



Fish of the day

snapper	NZ	
flathead	NZ	
tuna	yellowfin tuna, NZ	
oyster	sydney rock oyster, <i>Port Stephens</i>	4

Wagyu	200g strip loin (MBS 5+), <i>tajima vic</i>	59
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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	WA cone bay barramundi, dashi daikon, bok choy, yuzu tamari broth	34

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*



tasting menu

*from 2 people
designed to share*

\$77 per person

scallop carpaccio, aburi hokkaido scallops, flying fish roe, yuzu kosho, 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, wagyu steak, shio koji, served medium rare, king oyster mushrooms, crispy garlic, chives, nashi pear + apple soy

grilled broccolini, nori butter, white sesame

steamed rice

\$99 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

butter toothfish, oven roasted *glacier 51* toothfish, crispy leek, asparagus, yuzu tamari butter

duck teriyaki, oven roasted, soy + asian herbs, teriyaki, pumpkin purée, sweet potato

goma mushrooms, nori butter, white sesame

steamed rice

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	25

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	59
wagyu steak	grilled medium rare wagyu, shio koji, shiitake mushrooms, crispy garlic, chives, nashi pear + apple soy *	59

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 ^*

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 ^	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, vegie 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

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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*	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