice	30
chicken karaage bento	deep-fried chicken, honey mayo, sashimi, salad, zushi roll, miso cauliflower, rice ^	32
salmon bento	kombu salmon, grilled baby cos, sashimi, salad, zushi roll, miso cauliflower, rice	37
barra bento	steamed barramundi, yuzu tamari broth, sashimi, salad, zushi roll, miso cauliflower, rice	37
veggie bento	tofu teriyaki, corn karaage, veggie crunch roll, goma miso mushrooms, salad of the day, rice *	30
wagyu bento	VIC tajima wagyu, shiitake mushrooms, nashi pear + apple soy, sesame oil, sashimi, salad, zushi roll, miso cauliflower, rice *	40

most items on our menu are gluten free with some exceptions

*can be made gluten free **

cannot be made gluten free ^

starters

oysters	freshly shucked oysters natural/chilli ponzu vinaigrette	4
miso soup	miso, dashi broth, tofu, wakame, shallots	3
scampi miso soup	miso, WA scampi, dashi broth	10
edamame	green soy beans, salt (chilli optional)	7
pickles	radish, carrot, cucumber, rice vinegar, white sesame, sesame oil	5
coleslaw	cabbage salad, sesame mayo dressing	8
goma-ae	spinach, sesame dressing	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 boat	chef's selection of assorted sashimi daily specials & freshly shucked oysters	145
sashimi tacos	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, shiso cress, wonton crackers *	24
kingfish sashimi	SA <i>hiramasa</i> kingfish, bonito vinegar, pickled cucumber, mandarin, shallot oil, shiso cress *	25
snapper carpaccio	NZ snapper, yuzu, nashi pear, fingerlimes, radish, mizuna	28
scallop carpaccio	aburi <i>hokkaido</i> scallops, white truffle oil, shiso cress, roe *	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

opening hours

*Monday to Thursday 11.30am-3pm & 530pm-10pm (*except Monday 9pm)

Friday to Sunday 11.30am-10pm (*except Sunday 9pm)

signature rolls

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 tempura, cucumber, potato crunch, sweet soy ^	20

hot entrées

pork gyoza	pan-fried pork dumplings, japanese vinegar, sesame oil ^	15
prawn dumplings	crispy prawn dumplings, rice paper, dashi broth, nori	24
sweet corn karaage	deep-fried sweet corn, nori, dashi sauce ^	15
agedashi tofu	crisp-fried silken bean curd, bonito flakes, dashi *	15
cauliflower karaage	deep-fried cauliflower florets, chilli mayo	16
honey prawns	caramelised honey prawns, rice flour, sesame	20
chicken karaage	deep-fried chicken, lime, honey mayo ^	18
bao bun	pulled pork, kale, tempura crown daisy leaves, capsicum, coriander, crispy quinoa, sweet soy ^	7 each
nasu dengaku	eggplant, caramelised miso, sesame oil	16
kingfish collar	SA <i>hiramasa</i> kingfish, soy, ginger, mirin, garlic, coriander, chilli, bonito dashi sauce ~ <i>limited availability</i>	16
okonomiyaki	japanese pancake, balmain bug, calamari, prawn, bonito flakes, sweet soy, honey mayo ^	24

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tempura

snapper tempura	NZ snapper, chilli, lime, japanese vinegar ^	24
zucchini flower tempura	zucchini flowers, dashi sauce ^	24
beer battered tempura	NSW flathead, chilli, wasabi tartar sauce ^	28
balmain tempura	WA balmain bug, lightly battered, dashi sauce ^	35
veg tempura	asparagus, sweet potato, broccolini, zucchini flower, crown daisy leaves, dashi sauce ^	20

mains

steamed barramundi	steamed <i>cone bay</i> WA barramundi, yuzu tamari broth, dashi daikon, bok choy, leek, chilli, coriander	35
miso toothfish	oven roasted <i>glacier 51</i> toothfish, saikyo miso, crispy leek, asparagus, yuzu miso	49
teriyaki lamb	oven roasted NSW mirrool creek lamb, capsicum, zucchini, eggplant, crispy onions, teriyaki butter	32
kombu salmon	oven roasted sesame crusted <i>huon TAS</i> salmon marinated in kombu, cos lettuce, kombu butter , roasted cherry tomatoes with dill pesto	33
duck teriyaki	oven roasted duck marinated in soy, asian herbs, teriyaki sauce, pumpkin purée, sweet potato ^	34
tajima wagyu	VIC <i>tajima</i> flap steak marble score 7+ 200g, shio koji, grilled medium rare, shiitake mushrooms, crispy garlic, grilled bok choy, nashi + pear apple soy	49
stockyard wagyu	QLD <i>stockyard</i> striploin marble score 5+ 180g, grilled medium rare, wasabi chimichurri, zucchini flower salad, yuzu	59

sides

miso cauliflower	cauliflower, sweet miso, sesame oil, pecorino	10
kipfler potatoes	kipfler potatoes, teriyaki, sesame, nori truffle oil	12
goma mushrooms	oven roasted shimeji, shiitake, button, wood ear, crown daisy greens, sesame, tamari, miso	12
bok choy	bok choy grilled, teriyaki butter	10
steamed rice	white or brown	3

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KIDS MENU

KIDS MINI BENTO BOX	15
edamame	
2pc salmon nigiri	
2pc avocado hosomaki	
2pc salmon hosomaki	
2pc cooked tuna hosomaki	
KIDS BENTO BOX	18
edamame	
2pc salmon nigiri	
4pc avocado hosomaki	
4pc chicken karaage	
shoestring fries	
KIDS SPECIAL BENTO	20
edamame	
2pc salmon nigiri	
2pc crispy pork gyoza	
2pc fish tempura	
shoestring fries	
FISH & CHIPS	18
snapper tempura & shoestring fries	
MINI ROLLS	
6pc cucumber roll	3.5
6pc avocado roll	4
6pc cooked tuna roll	3.5
6pc salmon roll	4.5
SIDES	
edamame	7
shoestring fries	5
4pc crispy pork gyoza	9
4pc chicken karaage	9
ICE CREAM	
vanilla/green tea/black sesame	7
DRINKS	
coke, coke no sugar, sprite	4
orange/cloudy apple juice	5
lemon/peach iced tea	6
ramune japanese soda pop	5.5

zushi vegetarian/vegan menu

edamame	green soy beans, sea salt (chilli optional)	7
pickles	radish, carrot, cucumber, rice vinegar, sesame oil	5
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, sesame, teriyaki, truffle oil	12
goma mushrooms	oven roasted shimeji, shiitake, button, wood ear, crown daisy greens, sesame, tamari, miso	12
miso cauliflower	cauliflower, sweet miso, sesame oil, pecorino ^	10
sweet corn karaage	deep-fried sweet corn, nori, dashi sauce *	15
cauliflower karaage	deep-fried cauliflower florets, chilli mayo *	16
agedashi tofu	crisp-fried silken bean curd, <u>with</u> veg dashi sauce *	15
nasu dengaku	eggplant, caramelised miso, sesame oil	16
vegie sushi small	chef's selection of mixed vegie sushi nigiri 5pcs	15
vegie crunch roll	tempura pumpkin, avocado, cucumber, sweet soy+honey mayo 8pcs *	20
vegie roll	avo+cucumber+cabbage maki roll 5pcs	6
avocado roll	mini avocado roll 6pcs	4
cucumber roll	mini cucumber roll 6pcs	3.5
zucchini flower	zucchini flower tempura, <u>with</u> veg dashi sauce *	24
veg tempura	asparagus, sweet potato, broccolini, zucchini flower, crown daisy leaves <u>with</u> veg dashi sauce *	20
teriyaki vegetables	pan-fried mixed mushrooms of shimeji, wood ear, shiitake, button, edamame, tempura tofu, teriyaki sauce, truffle oil *	18
steamed rice	white or brown	3

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

^ butter/cream/cheese

Please be advised this menu is based on our utmost knowledge

Enquire with staff if you require more information about ingredient