

SMALL SHARING DISHES

TANUKI'S SEAFOOD MISO SOUP \$5.00

STEAMED RICE \$3.50
JAPANESE SHORT GRAIN

EDAMAME SOYABEANS \$7.00
CHILLED, WITH SEA SALT

TAKO WASABI \$8.00
FRESH RAW OCTOPUS & WASABI

STEAMED SPINACH \$7.00
JAPANESE STYLE WITH OUR SESAME DRESSING

BROCCOLI \$9.00
STEAMED, WITH OUR SESAME & MAYONNAISE SAUCE

STEWED EGGPLANT \$15.00
DEEP FRIED EGGPLANT IN A SWEET BONITO-BASED BROTH

DEEP FRIED EGGPLANT \$15.00
WITH A SWEETENED MISO GLAZE

BEEF TATAKI \$18.00
SEARED THINLY SLICED RARE BEEF IN A TATAKI SAUCE

OVEN GRILLED LAMB CHOPS \$15.00

TOFU STEAK \$12.00
WITH TANUKI'S HOUSE MADE SAUCE ON A SIZZLING PLATE



LARGE SHARING PLATES

TANUKI'S SPECIAL TERIYAKI PORK RIBS \$25.00

TERIYAKI SALMON \$28.00

PAN-FRIED FRESH ORA KING SALMON FILLET IN A
SWEET AND STICKY TERIYAKI SAUCE

TERIYAKI CHICKEN \$26.00

TENDER CHICKEN THIGH GRILLED IN
A SWEET AND STICKY TERIYAKI SAUCE

TANUKI YAKI UDON \$24.00

STIR FRIED UDON NOODLES WITH PRAWNS,
SCALLOPS, LETTUCE, CAPSICUM & ONION

MARINATED SCOTCH FILLET BEEF STEAK \$30.00

TENDER SLICED STEAK MARINATED IN JAPANESE GARLIC
AND SOYA SAUCE, GRILLED ON A CAST IRON HOTPLATE
WITH A BAKED POTATO

SALADS

TOFU SALAD \$16.00

A SALAD WITH TOFU, ONIONS & CAPSICUM.
WITH YUZU CITRUS DRESSING

GREEN SALAD \$7.00



NIGIRI SUSHI

CHEF'S SELECTION OF NIGIRI SUSHI (MEDIUM) \$28.00

7 PIECES OF BEST MARKET FISH ON SUSHI RICE

CHEF'S SELECTION OF NIGIRI SUSHI (LARGE) \$50.00

14 PIECES BEST MARKET FISH ON SUSHI RICE

SUSHI

VEGETABLE ROLLED SUSHI \$15.00

ROLLED SUSHI FILLED WITH CUCUMBER, CREAMY AVOCADO, CAPSICUM AND TOASTED SESAME SEEDS

EEL ROLLED SUSHI \$20.00

GRILLED EEL, CREAMY AVOCADO & TOASTED SESAME

SALMON & AVOCADO ROLLED SUSHI \$19.00

TIGER ROLL SUSHI \$19.00

TIGER PRAWN TEMPURA, CREAMY AVOCADO, JAPANESE MAYONNAISE AND TOASTED SESAME SEEDS

SPICY TUNA ROLLED SUSHI \$20.00

FRESH TUNA, CUCUMBER AND SPICY SAUCE!

SASHIMI

CHEF'S SELECTION OF SASHIMI (LARGE) \$65.00

5 VARIETIES OF CAREFULLY SELECTED BEST MARKET FISH (25 PIECES)

CHEF'S SELECTION OF SASHIMI (MEDIUM) \$40.00

5 VARIETIES OF CAREFULLY SELECTED BEST MARKET FISH (15 PIECES)



DEEP FRIED SHARING PLATES

PRAWN TEMPURA \$26.00

TIGER PRAWNS (5 PIECES) AND SOME SEASONAL VEGETABLES CRISPY FRIED IN A LIGHT TEMPURA BATTER WITH A TEMPURA DIPPING SAUCE

VEGETABLE TEMPURA \$18.00

A SELECTION OF SEASONAL MARKET VEGETABLES IN A LIGHT TEMPURA BATTER WITH A TEMPURA DIPPING SAUCE

DEEP FRIED AGEDASHI TOFU \$12.00

LIGHTLY BATTERED TOFU THAT IS CRISPY FRIED IN A SAVOURY DASHI BROTH

DEEP FRIED CHEESE \$12.00

A TANUKI CLASSIC! WONTON WRAPPED CHEESE WITH A SESAME DIPPING SAUCE

PRAWN MAYONNAISE \$22.00

CRISPY FRIED TIGER PRAWNS WITH KETCHUP AND CAPSICUM JAPANESE MAYONNAISE

CRISPY FRIED SOFT SHELL CRAB \$22.00

WITH A PONZU CITRUS SOY SAUCE

KARAAGE FRIED CHICKEN \$16.00

SEASONED FRIED CHICKEN WITH JAPANESE MAYONNAISE

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 cannot 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

