



tasting menu

from 2 people

designed to share

\$77 per person

kingfish carpaccio, thinly sliced kingfish, salmon roe, mango jelly, herbs, yuzu kosho dressing

chefs selection of sashimi

prawns, honey mayo glazed

chicken karaage, deep-fried chicken, lime, honey mayo

asparagus tempura, lightly battered asparagus, pecorino, dashi

yuzu miso salmon, oven roasted *TAS* salmon, grilled cos lettuce, yuzu miso glaze, quinoa, lime

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

grilled broccolini, nori butter, white sesame

steamed rice

\$99 per person

sashimi special, fish of the day, thinly sliced, chilli ponzu

tuna tataki, seared tuna, tamari ponzu, leek, shiso cress

chefs selection of sashimi

corn ribs, shichimi, parmesan, lime

scallop tempura, crispy nori, dashi, lime

kombu prawn, grilled *QLD* sea tiger prawns, shio kombu butter, shichimi, shallot

buttered toothfish, oven roasted *glacier 51* toothfish, crispy leek, asparagus, teriyaki butter

wagyu steak, shio koji, served medium rare, shiitake mushroom, crispy garlic, chives, nashi pear + apple soy

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

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.

Thank you.

Credit card surcharges apply
Visa/Mastercard 0.8%-1.7%
Amex/Diners/JBC/Unions 1.7%



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
japanese coleslaw	cabbage & carrot, edamame beans, japanese sesame mayo, sweet soy	9
goma-ae	spinach, sesame dressing	9
wakame salad	seaweed, cucumber, mixed leaf, cherry tomato, sesame oil	9

sushi & sashimi

sashimi small	sashimi 10pcs*	28
sashimi deluxe	sashimi 20pcs*	55
sushi combo	assorted nigiri 6pcs*	28
sushi + sashimi	sashimi 10pcs, nigiri 8pcs*	65
sashimi boat	chef's selection of assorted sashimi, daily specials & freshly shucked oysters* (allow more than 20min)	160
sashimi tacos	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, shiso cress, wonton crackers *	28
kingfish carpaccio	thinly sliced kingfish, salmon roe, mango jelly, herbs, yuzu kosho	28
tuna tataki	seared tuna tataki, tamari ponzu leek, shiso cress	28
wagyu tataki	seared wagyu, tamari ponzu, garlic chips, shiso cress, eschallots, sesame oil	28

gluten free items/cannot be made gluten free

*can be made gluten free **

cannot be made gluten free ^

signature rolls

vegie crunch roll	tempura sweet potato, avocado, cucumber, sweet soy+honey mayo *	22
tiger roll	prawn tempura, avocado, cucumber, prawn, sweet soy, honey mayo *	22
spider roll	soft-shell crab, cucumber, avocado, wasabi mayo	22
ocean roll	fresh salmon, cucumber, avocado, flying fish roe, seared salmon belly, sweet soy+honey mayo *	24
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	18
agedashi tofu	crisp-fried silken bean curd, bonito flakes, dashi *	16
honey prawns	caramelised honey prawns, rice flour, sesame	22
nasu dengaku	eggplant, caramelised miso, sesame oil	17
cauliflower karaage	deep-fried cauliflower florets, chilli mayo	17
chicken karaage	deep-fried chicken, lime, honey mayo ^	20

tempura

asparagus tempura	lightly battered asparagus, pecorino, dashi*	20
scallop tempura	crispy nori, dashi, lime *	28
prawn tempura	tempura prawn, dashi sauce *	24
san-ten tempura	3pcs of prawns, asparagus, sweet potato broccolini, dashi* (vegetarian option available)	28

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mains

chicken katsu	panko bread-crumbed, japanese curry, japanese coleslaw with sesame mayo, shallots^	30
kombu prawn	grilled <i>QLD</i> sea king prawns 3pcs, shio kombu butter, shichimi chilli, shallot	32
duck teriyaki	oven roasted duck marinated in tamari soy, medium, asian herbs, teriyaki sauce, pumpkin purée, sweet potato	35
yuzu miso salmon	oven-roasted <i>TAS</i> salmon, baby cos lettuce yuzu miso glaze, quinoa	39
battered toothfish	oven roasted <i>glacier 51</i> toothfish, crispy leek, asparagus, teriyaki butter	59
wagyu steak	wagyu steak, shio koji, served medium rare, shiitake mushroom, crispy garlic, chives, nashi pear + apple soy*	market price

scan daily special QR code

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

