

Course menu options for Private room



Course A: NOMBE \$45 per person

Steamed Edamame soyabeans, lightly seasoned with sea salt

Tanuki's Signature Miso soup

Chasoba lettuce cup, green tea soba noodles marinated in a tangy soy and ginger sauce, jelly of tempura sauce and toasted white poppy seeds

Chef's selection of fresh sashimi using the best market fish (three varieties of fish, two pieces each)

Gomoku Gohan, a traditional Japanese rice dish, short grain rice lightly seasoned with a flavourful broth, soya sauce, chicken and seasonal, market fresh vegetables

Shrimp Kara-age, crispy fried soft shell shrimp served with Himalayan pink salt

Grilled salmon served with a light/rich butter soy sauce

Succulent chicken marinated in a sticky Teriyaki sauce Steamed

Broccoli with Tanuki's delicious sesame mayonnaise sauce

Dessert,

Yukimi daifuku, vanilla ice cream wrapped in thinly pounded rice cake

Course B: TANUKI \$60 per person

Steamed Edamame soyabeans, lightly seasoned with sea salt

Tanuki's Signature Miso soup

Chasoba lettuce cup, green tea soba noodles marinated in a tangy soy and ginger sauce, jelly of tempura sauce and toasted white poppy seeds

Chef's selection of fresh sashimi using the best available market fish (three varieties of fish, two pieces each and a fresh New Zealand Oyster (subject to seasonal availability)

Eel nigiri, grilled eel drizzled with a sweet and salty soy sauce, served on vinegared rice (two pieces), or Spicy Tuna roll sushi, sushi roll with fresh tuna, cucumber and a spicy sauce (two pieces) ***(please select which option you prefer, as all guests must select the same option)***

Succulent oven grilled New Zealand lamb chops marinated in a sweet, sticky Teriyaki sauce

Katsu Ebi, crispy fried whole Black Tiger Prawn (1 piece) Steamed

Broccoli with Tanuki's delicious sesame mayonnaise sauce Grilled

salmon served with a light butter soy sauce

Thick cut (quarter inch) grilled scotch fillet steak with ponzu (citrus and soy) sauce

Dessert,

Yukimi daifuku, vanilla ice cream wrapped in thinly pounded rice cake

Course C: VEGETARIAN \$40 per person

Steamed Edamame soybeans, lightly seasoned with sea salt

Tanuki's Signature Miso soup

Chasoba Lettuce Cup, green tea noodle salad marinated in a tangy soy and ginger dressing served with tempura sauce jelly and white poppy seeds

Vegetable rolled sushi, with cucumber, avocado, capsicum and sesame seeds

Dengaku Nasu, crispy deep fried eggplant with a sweet miso glaze, served with a seasonal selection of vegetable tempura

Pan fried Tofu steak served with a sticky teriyaki sauce on a sizzling hot plate

An Kake Grilled Seasonal Vegetables, grilled fresh vegetables with baked red miso and a sweet soy glaze. We recommend you try crumbling the baked red miso into your sauce to season to taste!

Steamed Broccoli with Tanuki's delicious sesame mayonnaise sauce

Dessert,

Yukimi daifuku, vanilla ice cream wrapped in thinly pounded rice cake

Please let us know of any food allergies or any dietary requirements with at least 24 hours' notice and we will always endeavour to accommodate your requests.

Tanuki's special miso soup is a robust flavoursome soup made with seasonal vegetables. Salmon and/or other fish may also be included in the miso soup for the Nombe Set and the Tanuki Set.

Vegan options may also be available, please enquire if you are interested.

Dishes are served banquet style and are designed to be shared. Enjoy!!