



\$88pp

zushi tasting menu

*minimum 2 people, designed to share
no changes are permitted except for dietary requirements*

sashimi special

chef's selection of sashimi

honey prawns

caramelised honey prawns, rice flour, sesame, shiso cress

chicken karaage

deep-fried chicken, lime, honey mayo

please select 2 mains from the options below :

yuzu miso salmon

oven roasted TAS salmon, served medium, grilled
cos lettuce, yuzu miso glaze, crispy quinoa

teriyaki duck

oven roasted duck breast marinated in soy and asian spices,
served medium, pumpkin purée, grilled broccolini, teriyaki sauce

glacier 51 toothfish (extra \$11 per person)

oven roasted, yuzu butter, grilled asparagus, crispy leek

wagyu steak (extra \$11 per person)

grilled medium rare, sautéed shiitake mushrooms,
nashi pear apple soy butter, chives, wasabi,
shio koji

steamed rice

*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

starters

oysters	fresh oysters, natural/chilli ponzu vinaigrette	6
miso soup	miso, dashi broth, tofu, seaweed, shallots	3
edamame	green soy beans, salt (chilli optional)	8
cucumber salad	pickled cucumber, bonito flakes, shio kombu	10
wakame salad	seaweed, cos lettuce, sesame, radish	10
coleslaw	cabbage, carrot, sesame mayo, sweet soy	12

sushi & sashimi

sashimi small	assorted sashimi 10 pcs *	28
sashimi deluxe	assorted sashimi 20 pcs *	55
sashimi boat	chef's selection of assorted sashimi daily specials & fresh oysters * ~ please allow 20-30mins	160
sushi combo	assorted nigiri 6pcs *	28
sushi + sashimi	sashimi 10 pcs, nigiri 8pcs *	65
sashimi tacos	tuna, salmon, avocado, flying fish roe, yuzu granita, tamari, sesame oil, shiso cress, wonton crackers *	30
wagyu tataki	lightly seared rare wagyu, tamari ponzu, shiso cress, eschalots, sesame oil	28

signature rolls

vegie crunch	tempura sweet potato, avocado, cucumber, sweet soy, honey mayo, tempura crunch*	22
tiger	tempura prawn, avocado, cucumber, prawn, sweet soy, honey mayo *	24
ocean	fresh salmon, seared salmon on top, cucumber, avocado, flying fish roe, sweet soy, honey mayo *	24
wagyu	stir fried wagyu strips, seared rare wagyu on top, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo, shallots *	24

*most items on our menu are gluten free
can be made gluten free *
cannot be made gluten free ^*

hot entrées

agedashi tofu	potato starch crisp-fried silken tofu, bonito flakes, shallots, dashi	20
pork gyoza	pan-fried pork dumplings, 5pcs, japanese vinegar, shallots, shichimi chilli, sesame oil ^	18
goma eggplant	deep-fried eggplant fingers, miso goma dare	20
chicken karaage	deep-fried chicken, lime, honey mayo ^	24
corn ribs	deep-fried sweet corn, shichimi, lime, parmesan	20
cauliflower	deep-fried cauliflower florets, lime, chilli mayo	20
karaage		
honey prawns	caramelised honey prawns 5pcs, rice flour, sesame, shiso cress	24
padron pepper tempura	lightly battered padron peppers, stuffed with prawns, cream, chives, bonito mayo ^ <i>warning : random spiciness, enjoy at your own risk!</i>	24

mains

chicken katsu	panko bread crumbed chicken, japanese curry, coleslaw with sesame mayo, shallots ^	36
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
miso salmon	oven roasted TAS salmon, served medium, grilled baby cos lettuce, yuzu miso glaze, crispy quinoa	42
toothfish	oven roasted glacier 51 toothfish, yuzu butter, asparagus, crispy leek	59
wagyu steak	wagyu of the day, served medium rare, shio koji, sautéed shiitake mushrooms, chives, wasabi, nashi pear apple soy brown butter * <i>~please see our specials menu</i>	MP

sides

miso cauliflower	deep-fried cauliflower, sweet miso, parmesan	15
crispy potatoes	twice cooked russet potatoes, yuzu sour cream, chives	15
grilled broccolini	broccolini, nori butter, crispy nori, sesame	15
steamed rice	white or brown, sesame seeds	3

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Credit Surcharge Applies
Visa/Mastercard 0.8%-1.7%
Amex/Diners/Union/JCB 1.7%
Public holiday surcharge 15%