

zushi surry hills

coeliac menu

oysters	fresh oysters, chilli ponzu vinaigrette	6
miso soup	miso, dashi broth, tofu, seaweed, shallots	3
edamame	green soybeans, salt (chilli optional)	7
cucumber salad	pickled cucumber, bonito flakes, shio kombu	9
wakame salad	seaweed, cucumber, cos lettuce, sesame, radish	10
coleslaw	red cabbage, sweet corn, pecorino, sesame mayo	12
sashimi small	assorted sashimi 10 pcs	28
sashimi deluxe	assorted sashimi 20 pcs	55
sashimi omakase	chef's selection of assorted sashimi & fresh oysters <i>~ please allow more than 20min</i>	138
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, cucumber slices	28
kingfish carpaccio	thinly sliced hiramasa kingfish, salmon roe, tomato dashi, pickled cucumber	28
wagyu tataki	lightly seared rare wagyu, tamari ponzu, shiso cress, eschalots, sesame oil	28
vegie crunch	sweet potato, avocado, cucumber, sweet soy, honey mayo,	22
tiger	ebi prawn, avocado, cucumber, prawn, sweet soy, honey mayo	24
ocean	fresh salmon, seared salmon on top, cucumber, avocado, sweet soy, honey mayo	24
wagyu	stir fried wagyu strips, seared rare wagyu on top, avocado, sautéed onion, honey mayo, shallots	24
teriyaki chicken	grilled chicken, teriyaki sauce, shallots	35
kombu prawns	grilled king prawns, 3pcs, shio kombu butter, shichimi chilli, shallots	36
duck teriyaki	oven roasted duck marinated in soy and asian herbs, served medium, pumpkin purée, grilled broccolini, teriyaki sauce	39
miso salmon	oven roasted TAS salmon, served medium, grilled baby cos lettuce, yuzu miso glaze, crispy quinoa	42
wagyu steak	wagyu of the day, served medium rare, shio koji, shiitake mushrooms, chives, wasabi, sesame oil + salt <i>~please see our specials menu</i>	market price
kombu cabbage	twice cooked cabbage, kombu butter, pecorino	14
grilled broccolini	broccolini, nori butter, crispy nori, sesame	14
steamed rice	white or brown, sesame seeds	3