

zurí

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A la Carte



From the Sushi Bar

Maki (5 PIECE) (Sushi roll).

California Roll

Prawn, avocado, cucumber, mayonnaise, tobiko \$13.00

Spider Roll

Soft shell Crab, chives, mayonnaise, tobiko \$16.00

Dynamite Roll

*Spicy Tuna in 7 peppers, chilli, sesame oil, spring onion,
and cucumber with spicy tobiko* \$15.00

Tempura Roll

Tempura prawn or scallop with mayonnaise \$11.00

Vegetarian Roll

Tofu, avocado & pickled ginger \$10.00

Grilled Eel & Cucumber Roll

Grilled eel & cucumber \$13.00

Tuna & Salad Roll

Cooked tuna in soy ginger, mayonnaise & onion \$14.00

Chicken & Avocado Roll

Teriyaki chicken and avocado \$12.00



Sashimi (No rice).

Changes Daily due to Market availability

*Salmon / Tuna / Yellowtail King Fish / Snapper /
Prawn / Squid*

<i>6 Piece</i>	<i>\$12.00</i>
<i>12 Piece</i>	<i>\$22.00</i>
<i>18 Piece</i>	<i>\$32.00</i>

Nigiri (Fish fresh from the market on rice).

Chefs mixed selection – 8 pieces ***\$28.00***
Salmon / Tuna / Yellowtail King Fish / Grilled Eel / Prawn

<i>Salmon 2 piece</i>	<i>\$7.50</i>
<i>Tuna 2 piece</i>	<i>\$7.50</i>
<i>Yellowtail Kingfish 2 piece</i>	<i>\$7.50</i>
<i>Prawn 2 piece</i>	<i>\$7.50</i>
<i>Grilled Eel 2 piece</i>	<i>\$7.50</i>



Cold Entrée

Tuna Tartare

*Finely chopped fresh tuna, avocado, herb, wasabi
and crisp lotus root*

\$18.00

Rice Paper Rolls

*Beef with Asian vegetables and herbs in rice paper with
spicy miso dipping sauce*

\$15.00

Green Tea Smoked Redclaw

Over a warm salad of wakame and sake vinaigrette

\$25.00

Coffin Bay Oysters

With cucumber noodle, Champagne and shochu foam

\$3.00

Each

Hot Entrée

Duck Broth

With caramelised apple spring rolls

\$17.00

Crisp Soft Shell Crab

Wilted spinach, green chilli and peanuts

\$18.00

Scallops

On a sweet corn and yuzu puree with micro herbs

\$20.00

Zuri Gyoza

Pan fried pork dumplings

\$14.00



Main Menu

Truffled Honey Glazed Duck

Over a salad of citrus fruits, shiso and greentea vinaigrette

\$29.00

Waygu Beef

Confit potatoes soy and rosemary butter

\$35.00

Pork Belly

Poached pork belly in a sweet broth bix and steamed buns

\$27.00

Miso Roasted Seafood

On soba noodle petite herb salad with squid ink butter sauce

\$29.00

Sake Glazed Salmon

Japanese sweet potato puree, sake beurre blanc

\$28.50

Quail

Japanese rice vermicelli salad

\$27.00

Ballontine of Chicken

Confit potato and Japanese mushrooms

\$26.00



On The Side

Japanese coleslaw

Wombok daikon and black sesame seeds with wasabi mayonnaise \$7.00

Edamame

Soy beans stir fried with chilli and ginger \$6.00

Squashed chips

\$7.50

Garlic and ginger stir fried Asian greens

\$8.00

Dessert

Lychee ginger icecream, blood orange sorbet

& sesame laced biscuits \$10.00

Rare green tea Japanese cheese cake and caramelised lychee \$12.00

Candied Tofu Dumplings

\$12.00

Salad of Palm Hearts, Jack fruit, and Palm seed

\$12.00