



## tasting menu

*from 2 people*

*designed to share*

### **\$65 per person**

**scallop carpaccio**, aburi hokkaido scallops, flying fish roe, truffle oil, lime, shiso cress

**chefs selection of sashimi**

**prawns**, honey mayo glazed

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

**snapper tempura**, NZ snapper, chilli, lime, japanese vinegar

**miso salmon**, oven roasted huon TAS salmon, saikyo miso, grilled cos lettuce, lime

**wagyu steak**, VIC rangers valley cross-bred wagyu chuck tail flap steak, shio koji, medium rare, king oyster mushrooms, crispy garlic, chives, nashi pear + apple soy

**bok choy**, char-grilled, teriyaki butter

**steamed rice**

### **\$85 per person**

**sashimi special**, fish of the day, thinly sliced, chilli ponzu

**tuna tataki**, seared yellowfin tuna, tamari ponzu, leek, shiso cress

**chefs selection of sashimi**

**seared scallop**, *hokkaido* scallops, yuzu soy broth, radish

**corn ribs**, shichimi, parmesan, lime

**prawn tempura**, dashi sauce

**buttered toothfish**, oven roasted *glacier 51* toothfish, crispy leek, asparagus, yuzu tamari butter

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

**grilled broccolini**, nori butter, white sesame

**steamed rice**

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.

Thank you.

Credit card surcharges apply  
Visa/Mastercard 0.8%-1.7%  
Amex/Diners/JBC/Unions 1.7%



## starters

<b>oysters</b>	freshly shucked oysters natural/chilli ponzu vinaigrette	<b>4</b>
<b>miso soup</b>	miso, dashi broth, tofu, wakame, shallots	<b>3</b>
<b>edamame</b>	green soy beans, salt (chilli optional)	<b>7</b>
<b>pickles</b>	radish, carrot, cucumber, sherry vinegar, white sesame, sesame oil	<b>6</b>
<b>goma-ae</b>	spinach, sesame dressing	<b>8</b>
<b>wakame</b>	seaweed, cucumber, mixed leaf, sesame oil	<b>8</b>

## sushi & sashimi

<b>sashimi small</b>	sashimi 10pcs	<b>24</b>
<b>sashimi deluxe</b>	sashimi 20pcs	<b>48</b>
<b>sushi combo</b>	assorted nigiri 6pcs	<b>24</b>
<b>sushi + sashimi</b>	sashimi 10pcs, nigiri 8pcs	<b>55</b>
<b>sashimi boat</b>	chef's selection of assorted sashimi daily specials & freshly shucked oysters	<b>145</b>
<b>sashimi tacos</b>	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, shiso cress, wonton crackers *	<b>24</b>
<b>scallop carpaccio</b>	aburi <i>hokkaido</i> scallops, flying fish roe, truffle oil, lime, shiso cress	<b>22</b>
<b>tuna tataki</b>	seared yellowfin tuna tataki, tamari ponzu leek, shiso cress	<b>28</b>
<b>wagyu tataki</b>	seared wagyu, tamari ponzu, garlic chips, shiso cress, eschallots, sesame oil	<b>24</b>

**gluten free items/cannot be made gluten free**

*can be made gluten free \**

*cannot be made gluten free ^*

## signature rolls

<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	<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>	rare & seared wagyu, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	<b>22</b>
<b>dragon roll</b>	grilled eel, prawn tempura, cucumber, potato crunch, sweet soy ^	<b>20</b>

## hot entrées

<b>pork gyoza</b>	pan-fried pork dumplings, japanese vinegar, chilli, sesame oil ^	<b>15</b>
<b>corn ribs</b>	deep-fried sweet corn, shichimi, parmesan, lime	<b>15</b>
<b>agedashi tofu</b>	crisp-fried silken bean curd, bonito flakes, dashi *	<b>15</b>
<b>honey prawns</b>	caramelised honey prawns, rice flour, sesame	<b>20</b>
<b>pork bao bun</b>	pulled pork, kale, capsicum, cucumber, sweet soy ^	<b>8 each</b>
<b>chicken bao bun</b>	chicken karaage, cucumber, honey mayo ^	<b>8 each</b>
<b>soft-shell crab bao bun</b>	deep-fried soft-shell crab, cucumber, chilli mayo ^	<b>8 each</b>
<b>seared scallop</b>	<i>hokkaido</i> scallops, yuzu soy broth, radish	<b>26</b>
<b>nasu dengaku</b>	eggplant, caramelised miso, sesame oil	<b>16</b>
<b>okonomiyaki</b>	japanese pancake, scallop, calamari, prawn, bonito flakes, sweet soy, honey mayo ^	<b>24</b>
<b>chicken katsu</b>	panko bread-crumbed chicken, honey mayo + sweet soy, lime	<b>22</b>
<b>cauliflower karaage</b>	deep-fried cauliflower florets, chilli mayo	<b>16</b>
<b>chicken karaage</b>	deep-fried chicken, lime, honey mayo ^	<b>18</b>

## tempura

<b>snapper tempura</b>	NZ snapper, chilli, lime, japanese vinegar ^	<b>24</b>
<b>prawn tempura</b>	tempura prawn, dashi sauce ^	<b>22</b>
<b>veg tempura</b>	pumpkin, sweet potato, broccolini, eggplant, dashi sauce ^	<b>20</b>

## mains

<b>steamed barramundi</b>	WA cone bay barraumundi steamed, yuzu tamari broth, dashi daikon, bok choy, leek, chilli, coriander	<b>35</b>
<b>duck teriyaki</b>	oven roasted duck marinated in soy, asian herbs, teriyaki sauce, pumpkin purée, sweet potato ^	<b>34</b>
<b>miso salmon</b>	oven-roasted huon TAS salmon, saikyo miso, grilled cos lettuce, lime	<b>33</b>
<b>buttered toothfish</b>	oven roasted glacier 51 toothfish, crispy leek, asparagus, yuzu tamari butter	<b>55</b>
<b>rangers valley wagyu</b>	VIC rangers valley cross-bred wagyu chuck tail flap steak, shio koji, medium rare, king oyster mushrooms, crispy garlic, chives, nashi pear + apple soy *	<b>49</b>

## sides

<b>miso cauliflower</b>	cauliflower, sweet miso, sesame oil, pecorino	<b>10</b>
<b>grilled broccolini</b>	broccolini, nori butter, white sesame	<b>12</b>
<b>goma mushrooms</b>	oven roasted shimeji, shiitake, button, wood ear, sesame, tamari, miso	<b>12</b>
<b>bok choy</b>	bok choy grilled, teriyaki butter, white sesame	<b>10</b>
<b>steamed rice</b>	white or brown	<b>3</b>

*most items on our menu are gluten free with some exceptions*

*can be made gluten free \**

*cannot be made gluten free ^*



## **zushi lunch menu**

*available monday to thursday lunch only*

<b>miso soup</b>	miso, dashi broth, tofu, wakame, shallots	<b>3</b>
<b>edamame</b>	green soy beans, salt (chilli optional)	<b>7</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>tempura udon soup</b>	prawn tempura, dashi broth, udon noodles, shiitake mushrooms, bok choy, nori ^	<b>15</b>
<b>salmon soba soup</b>	grilled salmon, dashi broth, soba noodles, leek, shiitake mushrooms, edamame, nori ^	<b>18</b>
<b>wagyu beef bimbimbam</b>	wagyu beef, salad, rice, egg *	<b>22</b>
<b>sashimi bimbimbam</b>	salmon & tuna sashimi, salad, sesame oil, rice *	<b>18</b>
<b>sashimi bento</b>	assorted sashimi 10pcs, miso cauliflower, goma-ae, salad, rice	<b>30</b>
<b>chicken karaage bento</b>	deep-fried chicken, honey mayo, sashimi, salad, zushi roll, steamed rice ^	<b>30</b>
<b>barra bento</b>	steamed barramundi, yuzu tamari broth, sashimi, salad, zushi roll, steamed rice	<b>35</b>
<b>salmon bento</b>	salmon, saikyo miso, sashimi, salad, zushi roll, steamed rice	<b>35</b>
<b>chicken katsu bento</b>	panko-breadcrumbed chicken, honey mayo, sashimi, salad, zushi roll, steamed rice ^	<b>30</b>
<b>veggie bento</b>	tofu teriyaki, miso cauliflower, veggie crunch roll, wakame salad, steamed rice *	<b>28</b>
<b>wagyu bento</b>	grilled wagyu, king oyster mushroom, garlic chips, nashi pear + apple soy, sesame oil, sashimi, salad, zushi roll, steamed rice *	<b>38</b>

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*cannot be made gluten free ^*

## **zushi barangaroo vegetarian/vegan menu**

<b>edamame</b>	green soy beans, sea salt (chilli optional)	<b>7</b>
<b>pickles</b>	radish, carrot, cucumber, sherry vinegar, sesame oil	<b>6</b>
<b>goma-ae</b>	spinach, sweet sesame dressing	<b>8</b>
<b>wakame</b>	seaweed, cucumber, mixed leaf, sesame oil	<b>8</b>
<b>bok choy</b>	bok choy grilled, teriyaki butter ^	<b>10</b>
<b>miso cauliflower</b>	cauliflower, sweet miso, sesame oil, pecorino ^	<b>10</b>
<b>grilled broccolini</b>	broccolini, nori butter, white sesame ^	<b>12</b>
<b>goma mushrooms</b>	oven roasted shimeji, shiitake, button, wood ear, sesame, tamari soy, miso	<b>12</b>
<b>corn ribs</b>	deep-fried sweet corn, shichimi, parmesan, lime ^	<b>15</b>
<b>cauliflower karaage</b>	deep-fried cauliflower florets, chilli mayo *	<b>16</b>
<b>agedashi tofu</b>	crisp-fried silken bean curd, <u>with</u> veg dashi sauce *	<b>15</b>
<b>nasu dengaku</b>	eggplant, caramelised miso, sesame oil	<b>16</b>
<b>vegie sushi small</b>	chef's selection of mixed vegie sushi nigiri 5pcs	<b>15</b>
<b>vegie crunch roll</b>	tempura pumpkin, avocado, cucumber, sweet soy+ honey mayo 8pcs *	<b>20</b>
<b>vegie roll</b>	avo+ cucumber maki roll 5pcs	<b>6</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>veg tempura</b>	seasonal vegetables, <u>with</u> veg dashi sauce *	<b>20</b>
<b>teriyaki vegetables</b>	pan-fried mixed mushrooms of shimeji, wood ear, shiitake, button, edamame, tempura tofu, teriyaki sauce, truffle oil *	<b>18</b>
<b>steamed rice</b>	white or brown	<b>3</b>

*\* 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*

## ZUSHI BARANGAROO KIDS MENU

**chicken karaage and chips** 15  
chicken karaage, honey mayo,  
shoestring fries, edamame

**wagyu beef rice** 15  
pan-fried wagyu beef, sweet soy,  
white rice, edamame

**honey prawns and chips** 15  
honey glazed prawns, lightly fried,  
shoestring fries, edamame

**fish and chips** 17  
fish tempura, shoestring fries,  
edamame

**kids bento box** 18  
edamame, 2pc salmon nigiri,  
4pc avocado roll, 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

**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



## SUSHI BAR MENU

<b>nigiri (2pcs per serve)</b>	<b>\$</b>
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)
<b>hosonigiri (6pcs per serve)</b>	
avocado roll	4
cucumber roll	3.5
cooked tuna roll	3.5
salmon roll	4.5
tuna roll	5
<b>futomaki (5pcs per serve)</b>	
vegie roll (avocado + cucumber)	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
(salmon, cucumber, avocado, flying fish roe)	
dynamite roll	6
(salmon, cucumber, avocado, wasabi mayo, chilli powder)	