IRASSHAIMASE



Welcome to Tanuki Sushi and sake bar.

Here at Tanuki, we do Izakaya (Japanese pub food). This is informal in style and usually diners share the food ordered at their table and the food comes out in no particular order, just as it is ready.

We opened our doors in 1994 and have been serving traditional favourites ever since. The tanuki in Japanese folklore is a shape-shifter, a fat, jolly creature who always carries a bottle of sake and dupes folk with mischievous tricks and multiple identities. In the real world, the tanuki is a type of wild dog with a face resembling a raccoon.

TONIGHT'S SPECIALS

SMOKED SALMON ZENSAI \$15.00

NZ SMOKED SALMON WITH CELERY, LEMON AND OLIVE OIL

AUTUMN PLATE \$32.00

GRILLED ORA KING SALMON MARINATED IN SHIO KOJI, SITTING ON A SLICE OF CARAMELISED APPLE. WITH POMMEGRANATE AND SQUID INK SAUCE, BUTTERED MUSHROOMS, SMOKY EGGPLANT AND ROASTED CHESTNUT

RENKON \$ 13.50

MINCED SHRIMP SANDWICHED BEWEEN LOTUS ROOT SLICES,
DEEP FRIED TEMPURA STYLE WITH YUZU SALT

SHIO YAKI \$15.00

SALT GRILLED SALMON WING (TAKES 20 MINUTES)

CALIFORNIA ROLL \$22.00

CUCUMBER & CRABSTICK/MAYO ROLLED SUSHI WITH SESAME SEEDS, TEMPURA BITS, AONORI AND TOBIKO FLYING FISH ROE

TANUKI'S SPECIAL DRINKS

YUZU CITRUS SAKE ON THE ROCKS \$14.00

KIRIN HYOKETSU LEMON VODKA SODA \$11.00

UME SODA (NON ALCOHOLIC) \$11.00

SWEET JAPANESE PLUM WITH SODA & ICE

YUZU CITRUS UMESHU (ON THE ROCKS) \$13.00

WHISKY HIGHBALL \$15.00

SUNTORY JAPANESE WHISKY & SODA WITH LEMON & ICE