

zushi lunch menu

available monday to friday 12pm to 3pm only

lunch sets served with miso soup

edamame	green soy beans, salt (chilli optional)	7
wakame kale salad	seaweed, kale, sesame vinegar ^	7
cucumber salad	pickled cucumber, bonito flakes	7
goma-ae	spinach, sesame dressing	8
asian greens	asian greens, shimeji mushrooms tamari, sesame oil	12
crispy gyoza	4pc deep-fried pork dumplings ^	9
pan-fried gyoza	5pc pan-fried pork dumplings ^	15
6pc sashimi	6pc mixed sashimi	12
salmon soba soup	salmon, soba noodles, kale, nori, dashi ^	15
sashimi bento	assorted sashimi 10pcs, salad, rice	20
sashimi bimbimbam	assorted sashimi, salad, sesame oil, rice *	17
superfoodo salad	fresh salmon, kale, tofu, brown rice, quinoa	17
salmon tataki salad	salmon tataki, soba noodles, yuzu ponzu ^	17
sashimi salad	salmon, tuna, mixed salad, avocado, carrot, crispy brown rice, black sesame, yuzu vinaigrette	18
chicken donburi	teriyaki chicken, asian greens, rice *	15
salmon donburi	teriyaki salmon, asian greens, rice *	15
chicken karaage donburi	chicken karaage, honey mayo, rice ^	15
chicken katsu donburi	panko breadcrumbed chicken, honey mayo, sweet soy, asian greens, rice ^	15
beef donburi	stir fried wagyu beef strips in a sweet soy, asian greens, rice *	18
chicken bento	teriyaki chicken, sashimi, tofu, salad, rice *	25
salmon bento	teriyaki salmon, sashimi, tofu, salad, rice *	25
chicken katsu bento	panko breadcrumbed chicken, honey mayo, sweet soy, sashimi, salad, tofu, rice ^	25
beef bento	stir fried wagyu beef strips in a sweet soy, sashimi, salad, tofu, rice *	28

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oysters	fresh oysters natural/chilli ponzu vinaigrette	3.5
edamame	green soy beans, salt (chilli optional)	7
wakame kale salad	seaweed, kale, sesame vinegar ^	7
cucumber salad	pickled cucumber, bonito flakes	7
goma-ae	spinach, sesame dressing	8
asian greens	asian greens, shiimeji mushrooms, tamari, sesame oil	12
baby octopus salad	baby octopus, kale, asparagus, sesame oil, pickled daikon + carrot, lemon juice	15
sashimi salad	salmon, tuna, mixed salad, avocado, carrot, crispy brown rice, black sesame, yuzu vinaigrette	18
sashimi tacos	salmon, tuna, avo, yuzu granita, flying fish roe, sesame oil+tamari, wonton crackers *	20
scallop carpaccio	seared <i>hokkaido</i> scallops, white truffle oil, flying fish roe, shiso cress, yuzu vinaigrette*	20
kingfish tataki	lightly seared <i>Hiramasa</i> kingfish with yuzu miso, fennel, flying fish roe	22
tuna tataki	seared tuna, tamari ponzu, leek, shallots sesame oil, chilli flakes	21
sashimi small	sashimi 10pcs	19
sashimi deluxe	sashimi 20pcs	38
sushi small	assorted nigiri 7pcs	21
sushi deluxe	assorted nigiri 14pc	42
sushi + sashimi	sashimi 10pcs, nigiri 10pcs	48
sashimi omakase	“we trust you!” special chef’s selection of our best sashimi	60
agedashi tofu	crisp-fried silken bean curd, dashi *	15
roasted pumpkin	roasted <i>Japanese</i> pumpkin, pickled cauliflower, crispy quinoa, edamame	16
bao bun	pulled pork belly with sweet soy, mixed leaves, chilli^	7 each
honey prawn	caramelised <i>QLD</i> tiger prawns, honey mayo	18

pork gyoza	pan-fried pork dumplings, japanese vinegar ^	15
prawn gyoza	pan-fried prawn dumplings, japanese vinegar ^	16
nasu dengaku	eggplant, caramelised miso, lotus root	16
chicken karaage	deep-fried chicken, lemon, honey mayo ^	18
vegie crunch roll	tempura pumpkin, avocado, cucumber, sweet soy+honey mayo *	18
rainbow roll	salmon, tuna, prawn, flying fish roe, cucumber, avocado, honey+chilli mayo *	18
tiger roll	prawn katsu, avocado, cucumber, prawn, sweet soy, honey mayo^	18
spider roll	soft-shell crab, cucumber, avocado, wasabi mayo	18
ocean roll	salmon, cucumber, avocado, flying fish roe, seared salmon belly, sweet soy+honey mayo *	18
wagyu roll	wagyu, asparagus, avocado, sautéed onion, sweet potato crisps, nashi pear apple soy, honey mayo *	18
teriyaki chicken	teriyaki chicken, asian greens, garlic chives *	24
teriyaki salmon	teriyaki salmon, asian greens, leek *	24
bbq beef	wagyu beef strips stir fried in a sweet soy, asian greens *	26
barramundi	grilled <i>WA cone bay</i> barramundi, bok choy, teriyaki sauce, shallot oil *	32
pork belly	twice cooked pork belly, teriyaki sauce, edamame, onion jam, apple jam, shiso cress	32
miso cod	miso glazed <i>NZ</i> red rock cod, grilled broccolini	36
wagyu steak	<i>VIC tajima</i> wagyu sirloin 4+, medium rare, garlic chives, shiitake mushrooms, nashi pear+apple soy *	45

most items on our menu are gluten free with some exceptions

*can be made gluten free **

cannot be made gluten free ^

tag your zushi pics with #zushisurryhills