

TERASU

照らす

SASHIMI

SELECTION OF TUNA, ATLANTIC SALMON, KINGFISH, PRAWNS & MARKET FISH: LOCAL FRESH FISH

small 9pcs df

large 18pcs df

刺身

36

72

SUSHI, SASHIMI & NIGIRI

COMBINATION

small

Sashimi 9pcs, nigiri 4pcs, sushi roll 4pcs df

large

Sashimi 18pcs, nigiri 8pcs, sushi roll 8pcs df

寿司と刺身と握り

75

150

NIGIRI

chef's selection

small 5pcs df

large 9pcs df

握り

34

68

SUSHI ROLL

Yasai tofu, beetroot tuma, daikon & carrot v | vegan

Chicken katsu hand roll, spicy mayo & tonkatsu sauce

Kingfish, cucumber, jalapeño & shichimi mayo df

Spicy tuna, aji verde & shichimi pepper

Panko prawn, salmon, sriracha mayo & Yarra Valley salmon roe df

巻き寿司

17

20

25

26

29

SMALL APPETISER

Miso soup, tofu, wakame & spring onion df

Oyster, yuzu granita, cucumber & wasabi pearl df

Salted edamame & nori df | v | vegan

Spiced edamame & shichimi df | v | vegan

Prawn dumpling, water chestnuts & ginger soy dressing (3pcs)

King mushroom, asparagus & truffle butter soy v

Chicken karaage, Sichuan mayonnaise & yuzu

小さい前菜

6

6.5ea

9

9

22

24

27

TEMPURA

Seasonal vegetable & tentsuyu v | vegan

Nobashi prawn, jalapeño & tentsuyu df

Soft shell crab, ponzu & wasabi tartar

天ぷら

20

24

26

MAINS

Terasu pork bolognese, ginger tofu & yuzu sesame df

Fried duck bao, pickled cucumber & hoisin

Miso marinated market fish, pickled ginger, shiro miso & kombu butter gf

Black Opal Wagyu scotch fillet MBS 9 & wasabi butter ponzu

Iwachiku Wagyu steak & yuzu pepper sauce gf | df

主菜

34

40

42

65

95

BENTO BOXES

chef's selection (6 ITEMS & MISO SOUP)

standard

premium

弁当

45

65

SIDES

Steamed Japanese koshihikari rice df | gf | v | vegan

Terasu salad leaves, mixed seaweed & wafu dressing df | v | vegan

Homemade Japanese pickles df | gf

Steamed hakusai cabbage, sesame dressing & Parmesan cheese v

Miso eggplant, sesame seeds, spring onion & den miso df | v | vegan

副菜

6

12

13

14

16

DESSERT

Terasu soft serve

Mochi, pistachio gelato, rum & strawberry compote gf

Japanese cheesecake & mixed cherry compote

Japanese doughnut, miso caramel & macadamia ice cream

デザート

10

15

16

17

FEED ME

セットメニュー

MINIMUM OF FOUR PEOPLE
FULL TABLE REQUIRED TO ORDER
GROUPS OF 12 AND ABOVE
REQUIRED TO ORDER

OPTION 1 95pp

Salted edamame & nori df | v | vegan

Homemade Japanese pickles df | gf

Kingfish ceviche, jalapeño & pickled daikon df

Spicy tuna sushi roll, aji verde & shichimi pepper

Chicken karaage, Sichuan mayonnaise & yuzu

Terasu pork bolognese, ginger tofu & yuzu sesame df

Fried duck bao, pickled cucumber & hoisin

Terasu salad leaves, mixed seaweed & wafu dressing df | v | vegan

Terasu soft serve

OPTION 2 115pp

Salted edamame & nori df | v | vegan

Homemade Japanese pickles df | gf

Sushi & sashimi combination df

Chicken karaage, Sichuan mayonnaise & yuzu

King mushroom, asparagus & truffle butter soy v

Miso marinated market fish, pickled ginger, shiro miso & kombu butter

Black Opal Wagyu scotch fillet MBS 9 & wasabi butter ponzu

Steamed Japanese koshihikari rice df | gf | v | vegan

Terasu salad leaves, mixed seaweed & wafu dressing df | v | vegan

Japanese doughnut, miso caramel & macadamia ice cream

Tuna - wild caught in South Australia.

Atlantic Salmon - farmed using sea cages in the Huon Estuary or Macquarie areas.

Kingfish - wild caught at Spencer Gulf, South Australia.

Coral Trout - wild hand line caught fish from Queensland's Cassowary Coast by fisherman Chris Bolton.

Prawns - wild caught king prawn from Queensland.

Beef sourced from Australian owned company Flinders + Co.

df dairy free | gf gluten free | v vegetarian | vegan | MBS marble score

Please inform your waiter if you have any allergies. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free. 15% surcharge applies on public holidays.