

# 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
- elderflower and strawberry caprioska** 16  
42 below vodka, st germain elderflower liqueur, strawberry, lime
- 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, lemon, rose syrup, soda
- 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
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- cocktail carafes** 1L
- 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

<b>mini godzilla</b>		<b>9</b>
lychee, cloudy apple juice, lime, mint, lemonade		
<b>moshi moshi</b>		<b>9</b>
peach, lemon, apple juice, soda		
<b>super mario</b>		<b>9</b>
strawberry purée, cloudy apple juice, lemon		
<b>gin-free deluxe</b>		<b>10</b>
seedlip grove 42, mixed fruit, tonic, mint		
<b>mango mule</b>		<b>10</b>
mango purée, mint, ginger ale, lime		
<b>aperitif</b>		
<b>zushi sake shot - “if you dare”</b>		<b>9</b>
chilli onigoroshi ‘demon slayer’ sake shot + chilli salt + lime		
<b>sake flight</b>		<b>17</b>
onigoroshi junmai, gozenshu junmai mimasaka, imada fukucho junmai ginjo biho @ 30ml each		
<b>yuzu sake liqueur</b>	<b>100ml</b>	<b>300ml</b>
saito shuzo kyoto - <i>citrus sake</i>	<b>12</b>	<b>34</b>

## beers & cider

<b>draught beer</b>	<b>380ml</b>	<b>500ml</b>	<b>jug</b>
sapporo premium lager	<b>10</b>	<b>13</b>	<b>24</b>
coopers pale ale	<b>10</b>		<b>24</b>

## premium bottled beer

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

## japanese soft drinks

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

## soft drinks

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

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

<b>rosé</b>	<b>g</b>	<b>c</b>	<b>b</b>
	<b>150ml</b>	<b>450ml</b>	<b>750ml</b>
<b>2020 margan rose &amp; bramble rosé,</b> hunter valley nsw	<b>11</b>	<b>32</b>	<b>53</b>
<b>2019 tua rosa sangiovese rosé,</b> toscana italy	<b>13</b>	<b>37</b>	<b>63</b>
<b>2019 nova vita ‘project k’ rosé,</b> adelaide hills sa			<b>70</b>
<b>2019 triniti côtes de provence rosé,</b> provence france			<b>62</b>
<b>2016 marrenon luberon oris rosé,</b> luberon france aged rosé			<b>74</b>
<b>red</b>			
<b>2018 deliverance pinot noir,</b> north canterbury nz			<b>53</b>
<b>2018 delamere naissante pinot noir,</b> pipers brook tas			<b>70</b>
<b>2019 paringa estate ‘coronella’ pinot noir,</b> mornington peninsula vic	<b>12</b>	<b>34</b>	<b>58</b>
<b>2019 longview ‘fresco’ nebbiolo pinot nero</b> <b>sangiovese barbera,</b> adelaide hills sa	<b>12</b>	<b>34</b>	<b>58</b>
<b>2019 teusner ‘the g’ grenache,</b> barossa valley sa			<b>60</b>
<b>2018 printhie topography cabernet sauvignon,</b> orange nsw	<b>12</b>	<b>34</b>	<b>58</b>
<b>2015 geoff merrill’s ‘the parham’ cabernet sauvignon,</b> mclaren vale sa + coonawarra sa			<b>160</b>
<b>2018 thistle hill ‘block 10’ shiraz,</b> mudgee nsw	<b>13</b>	<b>37</b>	<b>63</b>
<b>2018 gundog estate ‘indomitus rutilus’ shiraz,</b> canberra act	<b>15</b>	<b>44</b>	<b>72</b>
<b>2017 longview ‘the piece’ shiraz,</b> adelaide hills sa			<b>110</b>
<b>2012 d’arenberg ‘dead arm’ museum release shiraz,</b> mclaren vale sa			<b>180</b>

<b>umeshu ~ japanese plum wine</b>	<b>100ml</b>	<b>300ml</b>
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<b>choya mutenka traditional, osaka japan</b>	<b>11</b>	<b>31</b>
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*unripe ume fruit that is steeped in shochu, sugar, sweet & sour*

<b>nakano yuzu umeshu</b>	<b>15</b>	<b>43</b>
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*mandarin, lime, citrus, slightly sour & bitter*

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

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

<b>imada fukucho junmai ginjo biho,</b>	<b>17</b>	<b>48</b>	<b>120</b>
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hiroshima japan

*floral, melon, rockmelon, pear, dry*

<b>taiheizan chogetsu junmai ginjo, akita japan</b>			<b>103</b>
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*silky smooth, tropical fruit, pineapple, flower*

<b>hourai hida no tanbo junmai, gifu japan</b>	<b>11</b>	<b>30</b>	<b>75</b>
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*banana, custard apple, dill, fennel*

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

<b>onigoroshi junmai 'demon slayer', kyoto japan</b>	<b>10</b>	<b>29</b>	<b>68</b>
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*honeydew, lychee, well-rounded, smooth*

<b>asabiraki suijin junmai, iwate japan</b>	<b>12</b>	<b>34</b>	<b>82</b>
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*dry, smooth, strong, nutty*

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

<b>suntory toki, blended</b>	<b>10</b>
<i>green apple, grapefruit, spicy finish, hint of vanilla oak, white pepper, ginger</i>	
<b>hibiki harmony, blended</b>	<b>19</b>
<i>honey like sweetness, candied orange peel, hint of spice and sandalwood</i>	
<b>nikka from the barrel, blended</b>	<b>15</b>
<i>winter spice, toffey, caramel, vanilla with a good balance of fruit</i>	
<b>nikka coffey malt, blended</b>	<b>16</b>
<i>rich mouthfeel, cinnamon, clove with an oak and citrus finish</i>	
<b>hakushu distillers reserve, single malt</b>	<b>14</b>
<i>yuzu, grapefruit, lemon thyme, subtle smoke</i>	
<b>hakushu 12yr, single malt</b>	<b>32</b>
<i>sweet pear, mint, kiwi, green tea, subtle smoke</i>	
<b>yamazaki distillers reserve, single malt</b>	<b>15</b>
<i>raspberry, white peach, touch of coconut and a sweet vanilla finish</i>	
<b>yamazaki 12yr, single malt</b>	<b>34</b>
<i>coconut, cranberry, butter, sweet ginger finish with a hint of cinnamon</i>	

## scotch whisky

dewars 12yr, blended	9
aberfeldy 12yr, single malt	12
craiggellachie 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