

Tanuki specials

HAMACHI \$18.00

YELLOWTAIL FISH MARINATED IN SWEET SAIKYO MISO WITH SMALL SALAD WITH GINGER DRESSING

VEGETABLES AGEBITASHI \$14.00

EGGPLANT, CAPSICUM, PUMPKIN & ZUCHINI DEEP FRIED THEN STEEPED IN SOY DASHI SAUCE. THIS DISH IS SERVED CHILLED

GRILLED EEL INARI \$11.50

INARI (DEEP FRIED TOFU POCKETS) FILLED WITH SUSHI RICE AND TOPPED WITH GRILLED SWEET SOY EEL & CUCUMBER

SHIO YAKI \$15.00

SALT GRILLED SALMON WING (TAKES 20 MINUTES)

drinks

WHISKY HIGHBALL \$15.00

SUNTORY JAPANESE WHISKY & SODA WITH LEMON & ICE

UME SODA (NON ALCOHOLIC) \$11.00

SWEET JAPANESE PLUM WITH SODA & ICE

YUZU SAKE SUPER DELICIOUS! \$14.00

cocktail specials

MORI NO NAKA \$20.00

HAKU VODKA, MATCHA LIQUER, LEMON, YUZU, BLUE CURAÇAO

THE TANUKI \$23.00

ROKU GIN, NIGORI SAKE, PINK GRAPEFRUIT, GINGER

HANAMI \$18.00

ROKU GIN, CRANBERRY, APEROL

