

zushi allergen menu

starters

oysters	natural/chilli ponzu vinaigrette <i>red pepper, orange peel, sesame, seaweed, ginger (in chilli powder added), onion (shallots added)</i>	5
miso soup	miso, dashi broth, tofu, wakame, shallots <i>fish, onion (added)</i>	3
edamame	green soy beans, salt (chilli optional) <i>soybeans, sesame (in chilli powder added)</i>	7
coleslaw	cabbage, carrot, sesame mayo, sweet soy <i>soybeans, sesame (in mayo, can change to sweet soy)</i>	12
wakame salad	seaweed, cucumber, cos lettuce, sesame, radish <i>sesame</i>	10

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 & fresh oysters* - allow 20-30mins <i>shellfish (so ask no prawn or oyster or oyster shell garnish), wheat (no flying fish roe swap with salmon roe), sesame (no shiso) ~ applies to all sushi and sashimi dishes</i>	160

sashimi tacos	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil, tamari, shiso cress, wonton crackers* <i>sesame (no shiso+sesame oil), egg (in granita and crackers), wheat (change wonton to rice crackers, no roe)</i>	28
salmon carpaccio	thinly sliced salmon, salmon roe, mango jelly, herbs, yuzu kosho <i>pepper (in yuzu kosho sauce added)</i>	28
wagyu tataki	seared wagyu, tamari ponzu, shiso cress, eschallots, sesame oil <i>garlic, onion, sesame</i>	28

signature rolls

vegie crunch roll	tempura sweet potato, avocado, cucumber, sweet soy, honey mayo, tempura crunch* <i>wheat, egg (in mayo+tempura), shellfish (tempura using same oil)</i>	22
tiger roll	prawn tempura, avocado, cucumber, prawn, sweet soy, honey mayo* <i>wheat, egg (in mayo+tempura)</i>	24
ocean roll	fresh salmon, cucumber, avocado, flying fish roe, seared salmon belly, sweet soy, honey mayo* <i>wheat (no roe), egg (in mayo)</i>	24
wagyu roll	rare and seared wagyu, avocado, sautéed onion, sweet potato crisps, shallots, nashi pear apple soy, honey mayo* <i>wheat (in sauce added), egg (in mayo), shellfish (crisps using same oil), sesame/onion/kiwi, garlic (no sauce), coeliac (no sauce/crisps)</i>	24

hot entrées

pork gyoza	pan-fried pork dumplings, japanese vinegar, shichimi chilli, shallots, sesame oil^ <i>wheat, sesame, egg, shellfish (oyster sauce in mince), onions, garlic, ginger traces of nuts as handmade offsite</i>	18
corn ribs	deep-fried sweet corn, shichimi, parmesan, lime <i>red pepper, orange peel, sesame, seaweed, ginger (in chilli powder added), dairy (added), shellfish (deep-fried using same oil)</i>	18
agedashi tofu	potato starch crisp-fried silken tofu, bonito flakes, shallots, dashi* <i>wheat (tempura to rice flour to make gf), egg (can replace with corn/rice flour), shellfish (deep-fried using same oil), fish</i>	18
honey prawns	caramelised honey prawns, rice flour, sesame <i>sesame (added), egg, shellfish</i>	22
nasu dengaku	eggplant, caramelised miso, sesame oil, shallots <i>sesame (added), onions (added), shellfish (deep-fried using same oil)</i>	19
cauliflower karaage	deep-fried cauliflower florets, lime, chilli mayo <i>egg (in mayo swap to dashi sauce), shellfish (deep-fried using same oil)</i>	17
chicken karaage	deep-fried chicken, lime, honey mayo^ <i>garlic, ginger, wheat, egg), shellfish (deep-fried using same oil)</i>	22
prawn tempura	tempura prawn, dashi^ <i>wheat, egg, fish</i>	20

mains		
chicken katsu	panko bread-crumbed, japanese curry, coleslaw, sesame mayo, shallots^ <i>wheat, egg, dairy, sesame (in mayo added), shellfish (deep-fried using same oil)</i>	33
duck teriyaki	oven roasted duck marinated in tamari soy, medium, asian herbs, teriyaki sauce, broccolini, pumpkin purée, sweet potato <i>dairy (puree only), shellfish (deep-fried crisps using same oil) garlic, ginger, cloves, star anise</i>	37
yuzu miso salmon	oven-roasted TAS salmon, medium, baby cos lettuce yuzu miso glaze, crispy quinoa <i>coeliac (no quinoa), shellfish (deep-fried quinoa using same oil)</i>	39
wagyu steak	wagyu steak, shio koji, medium rare, shitake mushroom, chives, nashi pear apple soy brown butter* <i>dairy (mushrooms in butter and sauce), garlic, onion, ginger (added), wheat (in sauce only – swap to sesame oil+salt), shellfish (deep-fried garlic using same oil)</i>	market price
sides		
miso cauliflower	cauliflower, sweet miso, sesame, parmesan <i>dairy (added), onion (added), sesame (added only to ZB dish), shellfish (deep-fried leek using same oil)</i>	12
grilled broccolini	broccolini, nori butter, white sesame <i>dairy (added), sesame (added)</i>	14
steamed rice	white or brown <i>sesame (added)</i>	3

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

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, 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

