

# SHOGUN DINNER BOX \$55.00

*Sashimi (fresh fish changes daily), nigiri  
sushi,\* mixed tempura, edamame beans, rare  
beef tataki, saikyo yaki black cod  
Miso soup and rice\**

*\*no nigiri sushi or rice if Chirashi zushi is the main choice*

PLEASE CHOOSE ONE MAIN...

*Hirekatsu - pork fillet tonkatsu  
Chirashi zushi - scattered style sushi  
Yakiniku - grilled beef & onions*

DESSERT

*Matcha green tea panna cotta  
with black sesame brittle*

TANUKI'S DRINK MATCH  
RECOMMENDATIONS BY THE GLASS

*Elephant Hill Tempranillo rosé 2022 \$13.50  
McManis Chardonnay 2021 \$11.50*

our apologies but there is no vegetarian or vegan option for this set menu

## drinks specials

**WHISKY HIGBALL \$15.00**

SUNTORY JAPANESE WHISKY & SODA WITH LEMON & ICE

**GREENHOUGH STONE'S THROW PINOT NOIR (BTL) \$64.00**

**KIRIN HYOKETSU LEMON VODKA SODA \$11.00**

**UME SODA (NON ALCOHOLIC) \$11.00**

SWEET JAPANESE PLUM WITH SODA & ICE

**YUZU SAKE - SUPER DELICIOUS, SERVED CHILLED! \$14.00**

**ROKU GIN & CUCUMBER TONIC \$16.00**

Tanuki