

# 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 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

Dessert, **Ice cream**

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

## Course B: TANUKI \$60 per person

Steamed **Edamame** soybeans, 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

**Ebi Katsu**, 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, **Ice cream**

## Course C: VEGETARIAN \$40 per person

Steamed **Edamame** soyabeans, 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, **ice cream**

*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!!*