

SAKURA SEASON BANQUET

\$130 PP

SAKURA MENU

サクラメニュー

Shiitake mushroom soup, spring onion & gold leaf

Hokkaido scallop ceviche, caviar & yuzu cucumber salsa gf | df | (l)

Lobster salad, avocado, crispy potato & spicy lemon dressing (l)

Sakura roll sushi, wagyu beef & asparagus

Tempura sakura shrimp, spicy mayo & chives (l)

Spiced duck, sakura cherry sauce & orange salad df

Black Opal Wagyu scotch fillet MBS 9 & shiitake mushroom sauce

Steamed Japanese koshihikari rice gf | df | v | vegan

Steamed hakusai cabbage, sesame dressing & parmesan cheese

DESSERT

デザート

Strawberry mochi, sakura mousse & strawberry ice cream

(A) Australian | (I) imported | (M) mixed

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.

Terms and conditions apply. Subject to availability, cancellation and change. Available at Terasu 16 April to 30 April 2026. Vantage Rewards discounts applicable. 15% surcharge applies on public holidays. Visit ardohotel.au for details. Drink responsibly.

TERASU

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