

# TERASU

# 照らす

## SASHIMI

SELECTION OF TUNA, ATLANTIC SALMON, KINGFISH, PRAWNS & CORAL TROUT

<b>small</b> 9pcs df	34
<b>large</b> 18pcs df	68

## 刺身

## SUSHI, SASHIMI & NIGIRI

COMBINATION

<b>small</b>	70
Sashimi 9pcs, nigiri 4pcs, sushi roll 4pcs df	
<b>large</b>	140
Sashimi 18pcs, nigiri 8pcs, sushi roll 8pcs df	

## 寿司と刺身と握り

## NIGIRI

### Chef's selection

<b>small</b> 5pcs df	34
<b>large</b> 9pcs df	68

## 握り

## SUSHI ROLL

Yasai tofu, beetroot tuma, daikon & carrot v   vegan	17
Kingfish, cucumber, jalapeño & shichimi mayo df	24
Spicy tuna, aji verde & shichimi pepper	25
Panko prawn, salmon, sriracha mayo & Yarra Valley salmon roe df	28

## 巻き寿司

## SMALL APPETISER

Miso soup, tofu, wakame & spring onion df	6
Salted edamame & nori df   v   vegan	9
Spiced edamame & shichimi df   v   vegan	9
Prawn dumpling, water chestnuts & ginger soy dressing (3pcs) df	21
King mushroom, asparagus & truffle butter soy v	22
Chicken karaage, Sichuan mayonnaise & yuzu	25

## 小さい前菜

## TEMPURA

Seasonal vegetable & tentsuyu v   vegan	18
Nobashi prawn jalapeño tentsuyu df	22
Soft shell crab, ponzu & wasabi tartar	24

## 天ぷら

## MAINS

Fried duck bao, pickled cucumber & hoisin	38
Miso marinated coral trout, pickled ginger, shiro miso & kombu butter	39
Black Opal Wagyu scotch fillet MBS 9 & wasabi butter ponzu	59

## 主菜

## BENTO BOXES

**Chef's selection** (6 ITEMS & MISO SOUP)

<b>Standard</b>	45
<b>Premium</b>	65

## 弁当

## SIDES

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

## 副菜

## DESSERT

Terasu soft serve	10
Mochi, pistachio gelato, rum & strawberry compote gf	14
Japanese doughnut, miso caramel & macadamia ice cream	16

## デザート

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.