



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

oysters	freshly shucked oysters natural/chilli ponzu vinaigrette	4
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
goma-ae	spinach, sesame dressing	8
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 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
scallop carpaccio	aburi <i>hokkaido</i> scallops, flying fish roe, truffle oil, lime, shiso cress	22
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

gluten free items/cannot be made gluten free

*can be made gluten free **

cannot be made gluten free ^

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	20
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

pork gyoza	pan-fried pork dumplings, japanese vinegar, chilli, sesame oil ^	15
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
seared scallop	<i>hokkaido</i> scallops, yuzu soy broth, radish	26
nasu dengaku	eggplant, caramelised miso, sesame oil	16
okonomiyaki	japanese pancake, scallop, calamari, prawn, bonito flakes, sweet soy, honey mayo ^	24
chicken katsu	panko bread-crumbed chicken, honey mayo + sweet soy, lime	22
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	pumpkin, sweet potato, broccolini, eggplant, dashi sauce ^	20

mains

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

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

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

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

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

cannot be made gluten free ^

zushi barangaroo vegetarian/vegan menu

edamame	green soy beans, sea salt (chilli optional)	7
pickles	radish, carrot, cucumber, sherry vinegar, sesame oil	6
goma-ae	spinach, sweet sesame dressing	8
wakame	seaweed, cucumber, mixed leaf, sesame oil	8
bok choy	bok choy grilled, teriyaki butter ^	10
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 soy, miso	12
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 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 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

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

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)

hosonigiri (6pcs per serve)

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

futomaki (5pcs per serve)

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)	

zushi

house cocktails

frozen gold	18
bacardi carta blanca, mango purée, coconut cream, pineapple, served frozen	
you're so vanilla...	18
grey goose la vanille, de kuyper crème de café, espresso, pinch of sea salt	
shinjuku smash	16
japanese botanical roku gin, yuzu, lime juice, sugar syrup, mint	
kiss from a rose	19
star of bombay gin, strawberry purée, pineapple juice, lemon, rose syrup, soda water	
chilli margarita	17
patrón silver tequila, de kuyper triple sec, agave, fresh chilli, lime, chilli salt	
pineapple pikachu	17
bacardi ocho, yuzu liqueur, pineapple juice, orange juice, passionfruit, vanilla syrup	
lychee orange blossom mojito	17
bacardi carta blanca, lychee liqueur, mint, soda, lychees, orange blossom water	
toki highball	17
toki whisky, ginger ale, soda, orange	
yuzu sake-tini	16
D.O.M Benedictine herbal liqueur, sake, yuzushu	
cocktail carafes	11
rosy ramble	35
star of bombay gin, strawberry purée, pineapple juice, lemon, rose syrup, soda water	
litchi mojito	35
bacardi carta blanca, lychee liqueur, mint, soda, lychees, orange blossom water	
pokemon punch	35
bacardi ocho, yuzu liqueur, pineapple juice, orange juice, passionfruit, vanilla syrup	

mocktails

mini godzilla			9
lychee, cloudy apple juice, lime, mint, lemonade			
moshi moshi			9
peach, lemon, apple juice, soda			
super mario			9
strawberry purée, cloudy apple juice, lemon			
gin-free deluxe			10
seedlip garden 108, mixed fruit, tonic, mint			
mango mule			10
mango purée, mint, ginger ale, lime			
aperitif			
zushi sake shot - “if you dare”			9
chilli onigoroshi ‘demon slayer’ sake shot + chilli salt + lime			
sake flight			17
onigoroshi junmai, gozenshu junmai mimasaka, imada fukucho junmai ginjo biho @ 30ml each			
yuzu sake liqueur	100ml		300ml
saito shuzo kyoto - <i>citrus sake</i>	12		34

beers & cider

draught beer	380ml	500ml	jug
sapporo premium lager	11	14	26
beer of the month ~ see special			

premium bottled beer

asahi super dry lager	9
sapporo premium black 650ml can	16
kirin ichiban malt beer	9
asahi two suns premium dry 'low carb' lager	9
hitachino nest yuzu lager	15
asahi soukai premium light	9
yulli's 'seabass' mediterranean lager	10
yullis 'margot' dry apple cider	10

japanese soft drinks

ramune lemon & lime soda ~ <i>watch the marble pop!</i>	5.5
sangaria anatano iced green tea ~ <i>sugar free</i>	3.5

soft drinks

green tea with roasted rice (unlimited refills)	3
sparkling moda water 750ml	4
still water 750ml	4
coke, coke no sugar, sprite	4
lemon, lime + bitters	4.5
cascade ginger ale, soda water, tonic water	4
keri orange/cloudy apple juice	5
fuze lemon/peach iced tea	6

wine	g	c	b
	150ml	450ml	750ml
sparkling + champagne			
viticoltori ponte prosecco brut DOC, treviso italy	12		58
chandon brut rosé, yarra valley vic	13		63
chandon nv blanc de blancs, yarra valley vic	13		63
moët and chandon imperial brut nv, reims france			99
veuve clicquot yellow label brut nv, reims france			130
r de ruinart prestige nv, champagne france			220
white			
2019 filo pinot grigio, sicily italy	10	29	48
2018 astrolabe pinot gris, kekerengu coast nz	13	38	63
2019 wilson 'polish hill' riesling, clare valley sa	13	38	63
2018 gundog estate 'indomitus citrea' riesling,			72
canberra act			
2019 mon tout 'long play' sauvignon blanc,			58
riesling, pinot gris, karridale wa + mount barker sa			
2019 nova vita sauvignon blanc,	10	29	48
adelaide hills nsw			
2019 neudorf sauvignon blanc, nelson nz	12	34	58
2020 cloudy bay sauvignon blanc, malborough nz			99
2019 thistle hill chardonnay, mudgee nsw			53
2018 printhie topography chardonnay,	12	34	58
orange nsw			
2018 delamere estate chardonnay,			99
pipers brook tas			
2017 cloudy bay chardonnay, marlborough nz			105

rosé	g	c	b
	150ml	450ml	750ml
2019 the snow line 3 pinots rosé, orange nsw	11	32	53
2019 tua rosa sangiovese rosé, toscana italy	13	37	63
2019 nova vita 'project k' rosé, adelaide hills sa			70
2017 maison angelvin rosé, provence france			62
2016 marrenon luberon oris rosé,			74
luberon france aged rosé			

red

2018 deliverance pinot noir, north canterbury nz	11	31	53
2018 delamere naissante pinot noir,			70
pipers brook tas			
2019 paringa estate 'coronella' pinot noir,			62
mornington peninsula vic			
2019 longview 'fresco' nebbiolo pinot nero	12	34	58
sangiovese barbera, adelaide hills sa			
2019 teusner 'the g' grenache, barossa valley sa			60
2018 printhie topography cabernet sauvignon,	12	34	58
orange nsw			
2015 geoff merrill's 'the parham' cabernet sauvignon,			160
mclaren vale sa + coonawarra sa			
2018 thistle hill 'block 10' shiraz,	13	37	63
mudgee nsw			
2018 gundog estate 'indomitus rutilus' shiraz, 15		44	72
canberra act			
2017 longview 'the piece' shiraz, adelaide hills sa			110
2012 d'arenberg 'dead arm' museum release shiraz,			180
mclaren vale sa			

umeshu ~ japanese plum wine

choya mutenka traditional, osaka japan		11	31
<i>unripe ume fruit that is steeped in shochu, sugar, sweet & sour</i>			
nakano yuzu umeshu		15	43
<i>mandarin, lime, citrus, slightly sour & bitter</i>			

kinmon shizoku silver umeshu	18	53
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*wakayama ume aged with 10 year-old vintage ages sake koshu,
elegant, bold, sweet scents of ume plum*

sake ~ japanese rice wine	100ml gls	300ml pot	720ml btl
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hourai irootoko junmai daiginjo , gifu japan			130
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soft, fruity, light bodied, citrus, dry

imada fukucho junmai ginjo biho ,	17	48	120
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hiroshima japan
floral, melon, rockmelon, pear, dry

taiheizan chogetsu junmai ginjo , akita japan			103
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silky smooth, tropical fruit, pineapple, flower

hourai hida no tanbo junmai , gifu japan	11	30	75
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banana, custard apple, dill, fennel

gozenshu junmai mimasaka , okayama japan	15	42	103
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*dry, rich umami flavours of the omachi rice,
red apple, earthy*

onigoroshi junmai 'demon slayer' , kyoto japan	10	29	68
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honeydew, lychee, well-rounded, smooth

asabiraki suijin junmai , iwate japan	12	34	82
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dry, smooth, strong, nutty

yuzu sake liqueur	100ml	300ml
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saito shuzo kyoto – <i>sweet citrus sake</i>	12	34
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japanese whisky

suntory toki, blended	10
<i>green apple, grapefruit, spicy finish, hint of vanilla oak, white pepper, ginger</i>	
hibiki harmony, blended	15
<i>honey like sweetness, candied orange peel, hint of spice and sandalwood</i>	
nikka from the barrel, blended	15
<i>winter spice, toffey, caramel, vanilla with a good balance of fruit</i>	
nikka coffey malt, blended	16
<i>rich mouthfeel, cinnamon, clove with an oak and citrus finish</i>	
hakushu distillers reserve, single malt	14
<i>yuzu, grapefruit, lemon thyme, subtle smoke</i>	
hakushu 12yr, single malt	32
<i>sweet pear, mint, kiwi, green tea, subtle smoke</i>	
yamazaki distillers reserve, single malt	15
<i>raspberry, white peach, touch of coconut and a sweet vanilla finish</i>	
yamazaki 12yr, single malt	34
<i>coconut, cranberry, butter, sweet ginger finish with a hint of cinnamon</i>	

scotch whisky

dewars 12yr, blended	9
aberfeldy 12yr, single malt	12
craigellachie 13yr, single malt	14

vodka

42 below pure	9
grey goose	12
haku	10

american

bulleit bourbon	10
bulleit bourbon rye	12

liqueurs

peach schnapps	9
amaretto	9
campari	9
aperol	9
st germain elderflower	9

gin

bombay sapphire	9
star of bombay	11
bombay bramble	10
roku	10
hendricks	11

rum

bacardi carta blanca	9
bacardi spiced	9
bacardi oro	10
bacardi ocho	11

tequila

patrón silver	12
patrón reposado	14
patrón anejo	16
patrón café xo	11