



ZUSHI FUNCTION

zushi.com.au

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Zushi Functions

Zushi loves hosting your parties! Whether it's a sit down group for a private party, corporate function or just a bar tab with colleagues, Zushi can cater for any style of event.

We have 2 locations available to book:

Zushi Surry Hills - Shop 2a, 285a Crown St, Surry Hills 2010

Zushi Barangaroo - Shop 10, 33 Barangaroo Ave. (located on Wulugul Walk) Barangaroo South 2000

See images over to secure the right location for you.

Simply fill out the booking form and email it to functions@zushi.com.au **at least one week prior your event** in order to secure your reservation.

Please note credit card details are only required to secure the reservation and no deposit will be taken from this card unless a deposit is requested for your type of booking or a cancellation/no shows occurred.

All functions of group of 10+ for Zushi Barangaroo and Zushi Surry Hills must select our tasting menu + 10% service charge will apply in final bill. If you have any special requests please don't hesitate to contact us by email at functions@zushi.com.au.

Please note that function bookings are not confirmed until we contact you upon receipt of your form.

If, for some reason, we do not contact you within 24 hours after sending your form, please give us a call to check on it.

Zushi Functions

Barangaroo

Capacity	100 guests
Privacy level	Open dining area
Table configurations	Long rectangular tables
Terms of use	Must select tasting menu \$77/\$99 per person + 10% service charge will apply in final bill
Menu selection	\$77pp tasting menu for sit down (see page 5) \$99pp tasting menu for sit down (see page 5)



Zushi Functions

Surry Hills - Mezzanine level

Capacity	40 guests
Privacy level	Open private dining level
Table configurations	Long rectangular tables
Terms of use	Must select tasting menu \$69/\$89 per person + 10% service charge will apply in final bill
Menu selection	\$69pp tasting menu for sit down (see page 6) \$89pp tasting menu for sit down (see page 6)



Zushi Functions

Surry Hills - Courtyard

Capacity	50 guests
Privacy level	Semi private outdoor dining area
Table configurations	Long rectangular tables
Terms of use	Must select tasting menu \$69/\$89 per person + 10% service charge will apply in final bill
Menu selection	\$69pp tasting menu for sit down (see page 6) \$89pp tasting menu for sit down (see page 6)



Zushi Barangaroo Lunch & Dinner Tasting menu

Sit down

We happily cater for any dietary requirements

Must select either \$77/ \$99 tasting menu
Please note 10% service charge applies in final bill

\$77pp Tasting Menu

Scallop carpaccio, aburi hokkaido scallops, flying fish roe, shiso cress, yuzu kosho

Chefs selection of sashimi

Honey 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

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

Grilled broccolini, nori butter, white sesame

Steamed rice

\$99pp Tasting Menu

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, lightly battered, dashi sauce

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

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

Goma mushrooms, oven roasted shimeji, shiitake, button, wood ear, sesame, tamari, white miso

Steamed rice

Zushi Surry Hills Lunch & Dinner Tasting menu

Sit down

We happily cater for any dietary requirements

Must select either \$69/ \$89 tasting menu

Please note 10% service charge applies in final bill

\$69pp Tasting Menu

Salmon Carpaccio, sliced salmon, salmon roe, mango jelly, herbs, yuzu kosho

Chef's selection of sashimi

Honey Prawns, caramelised prawns, honey mayo

Chicken Karaage, deep-fried chicken, lime, honey mayo

Yuzu Miso Salmon, oven roasted salmon marinated in miso, baby cos lettuce, yuzu miso glaze, quinoa

Teriyaki Duck, oven roasted duck marinated in soy + asian herbs, pumpkin purée, broccolini, sweet potato, teriyaki sauce

Grilled Broccolini, broccolini, sesame, nori butter

Steamed Rice

\$89pp Tasting Menu

Sashimi special, daily fish sashimi, chilli ponzu

Tuna Tataki, seared tuna sashimi, sesame crusted, leek, shiso cress, tamari ponzu

Chef's selection of sashimi

Asparagus Tempura, lightly battered asparagus, pecorino + dashi

Kombu Prawn, grilled WA king prawns, shio kombu butter, shichimi chilli, shallot

Toothfish, oven roasted glacier 51 toothfish, leek, asparagus, yuzu tamari butter

Wagyu Steak, grilled wagyu medium rare, shio koji, chive, shiitake mushrooms, nashi pear+apple soy

Goma Mushrooms, oven roasted shimeji, shiitake, button, wood ear, sesame, tamari, white miso

Steamed rice

Ts&Cs

Terms & Conditions

The cancellation policy for group bookings at Zushi Barangaroo and Zushi Surry Hills is as follows:

- a) Groups of 10+ Zushi Barangaroo and Zushi Surry Hills are considered a large group booking and must select the tasting menu + 10% service charge applies in final bill. Please note, no shows of more than 80% of your group will incur a \$50pp charge on the credit card provided.
- b) If changes or cancellations are made 24 hours prior to the booking date, no charges will incur. Please note the final number and all dietary requirements must be confirmed 24 hours prior to the event. No changes can be made on the day as the full amount agreed upon receipt of confirmation will be charged on the day.
- c) All lunch reservations must depart the restaurant no later than 4:00pm and are unable to stay for dinner service.
- d) All dinner reservations must depart the restaurant no later than 10:00pm.
- e) Set menu selection for group bookings is compulsory to ensure stock availability for your event.
- f) We hold a full liquor licence so no BYO is allowed. We will only serve alcohol responsibly and have the right to refuse entry and service for customers in accordance with the law. Security or police will be called if you do not cooperate. We will not accept abusive or aggressive behaviour.
- g) We can cater for any dietary requirements. No changes are to be made on the day of the event. We cater for most dietary requirements (certain religious requirements excluded) noting that some special dietary needs your guests may have, may have an additional charge. We are more than happy to accommodate any special dietary needs your guests may have such as vegan/vegetarian, coeliac/gluten free and dairy free. Intolerances and allergies will be accommodated for as best possible, however, please be aware that other orders that may contain egg, shellfish, dairy, or other allergy foods are also prepared in the same area so we are only able to sanitise the equipment prior to preparation. Please be advised that whilst all care will be taken, no responsibility will be assumed.
- h) We are happy to accommodate for special occasions with your own cakes and decorations however the decorations must be approved by our events team before going ahead as some decorations are against OH&S in certain dining areas such as balloons that are not fixed to it's surrounds. No confetti or glitter is allowed.
- i) We have disabled access, space for prams and limited high chairs at each venue so please inform us when booking if these are required.
- j) If you use a birthday voucher, they can only be used Mon-Thurs and 1 voucher per table per booking is allowed to be redeemed. You are unable use birthday vouchers in conjunction with other vouchers or specials.
- k) Any signed, written confirmation of the order or payment of the deposit/fees for Zushi is an acknowledgment and acceptance of these terms and conditions.
- l) Function bookings are not confirmed until we contact you.

ZUSHI BOOKING FORM

Thank you for the love - we are overjoyed you have chosen to dine with us!

Simply fill out the booking form and email it to **functions@zushi.com.au** at least one week prior your event in order to secure your reservation.

Please note 10% service charge applies in final bill. The final number & dietary requirements must be confirmed with 24 hours' notice, no change allow on the day of booking.

Booking Details

Booking Name:

Number of Guests:

Date and Time of Booking:

Contact Number:

Email Address:

Occasion for Booking (i.e. birthday, business lunch):

Menu

Location Choice:

Set Menu Choice:

Dietary Requirements:

Credit Card Details

Credit card details are kept as security for late cancellations

Credit Card Type: _____

Cardholder Name: _____

Credit Card Number: _____

Expiry Date: _____

CCV: _____

Agreement

I have read and agree to the terms and conditions

(Please Circle) Yes / No

Signature of Cardholder:

Date: