

TANUKI'S

SPECIAL SHARED DISHES



A. SALMON SAIKYO NIGIRI \$16.00

Kasuzuke (sake lees) and sweet saikyo miso marinated seared salmon nigiri sushi served with Tanuki's soy and raw egg yolk sauce
西京粕床炙りサーモンにぎり 卵黄醤油かけ

B. SNAPPER UMEKYU ROLL \$17.00

Rolled snapper sushi with pickled sour plum to tingle the taste buds, cucumber, capsicum and basil, served with our chef's special sauce.
真鯛とバジルと梅の巻き寿司 自家製ポン酢

C. KUMARA STICK TEMPURA \$12.00

Crispy fried kumara sticks in a light tempura batter, served with a delicious jelly made from Japanese seaweed and Japanese mayonnaise
クマラチップスとオリジナルディップ添え

D. POACHED CHICKEN AND MARINATED SALAD \$16.00

Chicken thigh gently poached in a delicately seasoned poaching broth, served with seasonal raw vegetables marinated in a light vinegar. A refreshing dish, for the warmer summer nights!

鶏ハムサラダ

E. YELLOW TAIL MOROMI MISO-YAKI \$25.00

Grilled yellow tail tuna, that has first been marinated in moromi (fermented soybean) miso. Delectable!

鰯のもろみみそ焼き

F. NZ LAMB HOBA-YAKI \$34.00

Grilled lamb cutlets with a rich red wine sauce and served on a dried Japanese magnolia leaf over a live flame, brought to your table.

NZ産 ラムの朴葉焼き 赤ワイン仕立て

Special Dessert

G. Matcha Green Tea Parfait \$10.00

Matcha green tea and Kinako (Roasted soybean flour) ice cream with crunchy cornflakes, house made matcha green tea jelly, served with honey and whipped cream

H. Coffee Jelly Parfait \$10.00

Vanilla ice cream with crunchy cornflakes, house made coffee jelly made with espresso coffee and agar agar (vegetarian), served with chocolate sauce and whipped cream. Coffee jelly is a very popular dessert in Japan and is a must try for all coffee lovers!