tanufi

SNAPPER KOBUJIME \$14.00

FRESH SASHIMI SNAPPER CURED IN KOMBU. WITH KOMBU JELLY, HOUSEMADE PICKED DAIKON AND SUSHI RICE

PORK BELLY CHASHU \$17.00

BRAISED PORK BELLY SLICES WITH PIOUANT DIPPING SAUCE

TAKOYAKI ROLL \$24.00

PRAWN, JAPANESE MOUNTAIN YAM, CHEESE AND CABBAGE WRAPPED IN FILO AND DEEP FRIED. WITH TAKO YAKI SAUCE AND MAYO

SHIO YAKI \$15.00

SALT GRILLED SALMON WING (TAKES 20 MINUTES)

drinks

WHISKY HIGHBALL \$15.00

SUNTORY JAPANESE WHISKY & SODA WITH LEMON & ICE

SUNSHINE HALF PIPE PILSNER (2.4%) \$11.00

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

KINMOKUSEI YUZU MARTINI \$22.00

ROKU GIN, COINTREAU, LIME, YUZU, BITTERS

SPOTLIGHT ON ROKU LIMITED EDITION SAKURA GIN COCKTAILS ALL MONTH!