



## SASHIMI

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

**small** 9pcs *df*

36

**large** 18pcs *df*

72

## SUSHI, SASHIMI & NIGIRI

COMBINATION

**small**

75

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

**large**

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

150

## NIGIRI

**chef's selection**

7pcs *df*

握り

49

## SUSHI ROLL

巻き寿司

Yasai asparagus, avocado & crispy potato *v | vegan*

18

Chicken katsu hand roll, spicy mayo & tonkatsu sauce (2pcs)

20

Spicy tuna, aji verde & shichimi pepper

27

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

29

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.

Prawns - wild caught king prawn from Queensland.

Beef sourced from Australian owned company Flinders + Co.

# TERASU

刺身

## SMALL APPETISER

Miso soup, tofu, wakame & spring onion *df*

6

Oyster, sunrise lime salsa & ponzu

7ea

Salted edamame & nori *df | v | vegan*

9

Spiced edamame & shichimi *df | v | vegan*

9

## LITTLE DISH

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

22

Salmon nori tacos, sushi rice, avocado salsa & pickled daikon (2pcs) *df*

24

King mushroom, asparagus & truffle butter soy *v*

25

Pork gyoza, ponzu, chilli oil, fried shallot & spring onion (4pcs)

26

Chicken karaage, Sichuan mayonnaise & yuzu

27

## CEVICHE

Kingfish, jalapeño & pickled daikon *df*

28

## TEMPURA

Seasonal vegetable & tentsuyu *v | vegan*

22

Nobashi prawn, jalapeño & tentsuyu *df*

24

Soft shell crab, ponzu & wasabi tartar

26

小さい前菜

小さい盛り

セビチエ

天ぷら

## MAINS

Mixed mushroom claypot, cauliflower rice, zucchini, eggplant & teriyaki sauce *gf | df | v | vegan*

30

Terasu pork bolognese, ginger tofu & yuzu sesame

35

Fried duck bao, pickled cucumber & hoisin

42

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

42

Black Opal Wagyu scotch fillet MBS 9 & wasabi butter ponzu

65

Iwachiku Waygu steak & yuzu pepper sauce *gf | df*

98

## SIDES

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

6

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

13

Homemade Japanese pickles *df*

13

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

16

## DESSERT

Terasu soft serve

10

Mochi, pistachio gelato, rum & strawberry compote *gf*

15

Japanese doughnut, miso caramel & macadamia ice cream

17

Japanese cheesecake, mixed cherry compote & vanilla ice cream

18

主菜

副菜

デザート

## FEED ME

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

セットメニュー

*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.