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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

Drinks Package available from \$65-95pp (see page 9)

Menu selection \$77pp tasting menu for sit down (see page 4)

\$99pp tasting menu for sit down (see page 4)



# Zushi Barangaroo Lunch & Dinner Tasting menu

#### Sit down

We happily cater for any dietary requirments

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

#### \$77pp Tasting Menu

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

Chefs selection of sashimi

Honey 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 glazed, quinoa, lime

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

Grilled broccolini, nori butter, white sesame

Steamed rice

#### \$99pp Tasting Menu

**Sashimi special**, fish of the day, thinly sliced, chilli ponzu **Tuna tataki**, seared tuna sashimi, tamari ponzu, leek,
shiso cress

Chefs selection of sashimi

Corn ribs, shichimi, parmesan, lime

**Kombu prawn,** grilled king prawns, shio kombu butter, shichimi, shallot

**Vegetable tempura,** lightly battered seasonal vegetable, dashi **Buttered toothfish**, oven roasted glacier 51 toothfish, crispy leek, asparagus, teriyaki 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 Functions Surry Hills - Mezzanine level**

**Capacity** 48 guests

Privacy level Open mezzanine 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

Drinks Package available from \$65-95pp (see page 9)

**Menu selection** \$69pp tasting menu for sit down (see page 8)

\$89pp tasting menu for sit down (see page 8)



## Zushi Functions Surry Hills - Mezzanine level Private Dining Room

**Capacity** 30 guests

**Privacy level** Semi private dining room with sliding wooden screens

 Table configurations
 Long rectangular tables

Terms of use Must select tasting menu \$69/\$89 per person +

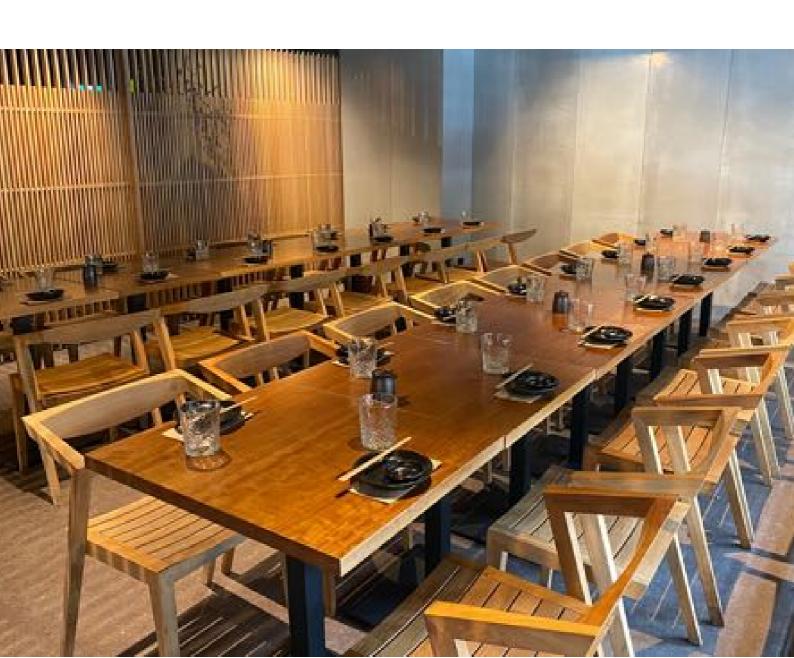
10% service charge will apply in final bill

Minimum spend \$2000 for 2 hours Minimum spend \$4000 for 4 hours

Drinks Package available from \$65-95pp (see page 9)

**Menu selection** \$69pp tasting menu for sit down (see page 8)

\$89pp tasting menu for sit down (see page 8)



## **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

Drinks Package available from \$65-95pp (see page 9)

Menu selection \$69pp tasting menu for sit down (see page 8)

\$89pp tasting menu for sit down (see page 8)



# Zushi Surry Hills Lunch & Dinner Tasting menu

#### Sit down

We happily cater for any dietary requirments

Must select either \$69/\$89 tasting menu Please note 10% service charge applies on the final bill

#### \$69pp Tasting Menu

**Kingfish Carpaccio,** sliced kingfish, 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, sweet potato, shallots, 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 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

#### Zushi Beverage Package 2 hours

#### Available at Barangaroo and Surry Hills

Responsible service of alcohol must be adhered to.

Drinks will be served by our wait staff, no bottles are to be left on the table or more than one drink per guest at a time.

We reserve the right to refuse service for the whole group if guests do not drink responsibly and are disrespectful to our staff.

Unruly behaviour will not be tolerated and you will be asked to leave the premises.

Sample menu only and subject to change.

Please note 10% service charge applies on the final bill.

#### \$65pp Standard

moda sparkling and still water
cantina trevigiana prosecco doc, treviso italy
2021 filo pinot grigio, sicily italy
2021 printhie chardonnay, orange nsw
2021 paringa estate 'coronella' pinot noir, mornington peninsula vic
2019 thistle hill 'block 10' shiraz, mudgee nsw
local and imported beers

minimal and non-alcoholic beverages soft drinks

#### \$95pp Premium

moda sparkling and still water
moet chandon imperial brut nv, reims france
2021 cloudy bay sauvignon blanc, marlborough nz
2021 delamere estate chardonnay, pipers brook tas
2021 triniti côtes de provence rosé, provence france
2021 marchand and burch 'villages' pinot noir, mount barker sa
2019 utopus shiraz, barossa valley sa
local and imported beers
minimal and non-alcoholic beverages
soft drinks

### 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) 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.
- k) Function bookings are not confirmed until we contact you.

### ZUSHI BOOKING FORM

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 24 hours prior to the event date.

No changes allowed on the day of the booking.

No shows or late cancellations on the day of the event will incur a \$50pp charge.

Please note, we only accept email cancellations.

No phone cancellations accepted.

#### **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:

Beverage Package:

**Dietary Requirements:** 

#### **Credit Card Details**

Credit card details are kept as security for late cancellation
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

<u>Signature of Cardholder:</u>

Date: