

# Private room

## NOMBE

\$45 per person

### STEAMED RICE

Japanese short grain

### EDAMAME SOYA BEANS

Chilled, lightly seasoned with sea salt

### TANUKI'S 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 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](mailto: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