



## **bowls & bentos**

*available monday to friday 12pm-2:45pm only*

*lunch set served with miso soup*

<b>salmon soba soup</b>	salmon, soba noodles, asian greens, seaweed, edamame, shiitake mushroom, red radish, shallot, dashi broth ^	<b>16</b>
<b>sashimi bimbimbam</b>	assorted sashimi, cucumber, avocado, wakame, carrot, sesame oil, rice *	<b>16</b>
<b>salmon soba salad</b>	cold soba noodles, salmon sashimi, daikon & carrot, avocado, mixed salad, nori, sesame, yuzu soy vinaigrette ^	<b>16</b>
<b>salmon donburi</b>	teriyaki salmon, asian greens, daikon & carrot, rice *	<b>16</b>
<b>wagyu donburi</b>	stir-fried wagyu strips, asian greens, daikon & carrot, rice	<b>16</b>
<b>karaage donburi</b>	deep-fried chicken, honey mayo, asian greens, daikon & carrot, rice ^	<b>16</b>
<b>vegie donburi</b>	crispy tofu & eggplant, edamame beans, mushrooms, sweet miso, asian greens, daikon & carrot, rice *	<b>16</b>
<b>katsu curry donburi</b>	panko bread crumbed chicken, japanese curry, asian greens, daikon & carrot, rice ^	<b>16</b>
<b>sashimi bento</b>	assorted sashimi 10 pcs, edamame, salmon+avo roll, asian greens, rice *	<b>26</b>
<b>salmon bento</b>	teriyaki salmon, sashimi, salmon+avo roll, asian greens, edamame, rice *	<b>28</b>
<b>honey prawn bento</b>	caramelised honey prawns, 3pcs, honey mayo, sashimi, salmon+avo roll, asian greens, edamame, rice *	<b>28</b>
<b>karaage bento</b>	deep-fried chicken, honey mayo, sashimi, salmon+avo roll, asian greens, edamame, rice ^	<b>28</b>
<b>miso salmon bento</b>	salmon marinated in miso, baby cos, quinoa, sashimi, salmon+avo roll, asian greens, edamame, rice *	<b>28</b>
<b>katsu curry bento</b>	panko bread crumbed chicken, japanese curry, sashimi, salmon+avo roll, asian greens, edamame, rice ^	<b>28</b>
<b>vegie bento</b>	crispy tofu & eggplant, edamame beans, mushrooms, vegie crunch roll, wakame kale salad, caramelised miso eggplant, asian greens, rice *	<b>28</b>

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



## tasting menu

*from 2 people  
designed to share*

### **\$69 per person\***

**scallop carpaccio**, seared scallops, flying fish roe, shiso cress, yuzu kosho  
**chefs selection of sashimi**  
**honey prawns**, caramelised prawns, honey mayo  
**chicken karaage**, deep-fried chicken, lime, honey mayo  
**miso salmon**, oven roasted salmon marinated in saikyo miso,  
baby cos lettuce, cherry tomato, quinoa  
**teriyaki duck**, oven roasted duck marinated in soy + asian herbs,  
pumpkin puree, broccolini, sweet potato, teriyaki sauce  
**grilled broccolini**, broccolini, sesame, nori butter  
**steamed rice**

### **\$89 per person\***

**tuna tataki**, seared tuna, sesame coated, leek, shiso cress, tamari ponzu  
**salmon carpaccio**, thinly sliced salmon, salmon roe, yuzu kosho  
**chefs selection of sashimi**  
**chicken katsu**, panko bread crumbed chicken, honey mayo + sweet soy, lime  
**prawn tempura**, lightly battered prawns, dashi  
**toothfish**, oven roasted glacier 51 toothfish, leek, asparagus,  
yuzu tamari butter  
**wagyu steak**, wagyu, medium rare, shio koji, chive, shiitake mushroom,  
nashi pear+apple soy  
**goma mushrooms**, oven roasted shimeji, shiitake, button, wood ear, sesame,  
tamari, quinoa, chive, white miso  
**steamed rice**

### **\$55 per person\***

#### **vegetarian**

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

Credit Surcharge Applies  
Visa/Mastercard 0.8%-1.7%  
Amex/Diners/Union/JCB 1.7%

## starters

<b>oysters</b>	fresh oysters, natural/chilli ponzu vinaigrette	<b>4</b>
<b>miso soup</b>	miso, dashi broth, tofu, seaweed, shallots	<b>3</b>
<b>edamame</b>	green soy beans, salt (chilli optional)	<b>7</b>
<b>daikon &amp; carrot</b>	pickled daikon & carrot, vinegar, sesame	<b>8</b>
<b>goma-ae</b>	spinach, sesame dressing	<b>8</b>
<b>wakame salad</b>	seaweed, cucumber, mixed leaves, cherry tomato, sesame	<b>9</b>

## sushi & sashimi

<b>sashimi small</b>	assorted sashimi 10 pcs *	<b>24</b>
<b>sashimi deluxe</b>	assorted sashimi 20 pcs *	<b>48</b>
<b>sushi combo</b>	assorted nigiri 6pcs *	<b>24</b>
<b>sushi + sashimi</b>	sashimi 10 pcs, nigiri 8pcs *	<b>55</b>
<b>sashimi boat</b>	chef's selection of assorted sashimi daily specials & fresh oysters *	<b>98</b>
<b>scallop carpaccio</b>	aburi <i>Hokkaido scallops</i> , flying fish roe, shiso cress, yuzu kosho *	<b>22</b>
<b>sashimi tacos</b>	tuna, salmon, avocado, flying fish roe, yuzu granita, tamari sesame oil, wonton crackers *	<b>24</b>
<b>salmon carpaccio</b>	thinly sliced salmon, salmon roe, yuzu kosho	<b>24</b>
<b>tuna tataki</b>	seared tuna, sesame coated, leek, shiso cress, tamari ponzu	<b>26</b>

## signature rolls

<b>vegie crunch roll</b>	tempura pumpkin, avocado, cucumber, sweet soy, honey mayo *	<b>20</b>
<b>rainbow roll</b>	salmon, tuna, prawn, flying fish roe, cucumber, avocado, honey mayo, chilli mayo *	<b>20</b>
<b>tiger roll</b>	tempura prawn, avocado, cucumber, prawn, sweet soy, honey mayo *	<b>20</b>
<b>spider roll</b>	soft-shell crab, cucumber, avocado, wasabi mayo	<b>20</b>
<b>ocean roll</b>	salmon, seared salmon belly, cucumber, avocado, flying fish roe, sweet soy, honey mayo *	<b>20</b>
<b>wagyu roll</b>	wagyu, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	<b>22</b>

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## hot entrées

<b>agedashi tofu</b>	crispy bean curd, bonito flakes, shallot, dashi *	<b>16</b>
<b>pork gyoza</b>	pan-fried pork dumplings, 5pcs, japanese vinegar ^	<b>16</b>
<b>nasu dengaku</b>	eggplant, caramelised miso, sesame, shallot	<b>17</b>
<b>cauliflower karaage</b>	deep-fried cauliflower florets, lime, chilli mayo	<b>17</b>
<b>chicken karaage</b>	deep-fried chicken, lime, honey mayo ^	<b>20</b>
<b>honey prawn</b>	caramelised honey prawns, 5pcs, honey mayo, sesame	<b>22</b>
<b>chicken katsu</b>	panko bread crumbed chicken, honey mayo, sweet soy, lime ^	<b>23</b>

## tempura

<b>vegetable tempura</b>	seasonal vegetables, dashi ^	<b>20</b>
<b>prawn tempura</b>	lightly battered prawns, dashi ^	<b>22</b>
<b>fish tempura</b>	daily white fish, japanese vinegar ^	<b>24</b>

## mains

<b>miso salmon</b>	oven roasted <i>Huon TAS</i> salmon marinated in saikyo miso, baby cos lettuce, cherry tomato, quinoa, lime	<b>34</b>
<b>teriyaki duck</b>	oven roasted duck marinated in soy+asian herbs, medium, pumpkin puree, broccolini, sweet potato, teriyaki sauce	<b>35</b>
<b>wagyu steak</b>	wagyu, medium rare, shio koji, chive, sauteed shiitake mushroom, nashi pear+apple soy *	<b>market price</b>
<b>toothfish</b>	oven roasted glacier 51 toothfish, crispy leek, asparagus, yuzu tamari butter	<b>59</b>

## sides

<b>miso cauliflower</b>	cauliflower, sweet miso, pecorino	<b>12</b>
<b>goma mushrooms</b>	shimeji, shiitake, button, wood ear, tamari, sesame, quinoa, chive, white miso	<b>14</b>
<b>grilled broccolini</b>	broccolini, nori butter, sesame	<b>14</b>
<b>steamed rice</b>	white or brown	<b>3</b>

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