

Private room

NOMBE

\$45 per person

STEAMED RICE
Japanese short grain

EDAMAME SOYA BEANS
Chilled, lightly seasoned with sea salt

TANUKI'S SIGNATURE SEAFOOD MISO SOUP

STEAMED BROCCOLI
With Tanuki's sesame mayonnaise

CHEF'S SELECTION OF FRESH SASHIMI
Market fish (three varieties of fish)

SHRIMP MAYO
Shrimp fritter on a fried poppadum with mayonnaise sauce

BEEF CARPACCIO
Seared thinly sliced rare scotch fillet beef with a spicy miso sauce

YUAN CHICKEN
Chicken thigh marinated and baked in sake, soy and yuzu citrus

TENGU

\$60 per person

EDAMAME SOYA BEANS
Chilled, lightly seasoned with sea salt

TANUKI'S SIGNATURE SEAFOOD 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 SUSHI

OVEN GRILLED TERIYAKI LAMB CHOPS

CHICKEN KATSU
Deep fried bread crumbed chicken with katsu sauce

ATSUGIRI STEAK
Thick cut grilled scotch fillet with ponzu citrus soy sauce



FOR BOOKINGS PLEASE CALL
(09) 379-5353 or tanuki@sakebars.co.nz



VEGETARIAN

\$40 per person

EDAMAME SOYA BEANS

Chilled, 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

Tofu grilled in olive oil with two sauces. White miso and crushed almond and Tanuki's house made teriyaki sauce on a sizzling plate

DESSERT

All set menus include dessert

MONAKA

Japanese wafer sandwiched with vanilla ice cream and fresh fruit

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