

THE HONEYMOON EDIT

Excite your taste buds 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

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

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

TERASU

照らす

Seafood origin: (A) Australian | (I) imported | (M) mixed
df dairy free | gf gluten free | v vegetarian | vegan | mbs marble score

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 fee applies on public holidays.