

WEEKLY SPECIALS

SASHIMI	刺身
SELECTION OF TUNA, ATLANTIC SALMON, KINGFISH, PRAWNS & MARKET FISH: LOCAL FRESH FISH	
small 9pcs <i>df</i>	36
large 18pcs <i>df</i>	72

SUSHI, SASHIMI & NIGIRI	寿司と刺身と握り
COMBINATION	

small	75
Sashimi 9pcs, nigiri 4pcs, sushi roll 4pcs <i>df</i>	
large	150
Sashimi 18pcs, nigiri 8pcs, sushi roll 8pcs <i>df</i>	

NIGIRI	握り
chef's selection	
small 5pcs <i>df</i>	34
large 9pcs <i>df</i>	68

CEVICHE	セビチエ
Salmon, passionfruit & crispy potato noodle <i>df</i> <i>gf</i>	24
Kingfish, jalapeño & pickled daikon <i>df</i>	26
Octopus, yuzu pearl & kombu <i>df</i>	28

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.

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SMALL APPETISER	小さい前菜
Miso soup, tofu, wakame & spring onion <i>df</i>	6
Oyster, yuzu granita, cucumber & wasabi pearl <i>df</i>	6.5ea
Salted edamame & nori <i>df</i> <i>v</i> <i>vegan</i>	9
Spiced edamame & shichimi <i>df</i> <i>v</i> <i>vegan</i>	9
Fried tofu, avocado, sesame oil & sliced chilli <i>df</i> <i>v</i> <i>vegan</i>	20

LITTLE DISH	小さい盛り
Prawn dumpling, water chestnuts & ginger soy dressing (3pcs)	22

King mushroom, asparagus & truffle butter soy <i>v</i>	24
Salmon nori tacos, sushi rice, avocado salsa & pickled daikon (2pcs) <i>df</i>	24
Pork gyoza, ponzu, chilli oil, fried shallot & spring onion (4pcs)	26
Chicken karaage, Sichuan mayonnaise & yuzu	27
Black Opal Wagyu beef tataki MBS 7, micro asian mix & crispy garlic <i>df</i>	32

TEMPURA	天ぷら
Seasonal vegetable & tentsuyu <i>v</i> <i>vegan</i>	20
Nobashi prawn, jalapeño & tentsuyu <i>df</i>	24
Soft shell crab, ponzu & wasabi tartar	26

MAINS	主菜
Mixed mushroom claypot, cauliflower rice, zucchini, eggplant & teriyaki sauce <i>gf</i> <i>df</i> <i>v</i> <i>vegan</i>	29
Terasu pork bolognese, ginger tofu & yuzu sesame	34
Fried duck bao, pickled cucumber & hoisin	40
Miso marinated market fish, pickled ginger, shiro miso & kombu butter <i>gf</i>	42
Black Opal Wagyu scotch fillet MBS 9 & wasabi butter ponzu	65
Iwachiku Waygu steak & yuzu pepper sauce <i>gf</i> <i>df</i>	95

SIDES	副菜
Steamed Japanese koshihikari rice <i>df</i> <i>gf</i> <i>v</i> <i>vegan</i>	6
Terasu salad leaves, mixed seaweed & wafu dressing <i>df</i> <i>v</i> <i>vegan</i>	12
Homemade Japanese pickles <i>df</i>	13
Steamed hakusai cabbage, sesame dressing & Parmesan cheese <i>v</i>	14
Miso eggplant, sesame seeds, spring onion & den miso <i>df</i> <i>v</i> <i>vegan</i>	16

DESSERT	デザート
Terasu soft serve	10
Mochi, pistachio gelato, rum & strawberry compote <i>gf</i>	15
Japanese cheesecake & mixed cherry compote	16
Japanese doughnut, miso caramel & macadamia ice cream	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 <i>df</i> <i>v</i> <i>vegan</i>
Homemade Japanese pickles <i>df</i> <i>gf</i>
Kingfish ceviche, jalapeño & pickled daikon <i>df</i>
Spicy tuna sushi roll, aji verde & shichimi pepper
Chicken karaage, Sichuan mayonnaise & yuzu
Terasu pork bolognese, ginger tofu & yuzu sesame <i>df</i>

Fried duck bao, pickled cucumber & hoisin
Terasu salad leaves, mixed seaweed & wafu dressing <i>df</i> <i>v</i> <i>vegan</i>
Terasu soft serve

OPTION 2 115pp
Salted edamame & nori <i>df</i> <i>v</i> <i>vegan</i>
Homemade Japanese pickles <i>df</i> <i>gf</i>
Sushi & sashimi combination <i>df</i>
Chicken karaage, Sichuan mayonnaise & yuzu
King mushroom, asparagus & truffle butter soy <i>v</i>

Miso marinated market fish, pickled ginger, shiro miso & kombu butter
Black Opal Wagyu scotch fillet MBS 9 & wasabi butter ponzu
Steamed Japanese koshihikari rice <i>df</i> <i>gf</i> <i>v</i> <i>vegan</i>

Terasu salad leaves, mixed seaweed & wafu dressing <i>df</i> <i>v</i> <i>vegan</i>
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Japanese doughnut, miso caramel & macadamia ice cream

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.