



zushi barangaroo

lunch mon-fri from 12pm
dinner mon-sun from 5pm

order ahead for take away or free home delivery
zushi.com.au

donburi, soup & bento (served with a miso soup)

sashimi bimbimbam	salmon & tuna sashimi, salad, sesame oil, rice *	18
wagyu beef bimbimbam	wagyu beef, salad, rice, egg *	18
salmon soba soup	grilled salmon, dashi broth, soba noodles, leek, shiitake mushrooms, edamame, nori ^	18
salmon donburi	teriyaki salmon, wakame salad, rice	18
chicken karaage donburi	deep-fried chicken, wakame salad, rice ^	18
duck donburi	oven roasted duck, teriyaki, wakame salad, rice ^	18
vegie donburi	mixed vegie, wakame salad, rice *	18
sashimi bento	mixed sashimi 10pcs, gai lan, wakame salad, rice	30
chicken karaage bento	deep-fried chicken, honey mayo, gai lan, sashimi, wakame salad, rice ^	30
salmon bento	teriyaki salmon, gai lan, sashimi, wakame salad, rice	30
snapper bento	oven roasted snapper, yuzukosho sauce of chilli pepper, gai lan, sashimi, wakame salad, rice	30
duck bento	oven roasted duck, teriyaki, gai lan, sashimi, wakame salad, rice ^	30
vegie bento	pan-fried teriyaki vegies + tofu, gai lan, wakame salad, rice *	30
wagyu bento	rangers valley wagyu steak, nashi pear + apple soy sauce, gai lan, sashimi, wakame salad, rice *	35

gluten free items/cannot be made gluten free

*can be made gluten free **

cannot be made gluten free

starters

miso soup	miso, dashi broth, tofu, wakame, shallots	3
edamame	green soy beans, salt (chilli optional)	7
pickles	radish, carrot, cucumber, sherry vinegar, white sesame, sesame oil	6
wakame	seaweed, cucumber, mixed leaf, sesame oil	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 tacos	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, shiso cress, wonton crackers *	24
tuna tataki	seared yellowfin tuna tataki, tamari ponzu leek, shiso cress	28
wagyu tataki	seared wagyu, tamari ponzu, garlic chips, shiso cress, eschallots, sesame oil	24

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,	20

	wasabi mayo	
ocean roll	salmon, cucumber, avocado, flying fish roe, seared salmon belly, sweet soy+honey mayo *	20
wagyu roll	rare & seared wagyu, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	22
dragon roll	grilled eel, prawn tempura, cucumber, potato crunch, sweet soy ^	20
hot entrées		
pan-fried gyoza	5pcs pan-fried pork dumplings, japanese vinegar, chilli, sesame oil ^	15
crispy gyoza	4pcs deep-fried pork dumplings, japanese vinegar, chilli ^	9
corn ribs	deep-fried sweet corn, shichimi, parmesan, lime	15
agedashi tofu	crisp-fried silken bean curd, bonito flakes, dashi *	15
honey prawns	caramelised honey prawns, rice flour, sesame	20
pork bao bun	pulled pork, kale, capsicum, cucumber, sweet soy ^	8 each
chicken bao bun	chicken karaage, cucumber, honey mayo ^	8 each
soft-shell crab bao bun	deep-fried soft-shell crab, cucumber, chilli mayo ^	8 each
nasu dengaku	eggplant, caramelised miso, sesame oil	16
okonomiyaki	japanese pancake, balmain bug, calamari, prawn, bonito flakes, sweet soy, honey mayo ^	24
cauliflower karaage	deep-fried cauliflower florets, chilli mayo	16
chicken karaage	deep-fried chicken, lime, honey mayo ^	18

tempura

snapper tempura	NZ snapper, chilli, lime, japanese vinegar ^	24
prawn tempura	tempura prawn, dashi sauce ^	22
veg tempura	seasonal vegetables, dashi sauce ^.	20

mains

crispy skin snapper	NZ snapper oven roasted, yuzukoshō sauce of chilli peppers, yuzu peel, edamame pea purée, leek	35
duck teriyaki	oven roasted duck marinated in soy, asian herbs, teriyaki sauce, pumpkin purée, sweet potato ^	34
miso toothfish	oven roasted <i>glacier 51</i> toothfish, saikyo miso, crispy leek, asparagus, yuzu miso	49
kombu salmon	oven roasted sesame crusted <i>huon TAS</i> salmon, cos lettuce, kombu butter, cherry tomatoes, dill pesto	33
teriyaki lamb	oven roasted <i>NSW</i> mirrool creek lamb, capsicum, zucchini, eggplant, crispy onions, teriyaki butter	32
rangers valley wagyu	<i>VIC</i> rangers valley cross-bred wagyu chuck tail flap steak, shio koji, MS 5+, medium rare, king oyster mushrooms, crispy garlic, chives, nashi pear + apple soy *	49
kobe wagyu	<i>VIC</i> kobe wagyu striploin, MS 9+, medium rare, jerusalem artichoke purée, asparagus, teriyaki red wine jus	40/100g

sides

miso cauliflower	cauliflower, sweet miso, sesame oil, pecorino	10
grilled broccolini	broccolini, nori butter, white sesame	12
goma mushrooms	oven roasted shimeji, shiitake, button, wood ear, sesame, tamari, miso	12

bok choy	bok choy grilled, teriyaki butter, white sesame	10
steamed rice	white or brown	3

zushi barangaroo vegetarian/vegan menu

edamame	green soy beans, sea salt (chilli optional)	7
pickles	radish, carrot, cucumber, sherry vinegar, sesame oil	5
wakame	seaweed, cucumber, mixed leaf, sesame oil	8
bok choy	bok choy grilled, teriyaki butter ^	10
grilled broccolini	grilled broccolini, nori butter, white sesame ^	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
corn ribs	deep-fried sweet corn, shichimi, parmesan, lime ^	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
veg tempura	seasonal vegetables, <u>with</u> veg dashi sauce *	20
teriyaki vegetables	pan-fried mixed mushrooms of tempura tofu, edamame beans, 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

nigiri and maki rolls

nigiri (2pcs per serve)	\$
prawn <i>ebi</i>	7
salmon <i>sake</i>	8
tuna <i>akami</i>	9
kingfish <i>hamachi</i>	9
scallop <i>hotate</i>	9
seared salmon belly <i>aburi sake toro</i>	10
seared kingfish belly <i>aburi hamachi toro</i>	10
seared scallop <i>aburi hotate</i>	9
seared wagyu <i>aburi wagyū</i>	10
flying fish roe <i>tobiko</i>	8
salmon roe <i>ikura</i>	12
eel nigiri	10
sea urchin <i>uni</i>	7 (1pc)

hosō maki (6pcs per serve)

avocado roll	4
cucumber roll	3.5
cooked tuna roll	3.5
salmon roll	4.5
tuna roll	5

futo maki (5pcs per serve)

vegie roll (avocado + cucumber + cabbage)	5
cooked tuna + avocado roll	6
spicy cooked tuna + cucumber roll	6
salmon + avocado roll	6
tuna + avocado roll	7
spicy tuna + cucumber roll	7
chicken karaage + avocado roll	6
prawn tempura + cucumber roll	6
california roll	6
dynamite roll	6

kids menu

KIDS BENTO BOX	18
edamame	
2pc salmon nigiri	
4pc avocado hosonaki	
4pc chicken karaage	
shoestring fries	
HONEY PRAWNS KIDS DON	15
honey glazed prawns, lightly fried, white rice	
WAGYU BEEF KIDS DON	15
pan-fried wagyu beef, sweet soy, white rice	
FISH & CHIPS	18
snapper tempura & shoestring fries	
CHICKEN & CHIPS	15
chicken karaage & 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

dessert

chocolate mousse slice	dark choc mousse slice, raspberry, green tea ice cream cookie crust	14
green tea cheesecake	japanese style match green tea cheesecake, berry compote, cookie crust	12
ice cream	a choice of green tea/vanilla/black sesame ice cream, cookie crust, dark chocolate chip	7

[zushi barangaroo drinks menu]

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soft drinks

coke, coke no sugar, sprite	3
cascade ginger ale, soda water, tonic water	3
keri orange/cloudy apple juice	4
fuze lemon/peach iced tea	4.5
ramune lemon & lime soda ~ <i>watch the marble pop!</i>	4.5
sangaria anatano iced green tea ~ <i>sugar free</i>	3

premium bottled beer

asahi super dry lager	6
kirin ichiban malt beer	6
apple thief granny smith cider	7

wine

sparkling

viticoltori ponte prosecco brut DOC , treviso italy	40
chandon brut rosé , yarra valley vic	40
chandon nv blanc de blancs , yarra valley vic	40

white

2018 filo pinot grigio , sicily italy	40
2018 maxwell 'little demon' verdelho , mclaren vale sa	40
2018 neudorf sauvignon blanc , nelson nz	47

rosé

2018 the snow line 3 pinots rosé , orange nsw	40
2018 tua rosa sangiovese rosé , toscana italy	40
2019 kerri greens pinots de mornington rosé , mornington peninsula vic	45

red

2018 deliverance pinot noir , north canterbury nz	40
2018 printhie topography cabernet sauvignon , orange nsw	40
2018 thistle hill 'block 10' shiraz , mudgee nsw	45

sake

hourai hida no tanbo Junmai 720ml, gifu japan	67
taiheizan chogetsu junmai ginjo 720ml, akita japan	48

umeshu ~ japanese plum wine

nakano yuzu umeshu 720ml, wakayama japan	70
kinmon shizuku silver umeshu 720ml, akita, japan	70