

Private room

NOMBE

\$45 per person

STEAMED RICE

Japanese short grain

EDAMAME SOYA BEANS

Lightly seasoned with sea salt

TANUKI'S SIGNATURE MISO SOUP

STEAMED BROCCOLI

With Tanuki's sesame mayonnaise

CHEF'S SELECTION OF FRESH SASHIMI

Market fish (three varieties of fish)

SOFT SHELL CRAB

Deep fried with ponzu citrus dipping sauce

BEEF TATAKI

Seared thinly sliced rare beef in a tataki sauce

TERIYAKI CHICKEN

Chicken thigh grilled in teriyaki sauce

TANUKI

\$60 per person

EDAMAME SOYA BEANS

Lightly seasoned with sea salt

TANUKI'S SIGNATURE MISO SOUP

STEAMED BROCCOLI

With Tanuki's sesame mayonnaise

CHEF'S SELECTION OF FRESH SASHIMI

Market fish (three varieties) with oyster, scampi and scallops (depending on what is at market)

SALMON & AVOCADO ROLL

OVEN GRILLED TERIYAKI LAMB CHOPS

EBIKATSU

Deep fried breadcrumb black tiger prawns

ATSUGIRI STEAK

Thick cut grilled scotch fillet with ponzu citrus soy sauce





VEGETARIAN

\$40 per person

EDAMAME SOYA BEANS

Lightly seasoned with sea salt

VEGETARIAN MISO SOUP

STEAMED BROCCOLI

With Tanuki's sesame mayonnaise

VEGETARIAN ROLLED SUSHI

Cucumber, avocado, capsicum and toasted sesame seeds

EGGPLANT DENGAKU

Deep fried with sweetened miso glaze

VEGETABLE TEMPURA

A selection of seasonal vegetables with tempura dipping sauce

TOFU STEAK

Deep fried tofu with Tanuki's house made teriyaki sauce on a sizzling plate

FOR BOOKINGS PLEASE CALL

(09) 379-5353 or

tanuki@sakebars.co.nz

