

ZUSHI EVENTS イベント

ズシ



CELEBRATE WITH ZUSHI! お寿司でお祝い!

Zushi enjoys bringing people together. Whether it's a sit down dinner, a stand up event, a private party, corporate function, or casual drinks with friends, we're here to provide the perfect setting, great food, and warm hospitality for any occasion.

We have 2 locations available to book:

Zushi Surry Hills

Shop 2a, 285a Crown St,
Surry Hills

Zushi Barangaroo

Shop 10, 33 Barangaroo Ave
(located on Wulugul Walk),
Barangaroo South

All function groups must select our tasting menu with the option to select mains and upgrades + 10% service charge will apply to the final bill.

The final bill must be paid in full and no changes can be made on the day as these will incur a charge. If you have any special requests please don't hesitate to contact us by email at functions@zushi.com.au.

BARANGAROO



BARANGAROO

水のそばで

If you're looking for a waterfront function venue that guarantees an unforgettable experience, you've come to the right place! We are dedicated to helping you create exceptional moments and ensuring that your special occasion is always a resounding success.

CAPACITY	250
PRIVACY LEVEL	Open dining area
TABLE	Long rectangular tables
TERMS OF USE	Group of 12 or more must select \$88 per person tasting menu + option to upgrade mains/dessert + 10% service charge
DRINKS PACKAGE	From \$69 pp
VENUE HIRE	12 to 30 pax: No minimum spend. Must select \$88 per person tasting menu + option to add upgrades + 10% service charge. 2 hour seating time. For all bookings of 30+ pax, a 10% deposit is required upon confirmation. 30 to 100+ pax: Minimum spend is calculated as Total pax x \$150 per person + 10% service charge. No seating time limit.

Seating times subject to availability.



TASTING MENU コース料理

\$88 Per Person

Entree's

Tuna tartlet

SA fresh tuna, compressed cucumber, mandarin, bonito jelly, chive, bonito flakes

Chef's selection of sashimi

Seared scallop

Pan seared Hokkaido scallop, cauliflower purée, salmon roe, micro herbs, miso butter bisque

King prawn tempura

Tempura battered QLD King prawn, dashi, lime

Mains

Miso salmon

Oven baked NZ Ora king salmon, saikyo miso, crispy quinoa, yuzu miso glaze, mizuna salad

served with broccolini, miso butter, white sesame, sunflower seeds

Yuzu chicken

Oven roasted chicken thigh, shio koji, yuzu emulsion, grilled shallots
served with steamed rice

Add Dessert of the day \$12

\$110 Per Person

Entree's

Tuna tartlet

SA fresh tuna, compressed cucumber, mandarin, bonito jelly, chive, bonito flakes

Chef's selection of sashimi

Seared scallop

Pan seared Hokkaido scallop, cauliflower purée, salmon roe, micro herbs, miso butter bisque

King prawn tempura

Tempura battered QLD King prawn, dashi, lime

Mains

Glacier 51 Toothfish

Oven roasted glacier 51 toothfish, tamari butter, crispy leek

served with broccolini, miso butter, white sesame, sunflower seeds

Wagyu steak

Rangers valley striploin MBS 7+, grilled medium rare, marinated in shio koji, black garlic purée, yakiniku butter, chives, wasabi
served with steamed rice

Chefs Dessert of the Day



BEVERAGE PACKAGE 飲料パッケージ

\$69 Per Person

Moda sparkling and still water
NV Cantina Trevigiana Prosecco, Veneto Italy
2023 Filo Pinot Grigio, Sicily Italy
2023 Trinité Cotes De Provence Rosé, Provence France
2024 Howard Park Pinot Noir, Great Southern WA
Local and imported beers
Soft drinks & Non-alcoholic cocktail options available
+\$15pp Yuzucello Spritz Cocktail
Saito Shuzo Yuzushu, Prosecco, Fever Tree Soda, Lemon

Sample menu only and subject to change.	Whole function must select beverage pack.
Beverage package runs for 2 hours only.	Option to add on from our full beverage menu.



SURRY HILLS

The image shows the interior of a restaurant named 'SURRY HILLS'. The space is characterized by its minimalist design, featuring long, light-colored wooden tables and matching wooden chairs. Each table is set with black plates, chopsticks, and clear glasses. A prominent feature is a large, vertical wooden slat partition that runs along the back wall, creating a sense of privacy and modern aesthetic. The ceiling is dark, with several large, circular, metallic pendant lights hanging from it, casting a warm glow. In the background, a wooden counter or shelving unit is visible, holding various items like teapots and glasses. The overall atmosphere is clean, modern, and inviting.

SURRY HILLS

街で

Our flexible function venue in the heart of Surry Hills is the perfect spot for your next group booking or event. Our Japanese restaurant boasts a vibrant atmosphere, stylish setting, and unparalleled service, making it the perfect choice for your next function.

PRIVATE DINING ROOM

CAPACITY	30 Guests
PRIVACY LEVEL	Semi private dining room with sliding wooden screens
TABLE	Long rectangular tables

Lunch available from 12-4pm:
Minimum spend \$2000 for 4 hours

Dinner available 530-10pm:
Minimum spend \$2000 for 2 hours (seating at 8pm or 8.30pm)
Minimum spend \$4000 for 4 hours (seating at 5.30pm or 6pm)



SURRY HILLS

街で

MEZZANINE LEVEL

CAPACITY	58 Guests
PRIVACY LEVEL	Open mezzanine dining level
TABLE	Rectangular tables - unconnected
TERMS OF USE	Group of 10 or more must select \$79 per person tasting menu + option to upgrade mains/dessert + 10% service charge
DRINKS PACKAGE	From \$69 pp

Lunch available from 12-4pm:
Minimum spend \$2000 for 2 hours
Minimum spend \$4000 for 4 hours

Dinner - available 5:30-10pm:
Minimum spend \$4000 for 2 hours (seating at 8pm or 8.30pm)
Minimum spend \$8000 for 4 hours (seating at 5.30pm or 6pm)

Please note minimum spend is based on food and beverage only,
excludes additional fees such as the 10% service charge and
Sunday/Public Holiday Surcharge.



SURRY HILLS

街で

COURTYARD

CAPACITY	56 Guests
PRIVACY LEVEL	Semi private outdoor dining area
TABLE	Rectangular tables - 3+ rows

Lunch available from 12-4pm:

Minimum spend \$2000 for 2 hours

Minimum spend \$4000 for 4 hours

Dinner - available 530-10pm:

Minimum spend \$4000 for 2 hours (seating at 8pm or 8.30pm)

Minimum spend \$8000 for 4 hours (seating at 5.30pm or 6pm)



TASTING MENU コース料理

\$79 Per Person

Entree's

Tuna Tartlet

Fresh tuna, takuwan pickled radish, tosazu gel, avruga, chives

Chef's selection of sashimi

Honey prawns

Caramelised honey prawns, rice flour, shiso, sesame

Zucchini flower tempura

Zucchini flower, cream cheese saikyo miso yuzu juice, lime

Mains

Miso salmon

Oven baked NZ Ora king salmon, saikyo miso, crispy quinoa, yuzu miso glaze, mizuna salad

served with broccolini, miso butter, white sesame, sunflower seeds

Yuzu chicken

Oven roasted chicken thigh, shio koji, yuzu emulsion, grilled shallots
served with steamed rice

Add Dessert of the day \$10

\$99 Per Person

Entree's

Tuna Tartlet

Fresh tuna, takuwan pickled radish, tosazu gel, avruga, chives

Chef's selection of sashimi

Honey prawns

Caramelised honey prawns, rice flour, shiso, sesame

Zucchini flower tempura

Zucchini flower, miso cream cheese, lime

Mains

Teriyaki Black Cod

Oven roasted Alaskan black cod, crispy leek, grilled asparagus, yuzu tamari butter

served with broccolini, miso butter, white sesame, sunflower seeds

Wagyu steak

Rangers valley striploin MBS 7+, grilled medium rare, marinated in shio koji, black garlic purée, yakiniku butter, chives, wasabi
served with steamed rice

Chefs Dessert of the Day



BOTTOMLESS ボトムレス

\$89 Per Person

Available at Surry Hills only
Saturday and Sunday 12-2pm
Free flowing drinks for 90mins
shared plates between 2ppl

Tasting Menu

Add oysters +\$6ea

Edamame

Green soy beans, salt
(chilli optional)

Sashimi Tacos

Tuna, salmon, avocado, flying
fish roe, taco shells

Tuna Tartlet

Fresh tuna, takuwan pickled
radish, tosazu gel, avruga,
chives

Tiger roll

Tempura prawn, avo, prawn,
cucumber, honey mayo, sweet
soy

Goma Eggplant

Caramelised miso and sesame
eggplant tempura, chives,
sesame

Corn Ribs

Deep-fried sweet corn,
parmesan, shichimi chilli, lime

Chicken Karaage

Deep-fried chicken, lime, honey
mayo

Add dessert of the day +\$15ea

Beverages

Alcoholic package

Frozen Mango Colada cocktail
Yuzucello Spritz
Umeshu Highball
Sparkling
Rosé
Sapporo on tap

Option to add Patron Margaritas for +\$20pp.

Non-alcoholic package

Mango and Yuzu Sammy's Marg
Seasonal Spritz
Grapefruit and Yuzu Paloma
Lyre's classico sparkling
NON3 toasted cinnamon and
yuzu
Heaps normal XPA
Soft Drinks



BEVERAGE PACKAGE

飲料パッケージ

\$69 Per Person

Moda sparkling and still water
NV Cantina Trevigiana Prosecco, Veneto Italy
2023 Filo Pinot Grigio, Sicily Italy
2023 Trinita Cotes De Provence Rosé, Provence France
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Saito Shuzo Yuzushu, Prosecco, Fever Tree Soda, Lemon

Sample menu only and subject to change.	<input type="checkbox"/> Whole function must select beverage pack.
Beverage package runs for 2 hours only.	<input type="checkbox"/> Option to add on from our full beverage menu.



CELEBRATION CAKES

お祝いケーキ

Perfect for birthdays, special events, or just because!
Our celebration cakes bring a little extra joy to your table.
Made fresh with unique flavour pairings and premium ingredients.

Yuzu Lime Marshmallow Cake

\$65 Regular approximately 8-10 guests (18cm in diameter)

\$35 Small approximately 4-6 guests (14cm in diameter)

A bright, refreshing cake featuring lady fingers infused with yuzu and lime syrup, layered with light coconut cream, yuzu-lime gel, coconut mousse, and finished with toasted marshmallow.

Chocolate Mousse Cake

\$75 Regular approximately 8-10 guests (18cm in diameter)

\$40 Small approximately 4-6 guests (14cm in diameter)

Try this delectable dark chocolate mousse layered with chai latte cream, chocolate cake, chocolate feuilletine and matcha dust. It just melts in your mouth.

Sesame Choux Buns - special, limited time only

\$35 Serves approximately 4 to 6 guests (6 pieces)

Choux pastry with white chocolate and sesame whipped ganache, biscoff and caramelised sesame crumble.

Orders require at least 48 hrs' notice.

Full prepayment required.

No refunds for cancellations within 24 hrs.

Orders not confirmed until our team contacts you.

Ingredient availability may vary depending on suppliers.

Allergen information is subject to change — please advise us of any dietary needs when ordering.



MOBILE ZUSHI モバイルシェフ

Hire your own sushi chef for your corporate functions, product launches, or private parties.

This is a unique experience which is guaranteed to impress your guests. Available daily from 12pm – 8pm.

Standard Menu \$100pp

Cucumber Salad + Coleslaw

Daily Carpaccio

Tuna Tataki

Sashimi Moriawase

Nigiri salmon, tuna, whitefish, prawn, scallop, wagyu

Wagyu Roll

Tiger Roll

Ocean Roll

Deluxe Menu \$150pp

Cucumber Salad + Coleslaw

Daily Carpaccio

Tuna Tataki

Sashimi Moriawase

Nigiri salmon, tuna, kingfish, prawn, scallop

Tiger Roll

Ocean Roll

Chicken Karaage

Honey Prawn

Wagyu Steak

Please note there is a minimum food spend of \$1000 and \$350 for 1 Chef.

Chefs are dependent on the number of guests and which tasting menu is selected.

Elevate your event with customisable add ons.

Enquire further with our functions team at functions@zushi.com.au.



CATERING PLATTERS

ケータリング プラッターズ

Make your next special occasion truly special, with a sophisticated Japanese touch. Choose from our extensive selection of sashimi and sushi platters using sustainable fresh produce.

Maki Platter (50pcs) \$70.00

Mini Roll Platter (60pcs) \$55.00

Sushi Platter (36pcs) \$95.00

Nigiri Platter (30pcs) \$110.00

Sashimi Platter (50pcs) \$130.00

Sushi & Sashimi Platter (50pcs) \$130.00

Signature Roll Platter (32pcs) \$95.00

Vege Platter (48pcs) \$65.00

Zushi Deluxe Platter (46pcs) \$110.00

For platter inclusions and to view the full list of add ons, simply order online <https://zushi.com.au/catering-orders/>.

Choose pickup or delivery.

Each platter includes complimentary:

- 10 fish-shaped soy sauce (3ml)
- 5 pickled ginger packets (5g)
- 5 wasabi packets (5g)
- 5 sets of chopsticks



TERMS & CONDITIONS

利用規約

The cancellation policy for group bookings at Zushi Barangaroo and Zushi Surry Hills is as follows:

a) Groups of 12+ at Zushi Barangaroo and 10+ at Zushi Surry Hills are considered a large group booking, and must select the tasting menu + 10% service charge applies on final bill.

b) For groups of 10 or more, a credit card is required to confirm your reservation. No charges will be made, this is to secure the booking only. For booking of 30 pax or more, a credit card authorisation is required, along with 10% deposit to secure the booking and the remaining balance to be paid on the day of the event.

c) Please note the final number and all dietary requirements must be confirmed 24 hours prior to the event. If changes or cancellations are made 24 hours prior to the booking date, no charges will incur. No changes can be made on the day as the full amount agreed upon receipt of confirmation will be charged on the day. No shows on the day will incur a \$50pp charge.

d) All lunch reservations must depart the restaurant no later than 4:00pm and are unable to stay for dinner service.

e) All dinner reservations must depart the restaurant no later than 10:00pm.

f) Set menu selection for group bookings is compulsory to ensure stock availability for your event.

g) We hold a full liquor licence so no BYO is allowed. We will only serve alcohol responsibly and have the right to refuse entry and service for customers in accordance with the law. Security or police will be called if you do not cooperate. We will not accept abusive or aggressive behaviour. We do not offer individual bar tabs.

h) Intolerances and allergies will be accommodated for as best as possible, however, please be aware that we use allergens so there is the chance of traces of. Please be advised that whilst all care will be taken, no responsibility will be assumed. No changes are to be made on the day of the event.

i) We are happy to accommodate for special occasions with your own cakes and decorations, however the decorations must be approved by our events team before going ahead as some decorations are against OH&S in certain dining areas, such as balloons that are not fixed to it's surrounds. No confetti or glitter is allowed. No cakeage fee. See our Zushi cakes for in-house venue options.

j) We have disabled access, space for prams and limited high chairs at each venue so please inform us when booking if these are required.

k) Bottomless refers to the drinks. Food is not unlimited. Seating times are a strict 1.5hrs. Bottomless applies to the whole table. Minimum 2 people. One drink per person at a time, consume responsibly. A 10% service charge applies for groups of 10+ and a 10% Sunday Surcharge applies on Sunday. This surcharge is waived for function groups of 10+.

l) Any signed, written confirmation of the order for Zushi is an acknowledgment and acceptance of these terms and conditions.

m) We do not offer split bills or individual bar tabs.

n) Public holiday surcharge of 15% applies to all bills.

o) All Catering orders must be placed one day prior before 3pm. We are not able to cancel or make changes on the day. A 15% surcharge applies for all catering orders on public holidays. Minimum food spend of \$100 for Delivery. The Catering Delivery fee will be applied at checkout depending on your suburb.

p) Mobile Zushi timings vary on the size of the event. 1hr bump in and 1hr bump out is required.

q) External birthday cakes must be delivered on the day of the function only due to limited storage space and potential food allergy risks

r) Semi-private dining rooms/spaces are subject to minimum spend requirements (food and beverage only). Minimum spend excludes the 10% service charge and any Sunday/Public Holiday surcharge. If the minimum is not met, the difference must be covered by additional food and beverage purchases or a room hire fee will apply

The Zushi logo is written in a bold, black, hand-drawn style font. The letters are thick and slightly irregular, giving it a casual and artistic feel.