

TANUKI'S MONTHLY SPECIAL SHARED DISHES



A. BLUEFIN TUNA OTORO NIGIRI SUSHI \$12.00

Two pieces of highest-grade Bluefin tuna belly nigiri sushi.
クロマグロ（本鮪）の大トロ握り

B. DOUBLE SALMON ROLL SUSHI \$17.50

Rolled sushi with fresh salmon and avocado encased in lightly seared salmon sashimi. With black flying fish roe, onions and chef's special sauce.
ダブルサーモンロール寿司

C. PADDLE CRAB PANCAKES \$17.00

Deep fried softshell crab, crunchy cucumber, carrot and celery with smashed edamame bean paste and sweet miso sauce. Let's roll our own pancakes!
ワタリガニのパンケーキ包み 枝豆ソース添え

D. BABY SQUID WITH POPPING SAUCE \$17.00

Skewer style Kushiyaki grilled squid, flame grilled with spicy mayonnaise and fish roe sauce.
小イカの串焼きのポッピングソースのせ

E. VENISON HOBA-YAKI \$27.00

Venison steak with homemade original sauce grilled on a dried Japanese magnolia leaf over a live flame, brought to your table.
鹿肉の朴葉焼き 柚子風味

F. MIYAZAKI STYLE CHICKEN NANBAN \$28.00

Deep fried chicken thigh marinated in a vinegary sweet vegetable sauce with homemade Taru Taru sauce. Originates from Miyazaki in Japan.
宮崎風チキン南蛮

Special Desserts

• Matcha Green Tea Parfait \$10.00

Matcha green tea icecream and Kinako (Roasted soybean flour) ice cream with crunchy cornflakes, Matcha green tea jelly with kuro mitsu (Japanese black sugar syrup) and whipped cream.

• Coffee Jelly Parfait \$10.00

Vanilla ice cream with crunchy cornflakes, Coffee jelly with chocolate sauce and whipped cream.