

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
sashimi bimbimbam	assorted sashimi, salad, sesame oil, rice *	15
salmon soba salad	cold soba noodles, salmon sashimi, daikon & carrot salad, avocado, mixed salad, nori, sesame oil, yuzu soy vinaigrette^	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