

# TERASU

# 照らす

## NEW YEAR'S EVE SET BANQUET

Salted edamame and nori *df | v | vegan*

Homemade Japanese pickles *df | gf*

Sushi, sashimi and Crayfish roll combination

Chicken karaage, Sichuan mayonnaise and yuzu *gf*

King mushroom, asparagus & truffle butter soy *v*

Iwachiku Beef tataki, micro-Asian mix and crispy garlic *df*

Miso-marinated market fish, pickled ginger, shiro miso  
and kombu butter

Black opal wagyu beef short rib MBS 9, pickled daikon  
salsa and yuzu pepper sauce *gf | df*

Steamed Japanese koshihikari rice *df | gf | v | vegan*

Yuzu tart, yuzu creme mix, praline hazelnut cream,  
mandarin, grapefruit

*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.

