



\$88 per person
zushi tasting menu

*minimum 2 people, designed to share
no changes are permitted except for dietary requirements*

sashimi special

chef's selection of sashimi

honey prawns

caramelised honey prawns, rice flour, sesame, shiso cress

chicken karaage

deep-fried chicken, lime, honey mayo

miso salmon

oven roasted TAS salmon, served medium,
grilled cos lettuce, yuzu miso glaze, crispy quinoa

teriyaki duck

oven roasted duck, served medium, soy, asian herbs,
pumpkin purée, grilled broccolini, shallots, teriyaki sauce

OR

wagyu steak (extra \$11 per person)

grilled medium rare, shio koji, shiitake mushrooms,
nashi pear apple soy brown butter, chives

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.

For more information, please speak directly with a manager.

starters

oysters	fresh oysters, natural/chilli ponzu vinaigrette	5
miso soup	miso, dashi broth, tofu, seaweed, shallots	3
edamame	green soy beans, salt (chilli optional)	7
wakame salad	seaweed, cucumber, cos lettuce, sesame, radish	10
coleslaw	cabbage, carrot, sesame mayo, sweet soy	12

sushi & sashimi

sashimi small	assorted sashimi 10 pcs *	28
sashimi deluxe	assorted sashimi 20 pcs *	55
sashimi boat	chef's selection of assorted sashimi daily specials & fresh oysters * ~ please allow 20-30mins	160
sushi combo	assorted nigiri 6pcs *	28
sushi + sashimi	sashimi 10 pcs, nigiri 8pcs *	65
sashimi tacos	tuna, salmon, avocado, flying fish roe, yuzu granita, tamari sesame oil, shiso cress, wonton crackers *	28
salmon carpaccio	thinly sliced salmon, salmon roe, mango jelly, radish, yuzu kosho	28
wagyu tataki	lightly seared rare wagyu, tamari ponzu, shiso cress, eschalots, sesame oil	28

signature rolls

vegie crunch	tempura sweet potato, avocado, cucumber, sweet soy, honey mayo, tempura crunch *	22
tiger	tempura prawn, avocado, cucumber, prawn, sweet soy, honey mayo *	24
ocean	fresh salmon, seared salmon on top, cucumber, avocado, flying fish roe, sweet soy, honey mayo *	24
wagyu	stir fried wagyu strips, seared rare\ wagyu on top, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo, shallots *	24

*most items on our menu are gluten free
can be made gluten free *
cannot be made gluten free ^*

hot entrées

agedashi tofu	potato starch crisp-fried silken tofu, bonito flakes, shallots, dashi	18
pork gyoza	pan-fried pork dumplings, 5pcs, japanese vinegar, shallots, shichimi chilli, sesame oil ^	18
nasu dengaku	eggplant, caramelised miso, sesame, shallots	19
chicken karaage	deep-fried chicken, lime, honey mayo ^	22
corn ribs	deep-fried sweet corn, shichimi, lime, parmesan	18
prawn tempura	lightly battered prawns, 4pcs, dashi ^	20
cauliflower karaage	deep-fried cauliflower florets, lime, chilli mayo	18
honey prawns	caramelised honey prawns 5pcs, rice flour, sesame, shiso cress	22

mains

chicken katsu	panko bread crumbed chicken, japanese curry, coleslaw with sesame mayo, shallots ^	33
duck teriyaki	oven roasted duck marinated in soy and asian herbs, served medium, pumpkin purée, grilled broccolini, teriyaki sauce	37
miso salmon	oven roasted TAS salmon, served medium, grilled baby cos lettuce, yuzu miso glaze, crispy quinoa	39
wagyu steak	wagyu of the day, served medium rare, shio koji, shiitake mushrooms, chives, nashi pear apple soy brown butter <i>~please see our specials menu</i>	market price

sides

miso cauliflower	deep-fried cauliflower, sweet miso, parmesan, shallots	12
grilled broccolini	broccolini, nori butter, crispy nori, sesame	14
steamed rice	white or brown, sesame seeds	3

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