

## **COURSE A : NOMBE \$45 PER PERSON**

### **Edamame soya beans**

Lightly seasoned with sea salt

### **Tanuki's signature miso soup**

### **Cha soba lettuce cup**

Green tea soba noodles marinated in a tangy soy and ginger sauce, tempura sauce jelly and toasted white poppy seeds

### **Chef's selection of fresh Sashimi**

Market fish (three varieties of fish, two pieces each)

### **Gomoku Gohan**

A traditional Japanese rice dish, Japanese short grain rice infused with, soy, chicken & seasonal vegetables

### **Shrimp Kara age**

Crispy soft shell shrimp with Himalayan salt

### **Grilled salmon**

With a light but rich, butter soy sauce

### **Teriyaki chicken**

### **Steamed broccoli**

With Tanuki's sesame mayonnaise

## **COURSE B : TANUKI \$60 PER PERSON**

### **Edamame soya beans**

Lightly seasoned with sea salt

### **Tanuki's signature miso soup**

### **Cha soba lettuce cup**

Green tea soba noodles marinated in a tangy soy and ginger sauce, tempura sauce jelly and toasted white poppy seeds

### **Chef's selection of fresh Sashimi**

Market fish (three varieties of fish, two pieces each and New Zealand oyster or scallops (subject to seasonal availability))

**Eel nigiri** - grilled eel on sushi rice **OR**

**Spicy Tuna roll** - fresh tuna, cucumber & spicy sauce

Please select which option you prefer, as all guests must select the same option (two pieces)

### **Teriyaki oven grilled New Zealand lamb chops**

### **Ebi Katsu**

Bread crumbed deep fried Black tiger prawn (1 piece)

### **Steamed broccoli**

With Tanuki's sesame mayonnaise sauce

### **Grilled salmon**

With a light butter soy sauce

### **Thick cut grilled scotch fillet steak**

With ponzu (citrus-soy) sauce

## **COURSE C : VEGETARIAN \$40 PER PERSON**

### **Edamame soya beans**

Lightly seasoned with sea salt

### **Tanuki's signature miso soup**

### **Cha soba lettuce cup**

Green tea soba noodles marinated in a tangy soy and ginger sauce, tempura jelly sauce and toasted white poppy seeds

### **Vegetable rolled sushi**

Cucumber, avocado, capsicum and sesame seeds

### **Dengaku Nasu**

Deep fried eggplant with a sweet miso glaze, accompanied with a seasonal selection of vegetable tempura

### **Pan fried tofu steak**

With a sticky teriyaki sauce on a sizzling hot plate

### **Ankake grilled seasonal vegetables**

Fresh vegetables with baked red miso and sweet soy glaze. We recommend you try crumbling the baked red miso into your sauce to season to taste!

### **Steamed broccoli**

With Tanuki's sesame mayonnaise sauce