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www.zushi.com.au

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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 a manager.



Please
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dietary
information



Please
scan for
special
menu

TASTING MENU コース料理

minimum 2 people

designed to share

vegetarian tasting
menu available

95 per person

tuna tartlet, SA fresh tuna, compressed cucumber, mandarin, bonito jelly, chives, bonito flakes (a)

chef's selection of sashimi (m)

seared scallop, seared Hokkaido scallop, cauliflower purée, salmon roe, miso butter bisque (i)

qld king prawn tempura, dashi sauce (a)

miso salmon, oven roasted NZ ora king salmon served medium, saikyo miso, quinoa, yuzu miso glaze, mizuna (i)

broccolini, miso butter, sunflower seed

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

125 per person

tuna tartlet, SA fresh tuna, compressed cucumber, mandarin, bonito jelly, chives, bonito flakes (a)

chef's selection of sashimi (m)

seared scallop, seared Hokkaido scallop, cauliflower purée, salmon roe, miso butter bisque (i)

qld king prawn tempura, dashi sauce (a)

toothfish, oven roasted glacier 51 toothfish, tamari butter, crispy leek, asparagus (a)

broccolini, miso butter, sunflower seed

wagyu steak, grilled chef's cut served medium rare, yakiniku sauce, chives, wasabi

chef's dessert

[seafood origin](#)

a- australian / i- imported / m- mixed

STARTERS とりあえず

oysters japanese vinaigrette, salmon roe, chives (a)	8 ea 44 ½doz 88 doz
miso soup miso, dashi broth, tofu, wakame, shallots	4
edamame green soy beans, salt (chilli salt optional)	9
japanese pickles zushi-made pickled daikon, carrot, cauliflower, baby cucumber, sesame, dried chilli	11
sesame spinach salad english spinach, sweet sesame dressing	13
cucumber salad zushi-made pickled cucumber, bonito flakes, shio kombu, sesame oil	11
japanese coleslaw cabbage, carrot, sesame mayo, sweet soy	11

DESSERTS デザート

chocolate earl grey baked chocolate mousse, earl grey custard, sobako crumble, earl grey tuile	20
strawberry vanilla vanilla sponge, strawberry & yuzu confit, white chocolate cream, fresh strawberries	20
ice cream caramel puff 2pc salted miso caramel ice cream, candied popcorn, miso caramel (extra piece \$10)	20
add 1 x scoop of vanilla ice cream	6

CAKES ケーキ

looking for a cake to celebrate your special occasion?
please scan the QR code to explore our celebration cake options

48 HOURS NOTICE REQUIRED



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scan to
view and
order cakes

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MAINS 主菜

king prawn tempura	49
wild caught QLD king prawn tempura 3pcs, lightly battered, dashi, lime (a)	
yuzu chicken	38
dry aged oven roasted chicken, shio koji marinade, yuzu emulsion, lemon, shallots	
miso salmon	48
oven roasted NZ ora king salmon served medium, saikyo miso, crispy quinoa, yuzu miso glaze, mizuna salad (i)	
toothfish	75
oven roasted Glacier 51 toothfish, tamari butter, crispy leek (i)	
250g 'black angus' scotch fillet VIC	75
grilled medium rare black angus o'connor MS 5+ scotch fillet, shichimi salt, grilled lemon, wasabi	
200g wagyu steak AUS	85
grilled medium rare AUS wagyu chef's cut, yakiniku sauce, chives, wasabi	
100g 'miyazaki A5' wagyu JPN	95
grilled medium rare miyazaki JPN A5 wagyu striploin BMS 11, black garlic purée, wasabi	
crispy potatoes	17
twice cooked russet potatoes, yuzu sour cream, chives	
grilled broccolini	17
broccolini, miso butter, sunflower seeds	
brussels sprouts	17
fried brussels sprouts, kombu butter, pecorino	
steamed rice	3

SIDES 副菜

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SUSHI & SASHIMI 寿司と刺身

tuna tarlet	11ea
SA fresh tuna, compressed cucumber, mandarin, bonito jelly, chives, bonito flakes (a)	
sashimi small	33
assorted sashimi 10 pcs (m)	
sashimi deluxe	65
assorted sashimi 20 pcs (m)	
wagyu tataki	32
lightly seared rare wagyu, tamari ponzu, shiso cress, crispy leek, sesame oil	
sashimi tacos	32
salmon and tuna sashimi, avocado, yuzu granita, flying fish roe, tamari, sesame oil, shiso cress, served with crispy wonton crackers (8 pieces) to share (a)	
sushi + sashimi	75
sashimi 10pcs, nigiri 8pcs (m)	
sashimi omakase	195
chef's selection of assorted sashimi 55-60pcs, daily specials & fresh oysters 4pcs (m) (allow more than 30min)	

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NIGIRI

握り

2pcs per serve

ebi prawn (i)	9
salmon (a)	11
tuna akami (a)	13
whitefish of the day (m)	13
seared NZ ora king salmon belly, spicy daikon (i)	14
hokkaido scallop, lime zest (i)	17
seared hokkaido scallop, chilli mayo (i)	17
cured VIC salmon caviar, nori (a)	19
sea urchin, nori (a) (subject to availability)	MP

SIGNATURE ROLLS

特製スシロール

8pc per serve

veggie crunch roll sweet tofu, avocado, cucumber, sweet soy, honey mayo, tempura crunch	24
ocean roll fresh salmon, cucumber, avocado, flying fish roe, seared salmon, sweet soy, honey mayo (a)	27
tiger roll prawn tempura, avocado, cucumber, prawn, sweet soy, honey mayo (i)	27
wagyu roll seared wagyu, stir-fried wagyu strips, avocado, sautéed onion, sweet potato crisps, yakiniku sauce, honey mayo	27

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ENTRÉES

前菜

cauliflower steak smoked cauliflower, sesame hummus, brown shimeji mushrooms, caramelised miso, shallot	26
gyoza pan-fried pork dumplings, 5pcs, japanese vinegar, shichimi chilli, shallots, sesame oil	20
goma eggplant deep-fried caramelised miso and sesame eggplant tempura, chives, sesame	22
agedashi tofu crisp-fried silken bean curd, bonito flakes, shallots, dashi, daikon	22
corn ribs deep-fried sweet corn, pecorino, shichimi parmesan	22
cauliflower karaage deep-fried cauliflower, chilli mayo	22
honey prawns caramelised honey prawns 5pcs, rice flour, sesame, shiso cress (i)	26
chicken karaage deep-fried chicken, honey mayo	26
seared scallops seared Hokkaido scallop 3pcs, cauliflower purée, salmon roe, miso butter bisque (i)	30

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