



## **bowls & bentos**

*available Monday – Friday lunch only*

*donburi and bento served with a miso soup*

<b>vegie tempura udon</b>	vegetable tempura 3pcs, udon noodle, leek, spinach, shiitake mushroom, seaweed, shallot, dashi broth ^	<b>18</b>
<b>prawn tempura udon</b>	prawn tempura 2pcs, udon noodle, leek, spinach, shiitake mushroom, seaweed, shallot, dashi broth ^	<b>20</b>
<b>sashimi bimbimbam</b>	assorted sashimi, flying fish roe, cucumber, avocado, wakame, carrot, sesame oil, rice *	<b>20</b>
<b>salmon donburi</b>	teriyaki salmon, broccolini, japanese coleslaw, sesame mayo, rice *	<b>20</b>
<b>wagyu donburi</b>	stir-fried wagyu strips, broccolini, japanese coleslaw, sesame mayo, rice	<b>20</b>
<b>karaage donburi</b>	deep-fried chicken, honey mayo, broccolini, japanese coleslaw, sesame mayo, rice ^	<b>20</b>
<b>vegie donburi</b>	crispy tofu, edamame beans, mushrooms, caramelised miso, broccolini, japanese coleslaw, sesame mayo, rice *	<b>20</b>
<b>katsu curry donburi</b>	panko bread crumbed chicken, japanese curry, broccolini, japanese coleslaw, sesame mayo, rice ^	<b>20</b>
<b>vegie bento</b>	crispy tofu, edamame beans, mushrooms, quinoa, caramelised miso, vegie crunch roll, japanese coleslaw, broccolini, rice *	<b>28</b>
<b>sashimi bento</b>	assorted sashimi 10 pcs, japanese coleslaw, miso cauliflower, broccolini, rice *	<b>30</b>
<b>salmon bento</b>	teriyaki salmon, sashimi, signature roll, japanese coleslaw, rice *	<b>30</b>
<b>karaage bento</b>	deep-fried chicken, honey mayo, sashimi, signature roll, japanese coleslaw, rice ^	<b>30</b>
<b>katsu curry bento</b>	panko bread crumbed chicken, japanese curry, sashimi, signature roll, japanese coleslaw, rice ^	<b>30</b>
<b>miso salmon bento</b>	salmon marinated in miso, baby cos, quinoa, sashimi, signature roll, japanese coleslaw, rice *	<b>32</b>
<b>wagyu steak bento</b>	grilled wagyu, shiitake mushroom, garlic chips, nashi pear + apple soy, sashimi, signature roll, japanese coleslaw, rice*	<b>35</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\*

**kingfish carpaccio**, thinly sliced kingfish, salmon roe, mango jelly, 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 puree, broccolini, sweet potato, teriyaki sauce  
**grilled broccolini**, broccolini, sesame, nori butter  
**steamed rice**

### \$89 per person\*

**sashimi special**, daily fish sashimi, chilli ponzu  
**tuna tataki**, lightly grilled tuna, crispy leek, dill+yuzu kosho pesto, tamari ponzu  
**chef's selection of sashimi**  
**asparagus tempura**, lightly battered asparagus, pecorino, dashi  
**kombu prawn**, grilled QLD sea tiger prawn, shio kombu butter,  
shichimi chilli, shallot  
**toothfish**, oven roasted glacier 51 toothfish, leek, asparagus, teriyaki butter  
**wagyu steak**, wagyu, medium rare, shio koji, chive, shiitake mushroom,  
garlic chips, nashi pear+apple soy  
**goma mushrooms**, oven roasted shimeji, shiitake, button, wood ear, sesame,  
tamari, quinoa, chive, white miso  
**steamed rice**

### \$65 per person\*

#### vegetarian

**japanese coleslaw**, cabbage & carrot, edamame beans,  
sesame mayo, sweet soy  
**vegie sushi**, assorted vegie nigiri  
**agedashi tofu**, crisp-fried tofu, shallot, vegan dashi  
**corn ribs**, deep-fried sweet corn, shichimi, parmesan  
**vegie crunch roll**, tempura sweet potato, avocado, cucumber,  
sweet soy, honey mayo  
**teriyaki vegetables**, stir-fried mixed vegetables, crispy tofu, quinoa,  
teriyaki sauce  
**grilled broccolini**, broccolini, nori butter, sesame  
**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.*

## 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>goma-ae</b>	spinach, sesame dressing	<b>9</b>
<b>wakame salad</b>	seaweed, cucumber, mixed leaves, cherry tomato, sesame	<b>9</b>
<b>japanese coleslaw</b>	cabbage & carrot, edamame beans, sesame mayo, sweet soy  add sliced soft tofu	<b>9</b>  <b>5</b>

## sushi & sashimi

<b>sashimi small</b>	assorted sashimi 10 pcs *	<b>28</b>
<b>sashimi deluxe</b>	assorted sashimi 20 pcs *	<b>55</b>
<b>sashimi omakase</b>	chef's selection of assorted sashimi daily specials & fresh oysters * <i>~ please allow more than 20min</i>	<b>138</b>
<b>sushi combo</b>	assorted nigiri 6pcs *	<b>28</b>
<b>sushi + sashimi</b>	sashimi 10 pcs, nigiri 8pcs *	<b>65</b>
<b>sushi boat</b>	2 signature rolls, assorted nigiri 8pcs *	<b>80</b>
<b>sashimi tacos</b>	tuna, salmon, avocado, flying fish roe, yuzu granita, tamari sesame oil, wonton crackers *	<b>28</b>
<b>kingfish carpaccio</b>	thinly sliced kingfish, salmon roe, mango jelly, herbs, yuzu kosho	<b>28</b>
<b>wagyu tataki</b>	seared wagyu, tamari ponzu, garlic chips, shiso cress, shallot, sesame oil	<b>28</b>
<b>tuna tataki</b>	lightly grilled tuna, crispy leek, dill + yuzu kosho pesto, tamari ponzu	<b>28</b>

## signature rolls

<b>vegie crunch roll</b>	tempura sweet potato, avocado, cucumber, sweet soy, honey mayo *	<b>22</b>
<b>tiger roll</b>	tempura prawn, avocado, cucumber, prawn, sweet soy, honey mayo *	<b>22</b>
<b>spider roll</b>	soft-shell crab, cucumber, avocado, wasabi mayo	<b>22</b>
<b>ocean roll</b>	salmon, seared salmon belly, cucumber, avocado, flying fish roe, sweet soy, honey mayo *	<b>24</b>
<b>wagyu roll</b>	wagyu, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	<b>24</b>

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## hot entrées

<b>agedashi tofu</b>	crispy tofu, 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, chilli mayo	<b>17</b>
<b>corn ribs</b>	deep-fried baby corn, shichimi, pecorino	<b>18</b>
<b>chicken karaage</b>	deep-fried chicken, honey mayo ^	<b>20</b>
<b>honey prawn</b>	caramelised honey prawns, 5pcs, honey mayo, sesame	<b>22</b>

## tempura

<b>asparagus tempura</b>	lightly battered asparagus, pecorino, dashi *	<b>20</b>
<b>prawn tempura</b>	lightly battered prawns, 5pcs, dashi *	<b>24</b>
<b>san-ten tempura</b>	3 pcs each of prawns, asparagus, sweet potato, broccolini, dashi *	<b>28</b>

## mains

<b>chicken katsu</b>	panko bread crumbed chicken, japanese curry, japanese coleslaw with sesame mayo, shallot ^	<b>30</b>
<b>kombu prawn</b>	grilled <i>QLD</i> sea tiger prawn, 3pcs, shio kombu butter, shichimi chilli, shallot	<b>32</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>yuzu miso salmon</b>	oven roasted <i>TAS</i> salmon marinated in miso, baby cos lettuce, yuzu miso glaze, quinoa	<b>39</b>
<b>toothfish</b>	oven roasted glacier 51 toothfish, crispy leek, asparagus, teriyaki butter	<b>59</b>
<b>wagyu steak</b>	wagyu, medium rare, shio koji, chive, garlic chips, sauteed shiitake mushroom, nashi pear+apple soy *	<b>market price</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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