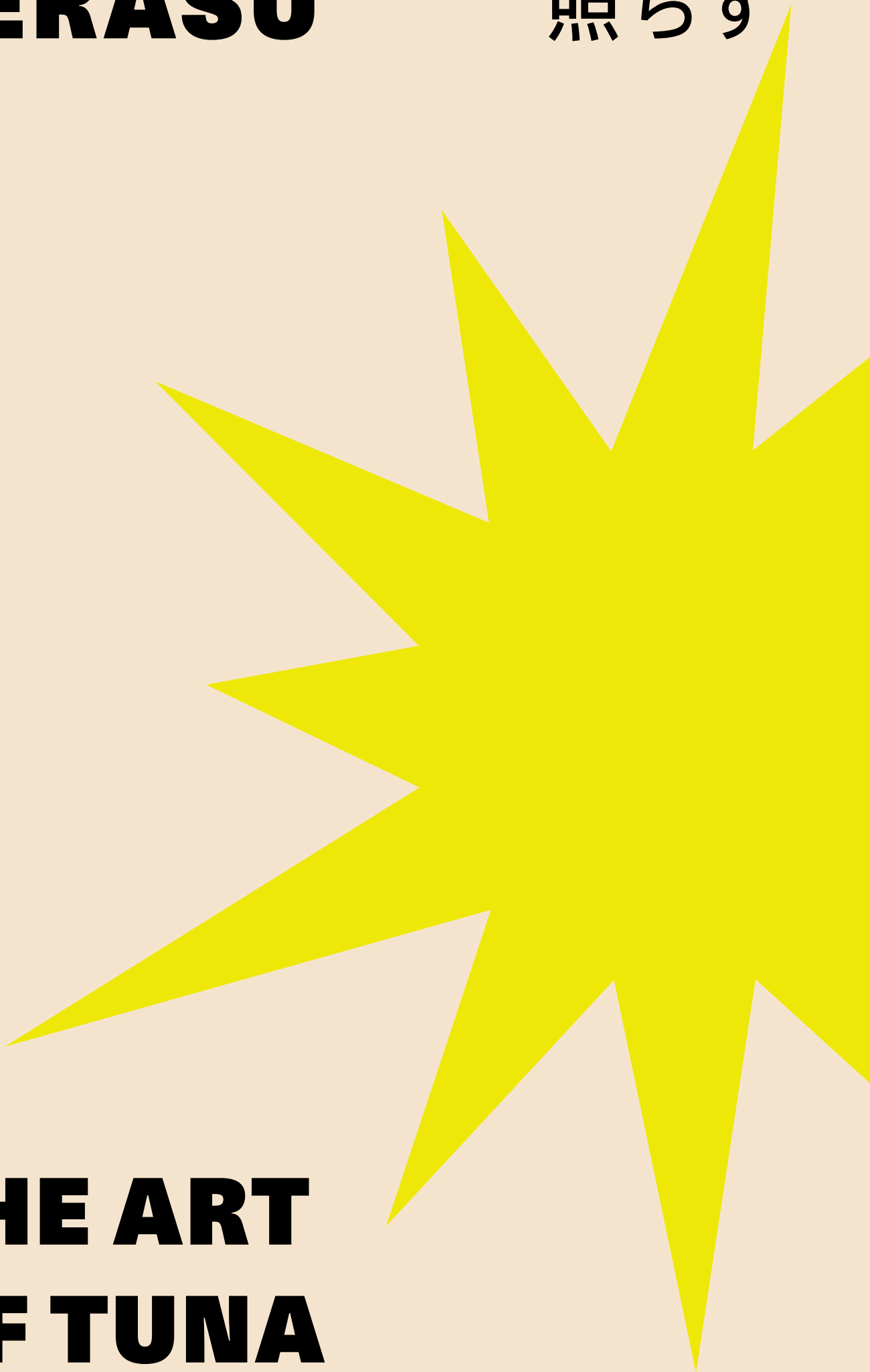


TERASU

照らす

**THE ART
OF TUNA**



WELCOME COCKTAILS

yuzushu spritz

Heiwa Tsuru – Ume Yuzushu top with NV Alpha Box & Dice
'Tarot' Prosecco

AMUSE BOUCHE

Pani puri, tuna tartar, wasabi avocado purée & finger lime

SASHIMI TASTING PLATE

Tasting of distinguished cuts of Akami, Chutoro, and Otoro, sourced from both Australia and Japan.

shochu ni au

Shochu, Tanqueray gin, Massenez ginger liqueur, peach syrup, lime juice served on ice

NIGIRI & CAVIAR TASTING PLATE

A refined selection of premium nigiri sushi featuring Akami, Chutoro, and Otoro, complemented by a topping of fine caviar.

SORBET

Yuzu & seaweed sorbet, nori

TUNA STEAK

Pickled mushroom, bonito, mushroom purée & confit garlic soy butter served with steamed rice

junmai gingo sake

Kizan Sanban, Chikuma Nishiki (Nagano, JPN)

YUZU CHEESECAKE

Tuna roe & seaweed crumble, seaweed gel & raspberries

orange infused sake

Umesennin Meromero (Yakushima, JPN)

df dairy free | gf gluten free | v vegetarian | vegan

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.

