



Weekly Specials

chilli karaage chicken	deep-fried chicken, gochujang, chilli flake, lime	20
miso balsamic kipfler potato	deep-fried kipfler potato, miso balsamic glaze, truffle oil, chive	12
steamed barramundi	<i>WA cone bay</i> barramundi, dashi daikon, bok choy, yuzu tamari broth	34

zushi barangaroo 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 ^	12
pan-fried gyoza	5pc pan-fried pork dumplings ^	16
chef's special bowl	~ see special menu	20
wagyu beef bimbimbam	wagyu beef, salad, rice, egg *	22
sashimi bimbimbam	salmon & tuna sashimi, salad, sesame oil, rice *	20
salmon soba soup	grilled salmon, dashi broth, soba noodles, leek, shiitake mushroom, edamame, nori^	20
sashimi bento	assorted sashimi 10pcs, miso cauliflower, goma-ae, salad, rice*	32
chicken karaage bento	deep-fried chicken, honey mayo, sashimi, salad, zushi roll, steamed rice ^	32
salmon bento	salmon, saikyo miso, sashimi, salad, zushi roll, steamed rice	35
chicken katsu bento	panko bread-crumbed chicken, honey mayo, sashimi, salad, zushi roll, steamed rice ^	32
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



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* (allow more than 20min)	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	fresh 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	fresh 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 *	24

hot entrées

pork gyoza	pan-fried pork dumplings, japanese vinegar, chilli, sesame oil ^	16
corn ribs	deep-fried sweet corn, shichimi, parmesan, lime	17
agedashi tofu	crisp-fried silken bean curd, bonito flakes, dashi *	16
honey prawns	caramelised honey prawns, rice flour, sesame	22
seared scallop	<i>hokkaido</i> scallops, yuzu soy broth, radish	26
nasu dengaku	eggplant, caramelised miso, sesame oil	17
chicken katsu	panko bread-crumbed chicken, honey mayo + sweet soy, lime ^	23
cauliflower karaage	deep-fried cauliflower florets, chilli mayo	17
chicken karaage	deep-fried chicken, lime, honey mayo ^	20

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

duck teriyaki	oven roasted duck marinated in soy, medium, asian herbs,teriyaki sauce, pumpkin purée, sweet potato	35
miso salmon	oven-roasted <i>huon TAS</i> salmon, marinated in saikyo miso, grilled cos lettuce, lime	34
battered toothfish	oven roasted <i>glacier 51</i> toothfish, crispy leek, asparagus, yuzu tamari butter	56
wagyu steak	grilled medium rare wagyu, shio koji, shiitake mushrooms, crispy garlic, chives, nashi pear + apple soy *	55

sides

miso cauliflower	cauliflower, sweet miso, sesame oil, pecorino	12
grilled broccolini	broccolini, nori butter, white sesame	14
goma mushrooms	oven roasted shimeji, shiitake, button, wood ear, sesame, tamari, miso	14
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*

desserts

sticky date pudding.	miso caramel sauce, vanilla ice cream, strawberry	12
matcha brûlée	matcha brûlée, crunch sugar layer, sesame cracker	10
chocolate mille-feuille	chocolate & mascarpone filling, fudge brownie, raspberry, vanilla ice cream	15
lychee sorbet *	lychees, lychee sorbet and coconut cream	12
yuzu mandarin sorbet *	tangy japanese yuzu and sweet mandarin sorbet	12
vanilla ice cream	2 scoops, topped with chocolate	7

**gluten free or can 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
miso cauliflower	cauliflower, sweet miso, sesame oil, pecorino ^	12
grilled broccolini	broccolini, nori butter, white sesame ^	14
goma mushrooms	oven roasted shimeji, shiitake, button, wood ear, sesame, tamari soy, miso	14
corn ribs	deep-fried sweet corn, shichimi, parmesan, lime ^	17
cauliflower karaage	deep-fried cauliflower florets, chilli mayo *	17
agedashi tofu	crisp-fried silken bean curd, <u>with</u> veg dashi sauce *	16
nasu dengaku	eggplant, caramelised miso, sesame oil	17
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	avocado + 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	chicken karaage, honey mayo, shoestring fries, edamame	15
wagyu beef rice	pan-fried wagyu beef, sweet soy, white rice, edamame	15
honey prawns and chips	honey glazed prawns, lightly fried, shoestring fries, edamame	15
fish and chips	fish tempura, shoestring fries, edamame	17
kids bento box	edamame, 2pc salmon nigiri, 4pc avocado roll, chicken karaage, shoestring fries	18
mini rolls		
cucumber roll	mini cucumber roll 6pcs	3.5
avocado roll	mini avocado roll 6pcs	4
cooked tuna roll	mini cooked tuna roll 6pcs.	3.5
salmon roll	mini salmon roll 6pcs	4.5
sides		
edamame	green soy beans, salt	7
shoestring fries		5
4pc crispy pork gyoza	deep-fried pork dumplings	9
4pc chicken karaage	deep-fried chicken, lime, honey mayo	9
vanilla ice cream		7



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)
hosonaki (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)	

signature cocktails

you're so vanilla...	18
grey goose la vanille, de kuyper crème de café, espresso, pinch of sea salt	
elderflower and strawberry caprioska	17
42 below vodka, st germain elderflower liqueur, strawberry, lime	
shinjuku smash	17
japanese botanical roku gin, yuzu, lime juice, sugar syrup, mint	
the patron saint	19
patron citronge tequila, st germain elderflower liqueur, aperol, lemon	
chilli margarita	18
patron silver tequila, de kuyper triple sec, agave, fresh chilli, lime, chilli salt	
pineapple pikachu	18
bacardi oro, lemon, pineapple juice, orange juice, passionfruit, vanilla syrup	
lychee orange blossom mojito	18
bacardi carta blanca, lychee liqueur, mint, soda, lychees, orange blossom water	
yuzu sake-tini	17
D.O.M benedictine herbal liqueur, sake, yuzushu	
ki no tea martini	20
ki no bi japanese green tea gin, noilly prat dry vermouth, rhubarb bitters	

non-alcoholic cocktails

yuzu fresco	12
seedlip grove 42, fever tree yuzu and lime soda, passionfruit	
mini godzilla	11
lychee, cloudy apple, lime, mint, lemonade	
spiced pine	11
fever tree ginger beer, pineapple, lime, chilli	

cocktail carafes **1L**

bramble st spritz	40
bombay bramble gin, st germain elderflower liqueur, lemon	
litchi mojito	40
bacardi carta blanca, lychee liqueur, mint, soda, lychees, orange blossom water	

japanese highballs

dewars	16
dewars 12yr scotch, fever tree smoky ginger ale, soda, lemon	
toki	17
suntory toki whisky, fever tree ginger beer, soda, orange	
umeshu	15
choya mutenka plum wine, fever tree soda, orange, mint	
koyomi shochu	15
suntory koyomi shochu, fever tree yuzu and lime soda, cucumber	

japanese gin pairings

ki no bi	13
fever tree mediterranean tonic, burnt rosemary and orange	
ki no bi sei	15
fever tree original tonic, nashi pear	
roku	12
fever tree mediterranean tonic, orange and lychee	

japanese vodka pairings

haku	12
fever tree yuzu and lime soda, cucumber	
nikka coffey	13
fever tree club soda, dehydrated pineapple	

aperitif

zushi sake shot - “if you dare”	9
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chilli onigoroshi ‘demon slayer’ sake shot + chilli salt + lime

sake flight	17
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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	35

beers & cider

draught beer	380ml	500ml
sapporo premium lager	10	13

premium bottled beer

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

japanese soft drinks

ramune lemon and 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)	3pp
sparkling moda water 750ml	5
still moda water 750ml	5
coke, coke no sugar, sprite	4
lemon, lime and bitters	4.5
fever tree ginger beer	4
fever tree yuzu and lime soda	4
keri orange/cloudy apple juice	5
fuze lemon/peach iced tea	6

wine	g	c	b
	150ml	450ml	750ml
sparkling + champagne			
cantina trevigiana prosecco DOC, treviso italy	12		58
chandon brut rosé, yarra valley vic	14		68
chandon nv blanc de blancs, yarra valley vic	14		68
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
2020 paringa estate pinot gris,	13	38	63
mornington peninsula vic			
2020 wilson 'polish hill' riesling, clare valley sa	13	38	63
2019 kerrigreens 'citrea' riesling,			74
mornington peninsula vic			
2020 mon tout 'long play' sauvignon blanc,			61
riesling, pinot gris, karridale wa + mount barker sa			
2020 nova vita sauvignon blanc,	11	32	53
adelaide hills nsw			
2019 neudorf sauvignon blanc, nelson nz	12	35	58
2020 cloudy bay sauvignon blanc, malborough nz			99
2020 thistle hill chardonnay, mudgee nsw			58
2019 printhie topography chardonnay,	12	35	58
orange nsw			
2019 delamere estate chardonnay,			99
pipers brook tas			
2018 cloudy bay chardonnay, marlborough nz			105

rosé	g	c	b
	150ml	450ml	750ml
2021 margan rose & bramble rosé, hunter valley nsw	11	32	53
2019 tua rosa sangiovese rosé, toscana italy	13	38	63
2019 triniti côtes de provence rosé, provence france			62
2018 marrenon luberon oris rosé, luberon france aged rosé			74

red

2019 deliverance pinot noir, north canterbury nz			53
2020 marchand and burch ‘villages’ pinot noir, mount barker sa			72
2019 paringa estate ‘coronella’ pinot noir, mornington peninsula vic	12	35	58
2020 longview ‘fresco’ nebbiolo pinot nero sangiovese barbera, adelaide hills sa	13	38	63
2019 teusner ‘the g’ grenache, barossa valley sa			64
2018 printhie topography cabernet sauvignon, orange nsw	12	35	58
2015 geoff merrill’s ‘the parham’ cabernet sauvignon, mclaren vale sa + coonawarra sa			160
2018 thistle hill ‘block 10’ shiraz, mudgee nsw	13	38	63
2019 gundog estate ‘indomitus rutilus’ shiraz, pinot noir, canberra act + yarra valley vic	15	44	72
2017 longview ‘the piece’ shiraz, adelaide hills sa			110
2012 d’arenberg ‘dead arm’ museum release shiraz, mclaren vale sa			180

umeshu ~ japanese plum wine	100ml	300ml
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choya mutenka traditional, osaka japan	11	32
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unripe ume fruit that is steeped in shochu, sugar, sweet & sour

nakano yuzu umeshu	15	44
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mandarin, lime, citrus, slightly sour & bitter

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	50	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	32	75
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banana, custard apple, dill, fennel

gozenshu junmai mimasaka, okayama japan	15	44	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	35	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	35
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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	19
<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	16
<i>yuzu, grapefruit, lemon thyme, subtle smoke</i>	
hakushu 12yr, single malt	36
<i>sweet pear, mint, kiwi, green tea, subtle smoke</i>	
yamazaki distillers reserve, single malt	17
<i>raspberry, white peach, touch of coconut and a sweet vanilla finish</i>	
yamazaki 12yr, single malt	38
<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	12
nikka coffey	13

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
bombay bramble	10
roku	12
hendricks	11
ki no bi	13
ki no bi sei	15
ki no bi tea	13

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