

zushi lunch menu

available monday to sunday 12pm to 3pm only, lunch sets served with miso soup

| | | |
|-----------------------------|---|-----------|
| salmon soba soup | salmon, soba noodles, kale, seaweed, edamame, shiitake mushroom, shallot, dashi broth ^ | 15 |
| tempura udon | prawn tempura, udon noodles, seaweed, shallot, shiitake mushroom, dashi broth ^ | 15 |
| chilli chicken ramen | zushi's special spicy chicken broth, chicken karaage, leek, shallots, sweet corn, nori, half-boiled egg ^ | 18 |
| sashimi bimbimbam | assorted sashimi, salad, sesame oil, rice * | 15 |
| chicken donburi | teriyaki chicken, asian greens, daikon & carrot salad, rice * | 15 |
| salmon donburi | teriyaki salmon, asian greens, daikon & carrot salad, rice * | 15 |
| wagyu donburi | stir-fried wagyu strips, asian greens, daikon & carrot salad, rice * | 15 |
| karaage donburi | deep-fried chicken, asian greens, daikon & carrot salad, rice^ | 15 |
| katsu donburi | panko breadcrumbed chicken, honey mayo, sweet soy, asian greens, daikon & carrot salad, rice ^ | 15 |
| vegie donburi | crispy tofu & eggplant, edamame, mushrooms, daikon & carrot salad, rice * | 15 |
| sashimi bento | assorted sashimi 10pcs, salad, rice * | 25 |
| chicken bento | teriyaki chicken, sashimi, salmon+avo roll, asian green, zushi salad, rice * | 27 |
| salmon bento | teriyaki salmon, sashimi, salmon+avo roll, asian green, zushi salad, rice * | 27 |
| karaage bento | deep-fried chicken, honey mayo, zushi salad, sashimi, salmon+avo roll, asian green, rice ^ | 27 |
| miso salmon bento | miso glazed salmon, green bean, zushi salad, sashimi, salmon+avo roll, asian green, rice * | 27 |

*most items on our menu are gluten free with some exceptions
can be made gluten free * / cannot be made gluten free ^*



minimum 2 people

\$55pp* Tasting Menu

tuna tataki, seared tuna, sesame coated, leek, shiso cress, tamari ponzu
chefs selection of sashimi
honey prawns, caramelised prawns, honey mayo
chefs selection of signature roll
teriyaki duck, oven roasted duck marinated in soy + asian herbs, pumpkin puree, broccolini, sweet potato, teriyaki sauce
steamed greens, asian green, broccolini, teriyaki butter
steamed rice

\$75pp* Tasting Menu

scallop carpaccio, seared scallops, flying fish roe, shiso cress, truffle oil
chefs selection of sashimi
bao bun, choice of chicken karaage or pulled pork
prawn tempura, lightly battered prawns, dashi
miso salmon, miso glazed salmon, green beans, quinoa
steamed greens, asian green, broccolini, bok choy, teriyaki butter
wagyu steak, wagyu flat iron, medium rare, asparagus, nashi pear+apple soy
steamed rice

\$50pp* Vegetarian Tasting Menu

goma-ae, braised spinach, sweet sesame
miso cauliflower, cauliflower, sweet miso, pecorino
agedashi tofu, crisp-fried bean curd, vegan dashi
vegie crunch roll, tempura pumpkin, avo, cucumber, sweet soy, honey mayo
teriyaki vegetables, stir-fried mixed vegetables, teriyaki sauce
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.

starters

| | | |
|----------------------------|--|----------|
| 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 |
| daikon & carrot | pickled daikon & carrot, vinegar, sesame | 7 |
| goma-ae | spinach, sesame dressing | 8 |

sushi & sashimi

| | | |
|--------------------------|--|-----------|
| sashimi small | assorted sashimi 10 pcs | 24 |
| sashimi deluxe | assorted sashimi 20 pcs | 48 |
| sushi combo | assorted nigiri 6pcs | 24 |
| sushi + sashimi | sashimi 10 pcs, nigiri 8pcs | 55 |
| sashimi tacos | tuna, salmon, avocado, flying fish roe, yuzu granita, tamari sesame oil, wonton crackers * | 24 |
| scallop carpaccio | seared <i>Hokkaido scallops</i> , flying fish roe, shiso cress, truffle oil * | 22 |
| seared kingfish | lightly seared <i>Hiramana kingfish</i> , fennel, flying fish roe, yuzu miso * | 24 |
| tuna tataki | seared tuna, sesame coated, leek, shiso cress, tamari ponzu | 26 |

hot entrées

| | | |
|----------------------------|--|---------------|
| pork bao bun | pulled pork, red capsicum, kale, mixed leaved, quinoa, sweet soy ^ | 7 each |
| chicken bao bun | deep-fried chicken, mixed leaves, honey mayo ^ | 7 each |
| agedashi tofu | crispy bean curd, bonito flakes, dashi * | 15 |
| cauliflower karaage | deep-fried cauliflower florets, lime, chilli mayo | 15 |
| pork gyoza | pan-fried pork dumplings, 5pcs, japanese vinegar ^ | 15 |
| nasu dengaku | eggplant, caramelise miso | 16 |
| honey prawn | caramelised honey prawns, honey mayo | 18 |
| chicken karaage | deep-fried chicken, lime, honey mayo ^ | 18 |
| okonomiyaki | japanese pancake, prawn, calamari, bonito flakes, sweet soy, japanese mayo ^ | 20 |

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signature rolls

| | | |
|--------------------------|--|----|
| vegie crunch roll | tempura pumpkin, avocado, cucumber, sweet soy, honey mayo * | 20 |
| rainbow roll | salmon, tuna, prawn, flying fish roe, cucumber, avocado, honey mayo, chilli mayo * | 20 |
| tiger roll | tempura prawn, avocado, cucumber, prawn, sweet soy, honey mayo * | 20 |
| spider roll | soft-shell crab, cucumber, avocado, wasabi mayo | 20 |
| ocean roll | salmon, seared salmon belly, cucumber, avocado, flying fish roe, sweet soy, honey mayo * | 20 |
| wagyu roll | wagyu, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo * | 20 |

tempura

| | | |
|--------------------------|--------------------------------------|----|
| fish tempura | daily white fish, japanese vinegar ^ | 24 |
| prawn tempura | lightly battered prawn, dashi ^ | 22 |
| vegetable tempura | seasonal vegetables, dashi ^ | 20 |

mains

| | | |
|-------------------------|---|----|
| teriyaki chicken | pan-fried chicken, bok choy, teriyaki sauce * | 30 |
| miso salmon | miso glazed <i>huon TAS salmon</i> , green beans, quinoa | 33 |
| steamed barra | <i>WA cone bay barramundi</i> , daikon, leek, bok choy, shiitake mushroom, chervil, yuzu tamari broth | 35 |
| teriyaki duck | oven roasted duck marinated in soy + asian herbs, pumpkin puree, broccolini, sweet potato, teriyaki sauce ^ | 33 |
| wagyu steak | wagyu flat iron mb6+, medium rare, asparagus, nashi pear + apple soy * | 39 |

sides

| | | |
|-------------------------|---|-----|
| miso cauliflower | cauliflower, sweet miso, pecorino | 10 |
| steamed greens | asian green, broccolini, bok choy, teriyaki butter * | 12 |
| kipfler potatoes | kipfler potato, nori, sesame, teriyaki sauce, truffle oil * | 12 |
| steamed rice | white or brown | 2.5 |

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cocktails

- kiss from a rose** 18
star of bombay gin, strawberry puree, pineapple juice, lemon, rose syrup, soda
- kawaii midori** 16
haku vodka, midori melon liqueur, yuzu, pineapple juice, lemonade
- chilli margarita** 17
patrón silver tequila, de kuyper triple sec, agave, chilli, lime, wasabi salt
- lychee blossom mojito** 16
bacardi carta blanca, lychee liqueur, lychee, mint, lime, soda
- shinjuku smash** 17
japanese botanical roku gin, yuzu, lime, mint, sugar
- al patroncino** 17
patrón café xo, de kuyper crème de café, fresh espresso, agave
- toki highball** 17
toki whisky, ginger ale, orange, soda
- classic cocktails** 17

cocktail carafes 11

- rosy ramble** 35
star of bombay gin, strawberry puree, pineapple juice, lemon, rose syrup, soda
- litchi mojito** 35
bacardi carta blanca, lychee liqueur, lychee, mint, lime, soda
- sake sangria** 30
go shu superdry junmai sake, lychee, lime, green apples, mint, lemonade

mocktails

- gin free deluxe** 10
seedlip garden 108, mixed berries, tonic, mint
- mini godzilla** 9
lychee, cloudy apple juice, lime, mint, lemonade
- super mario** 9
strawberry puree, cloudy apple juice, lemon

soft drinks

| | |
|--|-----|
| green tea with roasted rice (unlimited refills) | 3 |
| sparkling moda water 750ml | 5 |
| still moda water 750ml | 4 |
| coke, coke no sugar, sprite | 4 |
| cascade ginger ale, soda water, tonic water | 4 |
| lemon, lime + bitters | 4.5 |
| keri orange/cloudy apple juice | 5 |
| fuze lemon/peach iced tea | 6 |
| ramune lemon & lime soda ~ <i>watch the marble pop</i> | 5 |

sake

| | glass 100ml | pot 300ml | bottle 720ml |
|--|----------------|--------------|-----------------|
| kizakura junmai daiginjo 'S' premium kyoto japan <i>dry, soft, sweet, honeydew, strawberry, peach</i> | 12 | 34 | |
| onigoroshi junmai 'demon slayer' kyoto japan <i>honeydew, lychee, well-rounded, smooth</i> | 10 | 29 | 48 |
| kaganotsuki gekko junmai daiginjo ishikawa japan <i>clean, smooth, soft, mellow, top quality</i> | 15 | 43 | 103 |
| kizakura tokusen hana junmai ginjo 'cherry blossom' kyoto japan <i>subtle plum, berries, grapefruit, lemon, lime</i> | 11 | 32 | |
| go shu super dry junmai nsw australia <i>pure junmai, rich rice, dry, fruit nose</i> | 9 | 26 | |
| asabiraki sui jin junmai 'ready for a new journey' iwate japan <i>dry, smooth, strong, nutty</i> | 12 | 34 | 58 |
| yukinobosha junmai ginjo akita japan <i>clean, subtle, fruity, slight dry finish</i> | 16 | 46 | 110 |

zushi flight

choice of 2 sakes and umeshu @ 30ml each

17

zushi sake shot – “if you dare”

chilli onigoroshi 'demon slayer' sake shot + wasabi salt + lime

9

beers

| | glass | jug |
|-----------------------|-------|-----|
| draught beer | | |
| sapporo premium lager | 11 | 25 |

bottled beer

| | | |
|--------------------------------------|--|----|
| asahi super dry lager | | 9 |
| kirin ichiban malt beer | | 9 |
| yullis 'margot' dry apple cider | | 10 |
| yullis 'seabass' mediterranean lager | | 10 |
| sapporo premium black – 650ml can | | 16 |
| asahi soukai premium light | | 9 |

japanese whisky 30ml

| | | |
|--|--|----|
| tenjaku <i>faint smoky, pear, dried fruit, hint of white oak</i> | | 10 |
| suntory toki <i>green apple, grapefruit, spicy finish, hint of vanilla oak, white pepper, ginger</i> | | 13 |
| hibiki harmony <i>blended, light, orangy peel & white chocolate</i> | | 15 |

umeshu~plum white glass 100ml pot 300ml

| | | |
|---|----|----|
| choya mutenka traditional <i>unripe ume fruit that is steeped in shochu, sugar, sweet & sour</i> | 11 | 32 |
| kinmon shizoku silver umeshu <i>wakayama ume aged with 10 year-old vintage ages sake koshu, elegant, bold, sweet scents of ume plum</i> | 18 | 53 |

| | | |
|--|-------------|-----------|
| yuzu sake liqueur | glass 100ml | pot 300ml |
| saito shuzo kyoto - japanese citrus sake | 12 | 34 |

| wine | glass 150ml | carafe 450ml | bottle 750ml |
|---|------------------------|-------------------------|-------------------------|
| sparkling + champagne | | | |
| viticoltori ponte prosecco brut DOC treviso Italy | 12 | | 58 |
| chandon nv blanc de blanc yarra valley vic | | | 63 |
| veuve clicquot yellow label brut nv reims 4rance | | | 130 |
| white | | | |
| 2018 filo pinot grigio sicily Italy | 10 | 29 | 48 |
| 2016 astrolabe pinot gris kekerengu coast nz | 13 | 38 | 63 |
| 2018 wilson 'polish hill' riesling clare valley sa | 13 | 38 | 63 |
| 2018 indomitus citrea riesling canberra act | | | 72 |
| 2019 nova vita sauvignon blanc adelaide hills nsw | 10 | 29 | 48 |
| 2018 neudorf sauvignon blanc nelson nz | | | 58 |
| 2019 thistle hill chardonnay mudgee nsw | 11 | 32 | 53 |
| rosé | | | |
| 2018 tua rosa sangiovese rosé toscana italy | 12 | 34 | 58 |
| 2017 maison angelvin rosé provence france | | | 62 |
| 2019 project k rosé adelaide hills nsw | | | 70 |
| red | | | |
| 2018 deliverance pinot noir north canterbury nz | 11 | 32 | 53 |
| 2018 delamere naissante pinot noir pipers brook tas | | | 70 |
| 2018 'the g' grenache barossa valley sa | | | 60 |
| 2018 printhie topography cabernet sauvignon orange nsw | 12 | 34 | 58 |
| 2018 thistle hill 'block 10' shiraz mudgee nsw | 13 | 38 | 63 |
| 2017 indomitus rutilus shiraz canberra act | | | 72 |

spirits

30ml

vodka

42 below pure

9

grey goose

12

haku ~ japanese

12

gin

bombay sapphire

9

star of bombay

11

hendricks

13

roku ~japanese

12

tequila

patrón silver

12

patrón xo café

11

rum

bacardi carta blanca

9

american

bulleit bourbon

9

liqueur

aperol

9

campari

9

disaronno (amaretto)

9

midori

9