



**TERASU**

照らす

<b>SASHIMI</b>	<b>刺身</b>
SELECTION OF TUNA, ATLANTIC SALMON, KINGFISH, PRAWNS & CORAL TROUT	
<b>small</b> 9pcs <i>df</i>	34
<b>large</b> 18pcs <i>df</i>	68

<b>SUSHI, SASHIMI &amp; NIGIRI</b>	<b>寿司と刺身と握り</b>
COMBINATION	
<b>small</b>	70
Sashimi 9pcs, nigiri 4pcs, sushi roll 4pcs <i>df</i>	
<b>large</b>	140
Sashimi 18pcs, nigiri 8pcs, sushi roll 8pcs <i>df</i>	

<b>NIGIRI</b>	<b>握り</b>
PER PIECE	
Terasu omelette <i>df</i>   <i>v</i>	6
Salmon, shio kombu salsa & sesame ginger <i>df</i>	7
Kingfish, coriander & jalapeño ponzu <i>df</i>	7
Coral trout, pickled daikon, furikake & crispy nori <i>df</i>	7
Prawn, kombu mayo & shichimi <i>df</i>	8
Tuna, caviar & zuke sauce <i>df</i>	8
Japanese loin wagyu MBS 12, truffle soy & yakiniku sauce <i>df</i>	14

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.

<b>SUSHI ROLL</b>	<b>巻き寿司</b>
Yasai tofu, beetroot tuma, daikon & carrot <i>v</i>   <i>vegan</i>	17
No roll chicken teriyaki, avocado & truffle oil <i>df</i>	18
Kingfish, cucumber, jalapeño & shichimi mayo <i>df</i>	24
Spicy tuna, aji verde & shichimi pepper	25
Panko prawn, salmon, sriracha mayo & Yarra Valley salmon roe <i>df</i>	28

<b>SMALL APPETISER</b>	<b>小さい前菜</b>
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

<b>LITTLE DISH</b>	<b>小さい盛り</b>
Prawn dumpling, water chestnuts & ginger soy dressing (3pcs) <i>df</i>	21
King mushroom, asparagus & truffle butter soy <i>v</i>	22
Salmon nori tacos, sushi rice, avocado salsa & pickled daikon <i>df</i>	24
Pork gyoza, ponzu, chilli oil, fried shallot & spring onion (4pcs) <i>df</i>	24
Chicken karaage, Sichuan mayonnaise & yuzu	25
Black Opal Wagyu beef tataki MBS 7, micro asian mix & crispy garlic <i>df</i>	28

<b>TEMPURA</b>	<b>天ぷら</b>
Seasonal vegetable & tentsuyu <i>v</i>   <i>vegan</i>	18
Nobashi prawn jalapeño tentsuyu <i>df</i>	22
Soft shell crab, ponzu & wasabi tartar	24

<b>MAINS</b>	<b>主菜</b>
Mixed mushroom claypot, cauliflower rice, zucchini, eggplant & soy butter <i>v</i>	28
Terasu pork bolognese, ginger tofu & yuzu sesame <i>df</i>	32
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
Poached crayfish, mixed seaweed & yuzu pearl <i>df</i>	MP

<b>SIDES</b>	<b>副菜</b>
Steamed Japanese koshihikari rice <i>df</i>   <i>gf</i>   <i>v</i>   <i>vegan</i>	6
Homemade Japanese pickles <i>df</i>   <i>gf</i>	12
Terasu salad leaves, mixed seaweed & wafu dressing <i>df</i>   <i>v</i>   <i>vegan</i>	12
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

<b>DESSERT</b>	<b>デザート</b>
Terasu soft serve	10
Mochi, pistachio gelato, rum & strawberry compote <i>gf</i>	14
Japanese doughnut, miso caramel & macadamia ice cream	16

<b>FEED ME</b>	<b>セットメニュー</b>
MINIMUM OF FOUR PEOPLE FULL TABLE REQUIRED TO ORDER GROUPS OF 12 AND ABOVE REQUIRED TO ORDER	

<b>OPTION 1</b> 89pp
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 <i>gf</i>
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 & tuille basket

<b>OPTION 2</b> 109pp
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 <i>gf</i>
King mushroom, asparagus & truffle butter soy <i>v</i>
Miso marinated coral trout, 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>
Mochi, pistachio gelato, rum & strawberry compote <i>gf</i>

*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.