

zushi barangaroo coeliac menu

oysters	natural/chilli ponzu vinaigrette	5
miso soup	miso, dashi broth, tofu, wakame, shallots	3
edamame	green soy beans, salt (chilli optional)	7
coleslaw	cabbage, carrot, sesame mayo, sweet soy	12
wakame salad	seaweed, cucumber, cos lettuce, sesame oil, radish	10
sashimi small/deluxe	sashimi 10pcs	28/55
sushi combo	assorted nigiri 6pcs	28
sushi + sashimi	sashimi 10pcs, nigiri 8pcs	65
sashimi boat	chef's selection of assorted sashimi, fresh oysters	160
salmon carpaccio	thinly sliced, salmon roe, mango jelly, yuzu kosho	28
wagyu tataki	seared wagyu, tamari ponzu, shiso cress, eschallots, sesame oil	28
vegie crunch roll	steamed sweet potato, avo, cucumber, sweet soy, honey mayo	22
tiger roll	ebi prawn, avo, cucumber, sweet soy, honey mayo	22
ocean roll	fresh & seared salmon, cucumber, avo, sweet soy, honey mayo	24
wagyu roll	wagyu, avo, sautéed onion, shallots, honey mayo	24
nasu dengaku	grilled eggplant, caramelised miso, sesame oil	19
duck teriyaki	oven roasted duck marinated in tamari soy, medium asian herbs, teriyaki sauce, broccolini, pumpkin purée	37
yuzu miso salmon	oven-roasted <i>TAS</i> salmon, medium, baby cos lettuce, yuzu miso glaze	39
wagyu steak	wagyu steak, shio koji, medium rare, shiitake mushroom, chives, sesame oil + salt	mp
grilled broccolini	broccolini, nori butter, white sesame	14
steamed rice	white or brown	3