



ZUSHI FUNCTION

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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 on the final bill. We do not offer split bills or individual bar tabs. The final bill must be made in full. 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 send us an email to functions@zushi.com.au to check on it.

Zushi Functions

Barangaroo

Capacity	100
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 requirements

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

Vegetable tempura, lightly battered seasonal vegetable, dashi

Yuzu Miso salmon, oven roasted TAS salmon, medium, grilled cos lettuce, yuzu miso glazed, quinoa, lime

Duck teriyaki, oven roasted soy + asian herbs, medium, 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 requirements

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, medium, baby cos lettuce, yuzu miso glaze, quinoa

Teriyaki Duck, oven roasted duck marinated in soy + asian herbs, medium, 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

Corn Ribs, deep fried sweet corn, shichimi, parmesan

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.
- 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. No shows on the day will incur a \$50pp charge.
- 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. We do not offer individual bar tabs.
- 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 noting that some special dietary needs your guests may have, may have an additional charge. We are able to offer vegan/vegetarian, gluten free and dairy free. Intolerances and allergies will be accommodated for as best as possible, however, please be aware that we use allergens so there is the chance of traces of. 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 for Zushi is an acknowledgment and acceptance of these terms and conditions.
- k) Function bookings are not confirmed until we contact you.
- l) We do not offer split bills or partial payments if parties must leave earlier than the function end time.
- m) All special event days require a special event day menu selection only and all bills will have a 10% special event service charge applied.
- n) A public holiday surcharge of 15% applies to all bills.

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 on the final bill and for all special event day bookings. 15% surcharge is applied for all public holidays.

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. We do not offer split bills or individual bar tabs.

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 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: