

TRUFFLE MONTH

Truffles are a rare and prized variety of mushroom that grow underground at the base of oak and hazelnut trees. Taking up to four years to mature, they require patience, precision and ideal farming conditions to cultivate. Once ready, specially trained animals are used to locate the truffles by their unique aroma beneath the soil.

TRUFFLE MENU

Seared salmon roll sushi, truffle mayo, asparagus & tapioca cracker 2pcs (A)	25
Wagyu beef tataki, egg yolk, crispy potato & truffle yakiniku sauce df	28
Nigiri sushi, Japanese Iwachiku Wagyu loin MBS 12, truffle & yakiniku sauce	30

ADD ON

3g freshly shaved black truffle	19
---------------------------------	----

(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 1 to 31 July, 2026. Vantage Rewards discounts applicable. Visit ordohotel.au for details. Drink responsibly.

TERASU

照らす