

TANUKI'S

SPECIAL SHARED DISHES



A. FUROFUKI DAIKON \$13.00

Slow cooked Japanese radish, topped with sweet red miso paste and yuzu citrus served in a broth made with bonito and kelp.

ふろふき大根

B. JAPANESE MONEYBAGS \$13.00

3 different simmered "Moneybags" containing egg, mochi, and chicken mince with mushrooms. Served in a broth made with a bonito and soy sauce base. Garnished with spring onion.

巾着三種

C. SALMON YUAN-YAKI \$14.00

Oven grilled salmon marinated in a sweet homemade white miso sauce. Served with grated radish and a stick of pickled ginger on the side.

サーモンの幽庵焼き

D. TANUKI'S GRILLED RICE BALL \$4.00/each

A rice ball grilled in sesame oil and flavoured with soy sauce and bonito broth. A must try dish, the best grilled rice ball in town!

焼きおにぎり

SPECIAL DRINKS

JAPANESE MULLED WINE

\$9.00/Glass

YUMIKO'S WHITE SANGRIA

\$9.00/Glass