

tanuki specials

YAKINIKU TEPPANYAKI \$42.00

TENDER WAGYU BEEF ON A SIZZLING HOT PLATE WITH SOME VEGETABLES AND A TRIO OF CONDIMENTS

ABURI SCALLOP NIGIRI \$17.00

TWO BEAUTIFUL HOKKAIDO SCALLOPS FLAME SEARED ON SUSHI RICE, NIGIRI STYLE WITH FLYING FISH ROE

OCTOPUS KARA AGE \$16.00

TOSSED IN SEASONINGS AND DEEP FRIED. GREAT BEER SNACK

SHIO YAKI \$15.00

SALT GRILLED SALMON WING (ALLOW 20 MINUTES)

drinks

cocktail specials

RISING SUN \$21.00

UMESHU, HAKUTO GIN, VERMOUTH, CAMPARI
OUR VERSION OF A NEGRONI!

THE TANUKI \$23.00

ROKU GIN, NIGORI SAKE, PINK GRAPEFRUIT, GINGER

YUZU SPRITZ \$21.00

YUZU SAKE, PROSECCO, SODA

CHERRY SOUR \$25.00

ROKU GIN, HOUSEMADE CHERRY SYRUP, LEMON

KYOTO SUMMER \$22.00

AMARO, UMESHU, COINTREAU, CRANBERRY JUICE, LIME

WHISKY HIGHBALL \$16.00

SUNTORY JAPANESE WHISKY & SODA WITH LEMON & ICE