set menus

NOMBE

\$60 per person

STEAMED JAPANESE RICE

EDAMAME SOYA BEANS

MISO SOUP

BROCCOLI

With Tanuki's sesame mayonnaise

CHEF'S SELECTION OF FRESH SASHIMI & SUSHI

KARA AGE CHICKEN

Seasoned fried chicken thigh and Japanese mayonnaise

BEEF TATAKI

Wagyu beef seared and sliced thinly with tataki sauce

JAPANESE STEAK

Grilled Scotch fillet with fresh yuzu

TENGU

\$80 per person

STEAMED JAPANESE RICE

EDAMAME SOYA BEANS

MISO SOUP

BROCCOLI

With Tanuki's sesame mayonnaise

DUCK SALAD

Duck, orange, beetroot, courgette and tomato.

With a yuzu and shiso leaf dressing

CHEF'S SELECTION OF FRESH SASHIMI & SUSHI

BEEF TATAKI

Wagyu beef seared and thinly sliced with our tataki sauce

GRILLED SALMON

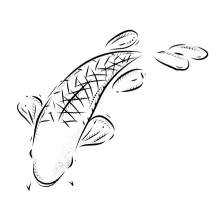
Ora King Salmon marinated in shio koji

SEAFOOD TEMPURA

Fish of the day and a wild caught prawn

JAPANESE STEAK

Grilled Scotch fillet steak with fresh yuzu



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

VEGETARIAN

\$55 per person

EDAMAME SOYA BEANS

Lightly seasoned with sea salt

VEGETARIAN MISO SOUP

BROCCOLI

With Tanuki's sesame mayonnaise

VEGETARIAN ROLLED SUSHI

MISO EGGPLANT

Deep fried eggplant with sweet miso

VEGETABLE & TOFU TEMPURA

A selection of seasonal vegetables and tofu with vegetarian tempura dipping sauce

TAKIKOMI GOHAN

Mixed rice with seasonal vegetables

DESSERT

All set menus include dessert

ICE CREAM

Matcha green tea or vanilla ice cream

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

