

| | |
|--|-----------|
| SASHIMI | 刺身 |
| SELECTION OF TUNA, ATLANTIC SALMON, KINGFISH, PRAWNS & MARKET FISH: LOCAL FRESH FISH | |
| small 9pcs <small>df gf</small> | 38 |
| large 18pcs <small>df gf</small> | 74 |

| | |
|--|-----------------|
| SUSHI, SASHIMI & NIGIRI | 寿司と刺身と握り |
| COMBINATION | |
| small | |
| Sashimi 9pcs, nigiri 4pcs, sushi roll 4pcs <small>df gf</small> | 78 |
| large | |
| Sashimi 18pcs, nigiri 8pcs, sushi roll 8pcs <small>df gf</small> | 154 |

| | |
|--|--------------|
| CEVICHE | セビージェ |
| Kingfish, jalapeño & pickled daikon <small>df gf</small> | 29 |

| | |
|--|-----------|
| NIGIRI | 握り |
| Atlantic salmon & ikura <small>df gf</small> | 12ea |
| Eel, foie gras & unagi tare <small>df</small> | 12ea |
| Bluefin tuna toro & caviar <small>df gf</small> | 14ea |
| Seared Iwachiku Wagyu, truffle soy & yakiniku sauce <small>df gf</small> | 16ea |
| chef's selection | |
| Tuna - wild caught in South Australia. Salmon, tuna, kingfish, prawn & omelette | 45 |

| | |
|--|------------|
| HAND ROLL | 手巻き |
| Atlantic Salmon - farmed using sea cages in the Huon Estuary or Macquarie areas. Kingfish - wild caught at Spencer Gulf, South Australia. | |
| Chicken katsu, spicy mayo & tonkatsu sauce | 10ea |
| Soft shell crab, spicy mayo & caviar | 12ea |

| | |
|--|--|
| Prawns - wild caught king prawn from Queensland. | |
|--|--|

| | |
|---|--|
| Beef sourced from Australian owned company Flinders + Co. | |
|---|--|

| | |
|--|-------------|
| SUSHI ROLL | 巻き寿司 |
| Yasai asparagus, avocado & crispy potato <small>v vegan gf df</small> | 18 |
| Octopus, bonito flakes, cabbage & tonkatsu sauce <small>df</small> | 27 |
| Spicy tuna, aji verde & shichimi pepper <small>gf</small> | 29 |
| Panko prawn, salmon, sriracha mayo & Yarra Valley salmon roe <small>df</small> | 30 |
| Lobster, prawn, asparagus, tobiko & sesame mayo | 36 |

| | |
|---|--------------|
| SMALL APPETISER | 小さい前菜 |
| Miso soup, tofu, wakame & spring onion <small>df gf</small> | 6 |
| Oyster, sunrise lime salsa & ponzu <small>df</small> | 8ea |
| Salted edamame & nori <small>df v vegan</small> | 9 |
| Spiced edamame & shichimi <small>df v vegan</small> | 9 |

| | |
|--|--------------|
| LITTLE DISH | 小さい盛り |
| Salmon nori taco, sushi rice, avocado salsa & pickled daikon <small>df</small> | 13ea |
| Prawn dumpling, water chestnuts & ginger soy dressing (4pcs) | 26 |
| King mushroom, asparagus & truffle butter soy <small>v</small> | 27 |
| Pork gyoza, ponzu, chilli oil, fried shallot & spring onion (4pcs) | 27 |
| Chicken karaage, Sichuan mayonnaise & yuzu | 29 |

| | |
|--|------------|
| TEMPURA | 天ぷら |
| Seasonal vegetable & tentsuyu <small>v vegan</small> | 24 |
| Nobashi prawn, jalapeño & tentsuyu | 26 |
| Moreton Bay bug & sweet miso ponzu | 29 |

| | |
|--|-----------|
| MAINS | 主菜 |
| Mixed mushroom claypot, cauliflower rice, zucchini, eggplant & teriyaki sauce <small>gf df v vegan</small> | 32 |
| Terasu pork bolognese, ginger tofu & yuzu sesame <small>df</small> | 36 |
| Miso marinated market fish, pickled ginger, shiro miso & kombu butter <small>gf</small> | 43 |
| Fried duck bao, pickled cucumber & hoisin | 44 |
| Wagyu beef short rib grass fed 'Altair' yuzu pepper & celeriac salad | 65 |
| Black Opal Wagyu scotch fillet MBS 9 & wasabi butter ponzu | 69 |
| Iwachiku Wagyu steak & yuzu pepper sauce <small>gf</small> | 98 |

| | |
|--|-----------|
| SIDES | 副菜 |
| Steamed Japanese koshihikari rice <small>df gf v vegan</small> | 6 |
| Terasu salad leaves, mixed seaweed & wafu dressing <small>df v vegan</small> | 13 |
| Homemade Japanese pickles <small>df</small> | 13 |
| Miso eggplant, sesame seeds, spring onion & den miso <small>df v vegan</small> | 16 |

| | |
|---|-------------|
| DESSERT | デザート |
| Terasu soft serve | 10 |
| Yuzu tart, pistachio gelato & passionfruit | 16 |
| Japanese doughnut, miso caramel & macadamia ice cream | 18 |
| Japanese cheesecake, mixed cherry compote & vanilla ice cream | 18 |

| | |
|--|----------------|
| 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 98pp |
| Salted edamame & nori <small>df v vegan</small> |
| Homemade Japanese pickles <small>df gf</small> |
| Kingfish ceviche, jalapeño & pickled daikon <small>df gf</small> |
| Spicy tuna sushi roll, aji verde & shichimi pepper |
| Chicken karaage, Sichuan mayonnaise & yuzu |
| Terasu pork bolognaise, ginger tofu & yuzu sesame <small>df</small> |
| Fried duck bao, pickled cucumber & hoisin |

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

| |
|---|
| OPTION 2 118pp |
| Salted edamame & nori <small>df v vegan</small> |
| Homemade Japanese pickles <small>df gf</small> |
| Sushi & sashimi combination <small>df gf</small> |

| |
|---|
| Chicken karaage, Sichuan mayonnaise & yuzu |
| King mushroom, asparagus & truffle butter soy <small>v</small> |
| Miso marinated market fish, pickled ginger, shiro miso & kombu butter |
| Black Opal Wagyu scotch fillet MBS 9 & wasabi butter ponzu |
| Steamed Japanese koshihikari rice <small>df gf v vegan</small> |

| |
|--|
| Terasu salad leaves, mixed seaweed & wafu dressing <small>df v vegan</small> |
|--|

| |
|--|
| Yuzu tart, pistachio gelato & passionfruit |
|--|

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.