

# 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 RARE, THINLY SLICED IN A TATAKI SAUCE

**OVEN GRILLED LAMB CHOPS \$15.00**

**TOFU STEAK \$12.00**  
WITH TANUKI'S SPICY SAUCE ON A SIZZLING PLATE



# LARGE SHARING PLATES

**TANUKI'S SPECIAL TERIYAKI PORK RIBS \$25.00**

**TERIYAKI SALMON \$28.00**

PAN-FRIED FRESH SALMON FILLET IN TERIYAKI SAUCE

**TERIYAKI CHICKEN \$26.00**

TENDER CHICKEN THIGH GRILLED IN TERIYAKI SAUCE

**TANUKI YAKI UDON \$24.00**

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

**JAPANESE SCOTCH FILLET BEEF STEAK \$30.00**

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

## SALADS

**TOFU SALAD \$16.00**

TOFU, ONIONS & CAPSICUM. WITH JAPANESE  
ONION 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**

CUCUMBER, AVOCADO, CAPSICUM AND YUKARI FLAKES

**EEL ROLLED SUSHI \$20.00**

GRILLED EEL, AVOCADO & TOASTED SESAME SEEDS

**SALMON & AVOCADO ROLLED SUSHI \$19.00**

**TIGER ROLL SUSHI \$19.00**

TIGER PRAWN TEMPURA, 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 BEST MARKET FISH (25 PIECES)

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

5 VARIETIES OF BEST MARKET FISH (15 PIECES)



# DEEP FRIED SHARING PLATES

## **PRAWN TEMPURA \$26.00**

TIGER PRAWNS (5 PRAWNS) AND SOME SEASONAL VEGETABLES. WITH TEMPURA DIPPING SAUCE

## **VEGETABLE TEMPURA \$18.00**

SEASONAL VEGETABLES IN A LIGHT TEMPURA BATTER. WITH TEMPURA DIPPING SAUCE

## **DEEP FRIED AGEDASHI TOFU \$12.00**

LIGHTLY BATTERED TOFU IN A SAVOURY DASHI BROTH

## **DEEP FRIED CHEESE \$12.00**

A TANUKI CLASSIC! DEEP FRIED WONTON WRAPPED CHEESE. WITH A SESAME DIPPING SAUCE

## **PRAWN MAYONNAISE \$22.00**

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