

*Izakaya food is meant to be shared. Order a few plates and have some fun!*

## NIGIRI SUSHI 握り寿司

- CHEF'S SELECTION OF GORGEOUS NIGIRI SUSHI** 握りの盛り合わせ (Medium) \$24.50  
(7 pieces of best market available fish on beds of vinegared rice)
- CHEF'S SELECTION OF GORGEOUS NIGIRI SUSHI** 握りの盛り合わせ (Large) \$49.00  
(14 pieces of best market available fish on beds of vinegared rice)

## ROLLED MAKI SUSHI 巻き寿司 8 rolled sushi pieces per plate

- VEGETABLE ROLLED SUSHI** ベジタブル巻寿司 \$14.00  
Rolled sushi filled with cucumber, creamy avocado, capsicum and toasted sesame seeds
- EEL ROLLED SUSHI** 鰻の巻寿司 \$19.00  
Grilled eel, creamy avocado and toasted sesame seeds
- SALMON & AVOCADO ROLLED SUSHI** サーモン&アボカド巻寿司 \$18.00
- TIGER ROLL SUSHI** 海老天ぷら巻寿司 \$16.00  
Tiger Prawn tempura, creamy avocado, Japanese mayonnaise and toasted sesame seeds
- SPICY TUNA ROLLED SUSHI** スパイシーツナ巻寿司 \$20.00  
Fresh tuna sashimi and cucumber with a spicy sauce!

## SASHIMI お刺身

- CHEF'S SELECTION OF SASHIMI** 大きいお造り (Large) \$52.00  
5 varieties of carefully selected best market available fish, 5 pieces of each variety (25 pieces)
- TUNA AND SALMON SASHIMI** 鮪とサーモンのお造り盛り合わせ \$28.00  
6 pieces of Tuna and 6 pieces of premium Ora King Salmon
- CHEF'S SELECTION OF SASHIMI** お造り 五点盛り (Medium) \$29.00  
5 varieties of carefully selected best market available fish, 3 pieces of each variety (15 pieces)

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## SMALL SHARING PLATES

<b>TANUKI'S SPECIAL MISO SOUP</b> Changes daily	\$ 4.00	<b>STEAMED RICE</b>	\$ 3.50
<b>EDAMAME</b> 枝豆 Steamed soyabeans served with sea salt			\$ 7.00
<b>TAKO WASABI</b> たこわさび Fresh raw octopus & wasabi			\$ 8.00
<b>STEAMED SPINACH</b> ほうれん草の胡麻和え Japanese style steamed spinach served with our delicious sesame dressing			\$ 7.00
<b>BROCCOLI</b> ブロッコリーの胡麻ダレ和え Steamed broccoli with our delicious sesame and mayonnaise sauce			\$ 9.00
<b>SUNOMONO</b> 酢の物 A Japanese vinegared delicacy of fish, wakame (seaweed) and cucumber salad			\$ 9.50
<b>DEEP FRIED EGGPLANT WITH A SWEETENED MISO GLAZE</b> 茄子田楽			\$ 14.00
<b>BEEF TATAKI</b> 牛たたき Seared thinly sliced fresh rare beef served in a delicious tataki sauce			\$ 17.00
<b>NAMAHARUMAKI</b> 春巻き Fresh spring rolls, 3 pieces are made with Zenmai (Asian fern fronds) and seasonal vegetables and 3 pieces are made with Uno Hana (made from soya beans) and seasonal vegetables. Served with a Yuzu and Mango dipping sauce and a Soy dipping sauce.			\$ 15.00

## SALADS

<b>DAIKON AND TAKO SALAD</b> 真たこ大根サラダ A refreshing salad made with Japanese white radish and boiled octopus, with our shiso herb dressing			\$ 16.00
<b>SALMON AND AVOCADO SALAD</b> サーモン&アボカドサラダ和風ドレッシングがけ Fresh Ora King salmon sashimi and avocado salad served with a soy Japanese dressing			\$ 24.00
<b>SEAWEED SALAD</b> 海草サラダ柚子紫蘇ドレッシングがけ			\$ 11.00

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**SMALL GREEN SALAD**

\$ 7.00

## DEEP FRIED SHARING PLATES

- MIXED TEMPURA** 天ぷらの盛り合わせ \$22.50  
A selection of assorted seafood and seasonal market vegetables in a light tempura batter served with a soy dipping sauce
- VEGETABLE TEMPURA** 野菜天ぷらの盛り合わせ \$16.00  
A selection of assorted seasonal market vegetables in a light tempura batter served with a soy dipping sauce
- PRAWN TEMPURA** 海老の天ぷら盛り合わせ \$24.00  
Tiger Prawns, crispy fried in a light batter (5 pieces) served with a soy dipping sauce
- DEEP FRIED AGEDASHI TOFU** 揚げだし豆腐 \$12.00  
Lightly battered tofu that is crispy fried and served in a savoury dashi broth
- EGGPLANT LAYERED SALMON** サーモンと茄子のはさみ揚げピリ辛味噌ソース掛け \$14.00  
Served tempura style and dressed in a mildly spicy miso sauce
- DEEP FRIED CHEESE STICKS** チーズフライスティック \$12.00  
A Tanuki classic! Lightly battered cheese sticks crispy fried and served on a fresh pineapple with a sesame sauce
- PRAWN MAYONNAISE** 海老マヨ \$20.00  
Crispy fried Tiger Prawns with Japanese mayonnaise
- EEL KAKIAGE CUP** 鰻とかき揚げのカップ 山椒風味 \$17.00  
Grilled, marinated Japanese eel served in a vegetable tempura cup with burdock, green beans and pink fish "floss"
- CRISPY FRIED SOFT SHELL CRAB** ソフトシェルクラブの唐揚げ \$22.00  
Served with a ponzu citrus soy sauce
- KARAAGE FRIED CHICKEN** 鶏もも肉のから揚げ \$15.00  
Seasoned crispy fried chicken served with a creamy Japanese mayonnaise

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<b>TANUKI'S SPECIAL TERIYAKI PORK RIBS</b> 照り焼きポークスペアリブ Pork ribs marinated in a sweet and sticky teriyaki sauce	\$24.50
<b>TERIYAKI SALMON</b> 照り焼きサーモン Pan-fried fresh Ora King Salmon fillet cooked in a sweet and sticky teriyaki sauce	\$28.00
<b>TERIYAKI CHICKEN</b> チキンの照り焼き Tender grilled chicken thigh marinated in a sweet and sticky teriyaki sauce	\$25.50
<b>OVEN GRILLED LAMB CHOPS</b> ラムチョップのオーブン焼き	\$36.00
<b>TOFU STEAK</b> 豆腐ステーキ Served with a soy original sauce on a sizzling plate	\$12.00
<b>TANUKI YAKISOBA</b> シャキシヤキレタスのたぬき焼きそば Stir fried noodles with seafood & lettuce with yakisoba sauce	\$24.00
<b>MARIANDED SCOTCH FILLET BEEF STEAK</b> 牛肉の鉄板焼き Beautifully tender sliced scotch fillet steak marinated in a Japanese garlic and soya sauce, served on a cast iron hot plate with baked potato, spring onions and a cherry tomato	\$30.00
<b>TANUKI STEAK</b> たぬきステーキ Tender scotch fillet steak (180g) with teriyaki sauce or ponzu (citrus soy sauce)	\$34.00
<b>OVEN GRILLED THICK CUT SCOTCH FILLET STEAK</b> 厚切りステーキ焼きトマトと揚げ茄子添え照り焼きソース又はポン酢からお選びください Tender scotch fillet steak (200g) served with deep fried eggplant and grilled vegetables. Your choice of teriyaki or ponzu citrus sauce	\$36.00

**ALLERGY AND INTOLERANCE NOTICE**

*Milk/dairy, eggs, seafood, crustaceans (e.g crab, lobster and/or shrimp), nuts (e.g. walnuts and /or peanuts), wheat, soya beans and gluten may be present and used in this restaurant in one form or another.*

*When placing your order at our restaurant, we ask you alert your waitstaff or the manager on duty of your food allergy or sensitivity. We will endeavour to avoid any cross contamination, but can not offer a guarantee nor accept liability. The more information you can provide us with of your specific requirements, the better we can plan your meal.*

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