

**WHAT'S  
UR FAVORITE  
COLOR?**

**JAZ USHI LUNCH** 12:00-2:00  
Thurs-Sun

**Spicy Wagyu Tataki Don**  
Spicy Ginger Seeded Mustard Ponzu  
60 Degree Onsen Egg

\$22



**Ramen or Bowl Set**

\*All Bowls come with Miso Soup and Salad

**White Soy Classic\*\*** \$18

- Chicken Fish Mix Broth
- White Soy Base
- Pork Rare Chashu
- Gold Chicken Aroma Oil
- Pork Mince
- Nitamago Egg
- Bamboo Shoots



\$23

**Salmon Sashimi Don**  
60 Degree Onsen Egg



\$19

**Karage Chicken Don**  
Soy Mayo

**Teriyaki Chicken Don**  
Teriyaki Sauce, Mayo

\$19



**Black Chashu Soy\*\***

\$20



- Chicken Fish Mix Broth
- Koikuchi Soy Base
- Pork Belly Chashu
- Pork Fat Aroma Oil
- Pineapple Puree
- Sake Garlic Puree
- Pork Mince
- Nitamago Egg

**Red Hot Chilli Peppers\*\***

\$20



- Chicken Fish Mix Broth
- Koikuchi Soy Base
- Slow-cooked Chicken Chashu
- Home-made Chilli Aroma Oil
- Vinegar Chilli Paste
- Coriander
- Pork Mince
- Nitamago Egg
- Takenoko

**Tonkotsu\*\***

\$20



- Tonkotsu Pork Broth
- Koikuchi Soy Base
- Pork Belly Chashu
- Pork Mince
- Nitamago Egg
- Bamboo Shoots

**Roast Pork Don** XX

Original Roast Pork Sauce

**Chicken Katsu Don\*\*** 19

Original Tonkatsu Sauce, Mayo

**Kaisen Chirashi Don** 26

Diced Salmon, Kingfish, Tuna

**Vegetable Kakiage Don\*\*** 16

Teriyaki Sauce, Yuzu Mayo

**Vegetable Salad Udon\*\*** 16

Sesame Dressing

**Extra Sides**

More Sides >

**Salmon Sashimi - 3pcs** 10

Ginger Seeded Mustard Ponzu

**JFC Jazushi Fried Chicken - 3pcs** 10

Soy Mayo

**Pan Fried Gyoza (Pork or Vege)\*\* - 3pcs** 8

Sichuan Soy Dressing

**Extra Toppings**

<b>Pork Belly Chashu</b>	<b>5</b>	<b>Kaedama (Extra Noodle)**</b>	<b>3</b>
<b>Pork Rare Chashu</b>	<b>5</b>	<b>Nitamago Egg</b>	<b>3</b>
<b>Slow-cooked Chicken Chashu</b>	<b>4</b>	<b>Takenoko</b>	<b>2</b>
		<b>Bamboo Shoots</b>	<b>2</b>

Menu items are Gluten-free unless specified \*Gluten-free option available \*\*contains Gluten

10% surcharge will be applied on Saturday, Sunday and Public Holiday



## Small's

<b>Charred Edamame</b> Spice Salt	8
<b>Gobo Chips**</b> Yuzu Mayo	10
<b>Miso Hummus</b> Renkon Chips	13
<b>Oysters</b> Ginger Granita	20
<b>Salmon Sashimi</b> Ginger Seeded Mustard Ponzu	22
<b>Hiramasa Kingfish Sashimi</b> Wasabi Shio Koji, Pickled Ginger Gel	22
<b>Spicy Tuna Tartare</b> Spicy Giger Seeded Mustard Pnzu	25
<b>Grilled Hokkaido Scallops - 2pcs</b> Miso Butter	14
<b>Agedashi Tofu</b> Bonito Dashi, Japanese Mochi	15
<b>Wagyu Tataki</b> Home-made Ponzu	18
<b>Pan Fried Gyoza (Pork or Vege)** - 6pcs</b> Sichuan Soy Dressing	15
<b>JFC Jazushi Fried Chicken - 5pcs</b> Soy Mayo	18
<b>Okonomiyaki Brussels Sprouts*</b> Bonito Flakes, Soy Mayo	16
<b>Kaisen Sashimi Diced Salad</b> Salmon, Kingfish, Tuna	24

## Sweets

<b>Chocolate Mousse</b> Vanilla Custard, Cacao Nibs	14
<b>Hoji Tea Ice Mochi</b> Mascarpone Cream, Sakura	14

Menu items are Gluten-free unless specified \*Gluten-free option available \*\*contains Gluten



Miso Hummus



Grilled Hokkaido Scallops



Okonomiyaki Brussels Sprouts



Chocolate Mousse

Hoji Tea Ice Mochi

## \$10 Happy Hour

Tap Beer - Premium Malts
Sparkling Wine - Prosecco
White Wine - Chardonnay
Red Wine - Cabernet Sauvignon
Whisky & Soda Highball
Choya Plum
Orange Chu-hi
Pink Grapefruit Chu-hi
Oolong Tea Chu-hi

## Soft Drinks

Coke / Coke Zero / Sprite	5
Orange / Cloudy Apple / Pink Grapefruit	6
Lemon Lime Bitters / Soda Lime Bitters	7
Yuzu Lime Bitters	8
Japanese Iced Coffee	7
Oolong Tea	5
Hot Japanese Green Tea	5
Sparkling Water	10

(02) 9699 8977

jazushi@gmail.com

145 Devonshire St, Surry Hills NSW 2010

f @ : @jazushi.surryhills



10% surcharge will be applied on Saturday, Sunday and Public Holiday