

# THE HONEYMOON EDIT

Excite your tastebuds with an evening of illuminated Japanese cuisine - get lost in flavour at Terasu.

## STARTERS

Miso soup, tofu, wakame & spring onion gf | df

Salted edamame & nori df | v | vegan

Homemade Japanese pickles gf | df

## SUSHI, SASHIMI & NIGIRI COMBINATION

Sushi & sashimi combination gf | df (M)

## LITTLE DISH

Wagyu beef tataki, crispy potato & yakiniku sauce df

Chicken karaage, Sichuan mayonnaise & yuzu

## MAINS

Miso marinated market fish, pickled ginger, shiro miso & aroma microgreens gf | df (l)

Black Opal Wagyu scotch fillet MBS 9 & wasabi butter ponzu

## SIDES

Steamed Japanese koshihikari rice gf | df | v | vegan

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

## DESSERT

Japanese doughnut, miso caramel & macadamia ice cream

Seafood origin: (A) Australian | (M) mixed | (I) imported

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

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. Vantage Rewards discounts not applicable. Drink responsibly. Visit [ardohotel.au](http://ardohotel.au) for details

# TERASU

# 照らす