

LUNCH AT TERASU

Every Saturday and Sunday

Special lunch menu

12pm – 3pm

SASHIMI

刺身

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

small 9pcs gf | df (A)

39

large 18pcs gf | df (M)

78

SUSHI, SASHIMI & NIGIRI

寿司と刺身と握り

COMBINATION

small Sashimi 9pcs, nigiri 4pcs, sushi roll 4pcs gf | df (M)

82

large Sashimi 18pcs, nigiri 8pcs, sushi roll 8pcs gf | df (M)

158

SUSHI ROLL

巻き寿司

Yasai asparagus, avocado & crispy potato gf | df | v | vegan

19

Wagyu beef & panko prawn, asparagus & teriyaki sauce 4pcs df (M)

30

Spicy tuna, aji verde & shichimi pepper gf (A)

31

Panko prawn, salmon, sriracha mayo & Yarra Valley salmon roe df (M)

32

LITTLE DISH

小さい盛り

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

7

Salted edamame & nori df | v | vegan

9

Spiced edamame & shichimi df | v | vegan

9

Salmon nori tacos, sushi rice, avocado salsa & pickled daikon df (A)

14ea

Prawn dumpling, water chestnuts & ginger soy dressing 4pcs (l)

27

Chicken karaage, Sichuan mayonnaise & yuzu

33

TEMPURA

天ぷら

Seasonal vegetable & tentsuyu gf | df | vegan

25

Nobashi prawn, jalapeño & tentsuyu df (l)

28

MAINS

主菜

Miso marinated market fish, pickled ginger, shiro miso gf (M)

47

Fried duck bao, pickled cucumber & hoisin

48

Black Opal Wagyu scotch fillet MBS 9 & wasabi butter ponzu

75

TERASU

照らす

SIDES

副菜

Steamed Japanese koshihikari rice gf df v vegan	6
Terasu salad leaves, mixed seaweed & wafu dressing df v vegan	14
Homemade Japanese pickles df	15

DESSERT

デザート

Terasu soft serve	12
Japanese doughnut, miso caramel & macadamia ice cream	19
Japanese cheesecake, mixed cherry compote & vanilla ice cream	19

BENTO BOXES

弁当箱

small

45

Miso soup, tofu, wakame & spring onion gf df	
Terasu salad leaves, mixed seaweed & wafu dressing df v vegan	
Prawn dumpling, water chestnuts & ginger soy dressing 2pcs (I)	
Seasonal vegetable & tentsuyu df v vegan	
Chicken katsu don, panko fried chicken, tonkatsu sauce & steamed rice	

large

65

Miso soup, tofu, wakame & spring onion gf df	
Chef's selection of assorted roll sushi (M)	
Homemade Japanese pickles df	
Terasu salad leaves, mixed seaweed & wafu dressing df v vegan	
Prawn dumpling, water chestnuts & ginger soy dressing 2pcs (I)	
Braised pork belly, coriander & crushed peanuts df	
Chicken karaage, Sichuan mayonnaise & yuzu	
Steamed Japanese koshihikari rice gf df v vegan	

FEED ME 89pp

セットメニュー

Miso soup, tofu, wakame & spring onion gf df	
Salted edamame & nori df v vegan	
Homemade Japanese pickles df gf	
Sushi & sashimi combination (M)	
Chicken karaage, Sichuan mayonnaise & yuzu	
Fried duck bao, pickled cucumber & hoisin	
Steamed Japanese koshihikari rice df gf v vegan	
Terasu salad leaves, mixed seaweed & wafu dressing df v vegan	

Seafood origin: (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. 15% surcharge applies on public holidays.

