

zushi barangaroo

coeliac menu

oysters	natural/chilli ponzu vinaigrette	6
miso soup	miso, dashi broth, tofu, wakame, shallots	3
edamame	green soy beans, salt (chilli optional)	8
coleslaw	cabbage, carrot, sesame mayo, sweet soy	12
wakame salad	seaweed, cucumber, cos lettuce, sesame oil, radish	10
cucumber salad	pickled cucumber, bonito flakes, shio kombu	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
wagyu tataki	seared wagyu, tamari ponzu, shiso cress, eschallots, sesame oil	28
sashimi tacos	tuna, salmon, avocado, yuzu granita, tamari, sesame oil, shiso cress, cucumber	30
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
duck teriyaki	oven roasted duck breast marinated in soy and asian spices, served medium, pumpkin purée, grilled broccolini, teriyaki sauce	39
king prawns	hibachi grilled king prawns 3pcs, miso bisque, lemon emulsion, chives	39
yuzu miso salmon	oven-roasted <i>TAS</i> salmon, medium, baby cos lettuce, yuzu miso glaze	39
toothfish	oven roasted glacier 51 toothfish, yuzu butter, asparagus, crispy leek	59
wagyu steak	wagyu steak, shio koji, medium rare, shiitake mushroom, chives, sesame oil + salt, wasabi	MP
grilled broccolini	broccolini, nori butter, white sesame	15
steamed rice	white or brown	3