

ZUSHI EVENTS イベント

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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. 31 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

\$119 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

Grilled wagyu striploin MBS 7+, grilled medium rare, marinated in shio koji, squid ink black garlic purée, yakiniku butter, chives, wasabi

Chefs Dessert of the Day



STAND UP CANAPÉS 居酒屋

\$65 Per Person | 8 Courses

Wagyu tataki	Goma eggplant tempura
Salmon tartlet	Ebi katsu sando
Nigiri & sushi roll combination	Chicken karaage
Honey prawns	Chef's dessert

\$95 Per Person | 11 Courses

Wagyu tataki	Whiting tempura
Tuna tartlet	Ebi katsu sando
Nigiri & sushi roll combination	Chicken karaage
Sweet prawn potato pavé	Miso salmon green tea soba
Goma eggplant tempura	Chef's dessert
Corn ribs	

Menu is subject to change due to seasonal and ingredient availability



BOTTOMLESS ボトムレス

\$99 Per Person

Available at Barangaroo only
Saturday and Sunday 12-2:30pm
Free flowing drinks for 90mins
shared plates between 2ppl

Tasting Menu

Add oysters +\$7ea

Cucumber Salad

Pickled cucumber, bonito flakes, shio kombu, sesame oil

Tuna Tartlet

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

Ocean Roll

Fresh salmon, cucumber, avocado, flying fish roe, seared salmon, sweet soy, honey mayo

Honey Prawns

Caramelised honey prawns, rice flour, sesame, shiso cress

Yuzu Chicken

Dry aged chicken with shio koji marinade, yuzu emulsion, grilled shallot, lemon

Truffle Fries

Shoestring fries, truffle kombu salt

Sweet Treat!

Beverages

Alcoholic package

Frozen cocktails

Lychee Spritz

Umeshu highball

Sparkling

French Rosé

Sapporo on tap

Soft drinks

Option to add Cocktails for \$30pp:

Suntory-196 on tap

Patron Margaritas

Aperol Spritz

Non-alcoholic package

Non-alcoholic cocktails

Polka Spritz

Polka Rosé

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 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

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 5:30-10pm:
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 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)



TASTING MENU コース料理

\$79 Per Person

Add oysters \$7 ea

japanese vinaigrette, salmon roe, chives

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

Corn ribs

deep-fried sweet corn, shichimi, pecorino

Miso salmon

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

Yuzu chicken

Oven roasted chicken thigh, shio koji, yuzu emulsion, grilled shallots

OR

Wagyu steak (extra \$15 per person)

wagyu steak, grilled medium rare, yakiniku butter, chives, wasabi

Broccolini

miso butter, sunflower seeds



BOTTOMLESS ボトムレス

\$89 Per Person

Available at Surry Hills only
Saturday and Sunday 12-2:30pm
Free flowing drinks for 90mins
shared plates between 2ppl

Tasting Menu

Add oysters +\$7ea

Edamame

Green soy beans, salt
(chilli optional)

Tuna Tartlet

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

Tiger roll

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

Pork gyoza

pan-fried dumplings, japanese
vinegar, shallots, chilli

Goma Eggplant

Caramelised miso and sesame
eggplant tempura, chives,
sesame

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 Triniti 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.

Option to add on from our full beverage menu.

Beverage package runs for 2 hours only.



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

\$45 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

\$45 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.

Tiramisu Bento

\$55 approximately 6-8 guests

layers of coffee soaked sponge cake, miso caramel and coffee cream with a dusting of cocoa powder

Orders require at least 48 hrs' notice.

72 hrs' notice for gluten-free cakes and additional fees may apply

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.



FUNCTION EXPERIENCES

ファンクション体験

LIVE MUSIC ENTERTAINMENT

Create the perfect atmosphere with live music by Mariah Lewy & Coby New, a Sydney-based vocal and instrumental duo offering a polished and engaging performance style suited to premium dining and events.

Blending contemporary pop with timeless classics, their curated repertoire creates a warm and inviting ambience while still allowing for conversation and dining.

PERFORMANCE DETAILS

Format — Vocal & live instrumental duo

Set Length — Minimum 2 hours

Rate — From \$450 per hour
(Minimum booking applies)

Subject to availability.

Extended performances and custom arrangements available upon request.

FLORAL STYLING

Enhance your event with elegant floral styling by Florist team, tailored to suit the atmosphere and aesthetic of your celebration. From intimate gatherings to large-scale functions, arrangements are designed to complement the venue and create a memorable experience for your guests.

FLORAL PACKAGES

Table Florals — POA

Premium Event Florals — POA

Custom Installations — POA

Pricing varies based on flower selection and event requirements.



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.

Elevate your event with customisable add ons.

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

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

Nigiri Platter (30pcs) \$110.00

Sashimi Platter (50pcs) \$130.00

Signature Roll Platter (32pcs) \$95.00

Vege Platter (48pcs) \$65.00

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

h) 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.

i) 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.

j) Allergies and dietaries: 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. For more information, please speak directly with our management team.

k) 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.

l) 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+.

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

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

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

p) 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.

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

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

s) 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 logo for Zushi, featuring the word "zushi" in a bold, lowercase, sans-serif font with a slightly irregular, hand-drawn style.