

The logo features the word "Zachi" in a bold, dark grey, cursive-style font. Below it, the words "Catering & Events" are written in a smaller, dark grey, sans-serif font. The text is centered within a solid gold circle. The background of the entire image is a repeating pattern of concentric grey arcs, creating a ripple effect.

Zachi

Catering & Events

Zushi Functions

Zushi loves hosting your parties! Whether it's a sit down group for a private party, stand up canapé corporate function or just a bar tab with colleagues, Zushi can cater for any style of event.

We have 2 locations available to book:

Zushi Surry Hills Shop 2a, 285a Crown St, Surry Hills 2010

Zushi Barangaroo Shop 10, 33 Barangaroo Ave, (located on Wulugul Walk) Barangaroo South 2000

See images over to secure the right location for you.

Simply fill out the booking form and hit the submit button or email it to functions@zushi.com.au **at least one week prior your event** in order to secure your reservation.

Please note, credit card details are only required to secure the reservation and no deposit will be taken from this card unless a deposit is requested for your type of booking.

If you have any special requests or you would like to create your own Zushi Tasting Menu, don't hesitate to contact us by email at functions@zushi.com.au.

Please note that function bookings are not confirmed until we contact you upon receipt of your form. If, for some reason, we do not contact you within 24 hours after sending your form, please give us a call to check on it.



Zushi Functions Barangaroo

Half Venue

Capacity:

Sit down 36-38 guests

Stand up 45 guests

Privacy level:

Open dining area

Table configuration:

2 x long rectangular tables

Terms of use:

Choice of function menu \$ per person +
10% service charge

Menu selection:

Choose one of our function menus
or create your own

Beverage selection:

Choose from one of our beverage
packages or create a tab



Zushi Functions Barangaroo

Entire Venue

Capacity:	Sit down 100 guests Stand up 106 guests
Privacy level:	Open dining area
Table configuration:	7 x long rectangular tables & 2 x high rectangular tables
Terms of use:	Choice of function menu \$ per person + 10% service charge
Menu selection:	Choose one of our function menus or create your own
Beverage selection:	Choose from one of our beverage packages or create a tab



Zushi Functions

Surry Hills

Mezzanine Level

Capacity:

Sit down 36-38 guests

Stand up 40-50 guests

Privacy level:

Open private dining level

Table configuration:

3 x long rectangular tables

Terms of use:

Choice of function menu \$ per person + 10% service charge

Menu selection:

Choose one of our function menus or create your own

Beverage selection:

Choose from one of our beverage packages or create a tab



Zushi Functions Surry Hills

Courtyard

Capacity:

Sit down 20-22 guests

Stand up 30-40 guests

Privacy level:

Semi private outdoor area

Table configuration:

1 x long rectangular table

Terms of use:

Choice of function menu \$ per person +
10% service charge

Menu selection:

Choose one of our function menus
or create your own

Beverage selection:

Choose from one of our beverage packages
or create a tab



Zushi Canapé Menu Stand Up

Sushi Menu

\$40 per person
(Onsite & Offsite)

- Salmon Nigiri (1 piece)
- Tuna Nigiri (1 piece)
- Wagyu Tataki (1 piece)
- Kingfish Sashimi (1 piece)
- Seared Salmon Belly Nigiri (1 piece)
- Seared King Fish Belly Nigiri (1 piece)
- Wagyu Nigiri (1 piece)
- Rainbow Roll – salmon, tuna, prawn, avocado, flying fish roe, honey & chilli mayo (1 piece)
- Spider Roll – soft shell crab, avocado, wasabi mayo (1 piece)
- Ocean Roll – seared salmon, avocado, sweet soy & honey mayo (1 piece)

Sushi & Hot Food Menu

\$60 per person
(Onsite only)

- Salmon Nigiri (1 piece)
- Tuna Nigiri (1 piece)
- Kingfish Sashimi (1 piece)
- Seared Salmon Belly Nigiri (1 piece)
- Wagyu Tataki (1 piece)
- Spider Roll – soft shell crab, avocado, wasabi mayo (1 piece)
- Ocean Roll seared salmon, avocado, sweet soy & honey mayo (1 piece)
- Honey Prawns
- Bao Bun pulled pork & veg, sweet soy (1 piece)
- Chicken Karaage – deep-fried chicken, honey mayo, lime
- Gyoza – pork dumplings, ponzu sauce
- Wagyu Steak – grilled medium rare, nashi pear apple soy

Zushi Drinks package menu

Standard Beverage Package (2 Hours)

\$40 per person

- Calappiano Prosecco Brut DOC, Treviso ITA
- Longview Sauvignon Blanc, Adelaide Hills SA
- Drifter Rosé, Clare Valley SA
- Red Deer Grenache Shiraz Mourvedre Barossa Valley SA
- Asahi Bottle
- Soft Drinks

Deluxe Beverage Package (2 Hours)

\$60 per person

- Petit Cordon by Maison Mumm Prestige Brut NV, Marlborough NZ
- Peregrine Riesling, Central Otago NZ
- Petula Rosé, Rhone FRA
- Saddleback Pinot Noir, Central Otago NZ
- Hitachino Pale Ale
- Soft Drinks



Zushi Lunch & Dinner Tasting Menu Sit down

Barangaroo

(Minimum of 2
people or more)

We happily cater for any
dietary requirements

Available with matching
wines & Japanese sakes –
enquire for more info.

\$55* Tasting Menu

- Coral trout carpaccio, thinly sliced, chilli ponzu
 - Kingfish sashimi, bonito vinegar, mandarin, pickled cucumber
 - Harumaki spring rolls, salmon, kale, bean sprouts, yuzu sweet chilli
 - Prawns, honey mayo
 - Barramundi, anchovy broth, baby cos, cherry tomatoes
-

\$75* Tasting Menu

- Mussels & clams, warm bonito broth, shallots
- Ocean trout carpaccio, beetroot, cherry, umeshu vinaigrette
- Tuna tataki, seared tuna, tamari ponzu, leek, basil cress
- Yuzu scallops, egg emulsion, yuzu foam, brown butter
- Snapper tempura, lightly battered, chilli, lime, japanese vinegar
- Wagyu steak, grilled medium rare, nashi pear+apple soy

***Prices are per person**



Zushi Lunch & Dinner Tasting Menu

Sit down

\$55* Tasting Menu

- Scallop carpaccio, seared scallops, truffle oil, lime, roe
- Chef's selection of Sashimi
- Prawns, honey mayo
- Bao bun, pulled pork, green salad, sweet soy, chilli
- Wagyu steak, grilled medium rare, nashi pear+apple soy

Surry Hills

(Minimum of 2
people or more)

We happily cater for any
dietary requirements

Available with matching
wines & Japanese sakes –
enquire for more info.





Zushi Catering

Zushi's catering offer features something for every taste, budget and style of event. From a simple sushi platter to an on-site sushi chef wow-ing your guests in your kitchen, let us work with you to create the perfect event offering.

All our delicious rolls, sushi and sashimi prepared just before the delivery or pick-up time to ensure absolute freshness.

Ordering from us is easy. Simply go online to zushi.com.au, click on the catering tab and fill out the online booking form:

Step 1: Pick the platters you want from the Zushi Catering menu

Step 2: Fill out the online booking form and we will confirm your order **at least 24 hours before your event**

Step 3: Either pick it up on the day of your event or have us deliver it (please note that a minimum food spend of \$50 is required for delivery)

You can pick up your order during our normal trading hours at **Zushi Barangaroo and Zushi Surry Hills**
Mon-Sun from 1130am to 10pm.

We **deliver** to locations in the **inner Sydney Metro area*** only. A \$20 delivery fee applies to all deliveries. All available delivery suburbs are listed on our online catering form.

For delivery outside the inner Sydney Metro area, just give us a call on (02) 9380 8830 and we'll see if we can arrange it.

All platters can be customised to suit your event, preferences and dietary requirements. Call us on (02) 9380 8830 or email catering@zushi.com.au to discuss what you have in mind and we'll create the ideal solution for your event.

Please note that function bookings are not confirmed until we contact you upon receipt of your form. If, for some reason, we do not contact you within 24 hours after sending your form, please give us a call to check on it.





Zushi Catering Platters Menu

I just want some rolls!

Maki Platter

50pcs - \$60

- Salmon & Avocado Roll
- California Roll
- Cooked Tuna & Avocado Roll
- Chicken & Avocado Roll
- Wagyu Beef & Cucumber Roll
- Salmon Hosotate Maki Roll

Vege Maki Platter

48pcs - \$45

- Avocado Roll
- Cucumber & Avocado Roll
- Cucumber Roll
- Carrot & Cucumber Roll
- Pumpkin & Avocado
- Bean curd & Japanese salad

I want some rolls and sushi!

Sushi Platter

36pcs - \$65

- Tuna Nigiri
- Salmon Nigiri
- Kingfish Nigiri
- Seared Nigiri
- California Roll
- Salmon & Avocado Roll
- Salmon Hosotate Maki Roll

Mini Roll Platter

60pcs - \$35

- Salmon Hosotate Maki Roll
- Cooked tuna Hosotate Maki Roll
- Avocado Hosotate Maki Roll
- Cucumber Hosotate Maki Roll
- Chicken Hosotate Maki Roll

I want the raw stuff!

Sashimi Platter

50 slices - \$75

- Assorted Sashimi



Zushi Catering Platters Menu

I want Sashimi & Rolls!

Sushi+Sashimi Platter

50pcs - \$75

- Assorted Sashimi
- Salmon Nigiri
- Kingfish Nigiri
- Tuna Nigiri
- Seared Nigiri
- California Roll
- Salmon & Avocado Roll
- Salmon Hosu Maki Roll

Signature Rolls Platter

32pcs - \$70

- Spider Roll
- Rainbow Roll
- Ocean Roll
- Tiger Roll

I want Nigiri!

Nigiri Platter

30pcs - \$65

- Tuna Nigiri
- Salmon Nigiri
- Kingfish Nigiri
- Prawn Nigiri
- Whitefish Nigiri

Seared Nigiri Platter

30pcs - \$75

- Salmon Nigiri
- Kingfish Nigiri
- Scallop Nigiri
- Wagyu Nigiri
- Tuna Nigiri



Mobile Zushi

Mobile Zushi is the unique option to hire your very own sushi chef for the day. Perfect for corporate functions, product launches, or private parties, this is a unique experience which is guaranteed to impress your guests, clients, family or friends.

For a minimum food spend of \$1000 and \$250 per Chef (recommended one Chef for about 25 guests) we will send our sushi chefs to prepare and serve the menu right in front of your eyes.

The Mobile Zushi Service is available **daily, from 12pm - 10pm.**

To book your function now:

Step 1: Choose your Canapé Menu – location dependent

Step 2: Decide how many sushi chefs you would like based on the number of guests attending

Step 3: Fill out the booking form at the end of this document and submit or email it to catering@zushi.com.au **at least one week prior** your event

If you have any special requests or you would like to create your own Mobile Zushi Menu, don't hesitate to contact us by email at catering@zushi.com.au or by phone (02) 9380 8830.

Please note that function bookings are not confirmed until we contact you upon receipt of your form. If, for some reason, we do not contact you within 24 hours after sending your form, please give us a call to check on it.



Ts&Cs

Terms & Conditions

- a) The client agrees to keep Zushi indemnified against all actions whatsoever - claims and demands, costs and expenses, suits and proceedings - arising out of injury or damage to any person or property as a result of the use of Zushi Catering and Mobile Zushi.
- b) The client agrees to pay at least 50% of the total amount quoted by Zushi as a deposit when the order is placed.
The remaining balance must be paid no less than 24 hours before the event date.
- c) The cancellation policy is as follows:
 - If you cancel the event or catering order more than 48 hours prior to the event date, the deposit (50% of the total amount quoted) or the full amount paid to Zushi is refundable.
 - If you cancel the event or catering order within 48 hours prior to the event date, the deposit (50% of the total amount) is not refundable. If the client has already paid the total fee, only 50% of the total amount will be kept.
- d) Delivery and pick up of Zushi Catering orders: The client can pick up orders at the Restaurant during normal trading hours:
Zushi Barangaroo & Zushi Surry Hills
Mon-Sun from 1130am to 10pm
- e) The cancellation policy for groups of booking of 13 or more is as follows:
 - If you alter numbers the day of your event, your booking will be charged the full amount agreed on your booking form via the credit card provided.
 - If you cancel the event within 24 hours prior to the event date, 50% of the total amount quoted must be paid to Zushi.
 - If you cancel the event within 48 hours prior to the event date, no charge is made

For Zushi Catering delivery service:

- The delivery location must be within the inner Sydney Metropolitan area
- A minimum food spend of \$50 is required
- A \$20 delivery fee applies to all deliveries

For orders outside of the inner Sydney Metro area or before 5pm, simply contact us by email catering@zushi.com.au or by phone (02) 9380 8830, and we will be happy to give you a quote.

- e) Mobile Zushi is available daily from 12pm to 10pm.
A minimum food spend of \$1000 is required to engage in Mobile Zushi, plus \$250 per chef.
- f) All lunch reservations must depart the restaurant no later than 5:00pm. All dinner reservations must depart the restaurant no later than 11:00pm.
- g) Set menu selection for groups of 13 or more is compulsory to ensure stock availability for your event.
- h) 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.
No confetti or glitter is allowed.
- i) We have disabled access, space for prams and a high chair at each venue so please inform us when booking if these are required.
We have a kids menu so please request this upon booking.
- j) Any signed, written confirmation of the order or payment of the deposit/fees for Zushi is an acknowledgment and acceptance of these terms and conditions.
- k) Orders/Function bookings are not confirmed until we contact you.

Zushi Group Booking Form

Thank you for
the love – we are
overjoyed you
have chosen to
dine with us!

Simply fill out the booking form
and hit the submit button or email it
to **functions@zushi.com.au** at least
one week prior your event in order
to secure your reservation.

Please note for all group reservations of 13 or more a
10% service charge is added to the final bill as a
gratuity for the staff.

Booking Details

Booking Name

Number of Guests

Date and Time of Booking

Contact Number and Email Address

Occasion for Booking (i.e. birthday, business lunch):

Menu

Set Menu Choice

Location Choice

Credit Card Details

Credit card details are kept as security for late cancellations

Credit Card Type

Cardholder Name

Credit Card Number

Expiry Date:

CCV:

Agreement

I have read and agree to the terms and conditions

Signature of Cardholder:

Date

Submit