

# *Tanuki*

## specials

### **BO ZUSHI** \$10.00

Vinegared Grey mullet lightly flame seared, pressed on sushi rice seasoned with sesame seeds and sushi ginger (2 pc)

### **SEAFOOD ROLLS** \$21.00

Shrimp, blue cod and cheese rolled in filo, deep fried on kina sauce

### **TANUKI DUCK** \$30.00

Half a duck breast grilled medium rare, on field mushroom with a red wine, soy, garlic sauce. Small salad and a potato rosti

### **SHIO YAKI** \$15.00

Salt grilled salmon wing (takes 20 minutes)

## drinks

### **UME SODA** \$11.00

Sweet Japanese plum with soda & ice (non alcoholic)

### **THE TANUKI** \$23.00

Suntory Roku gin, nigori sake, pink grapefruit, ginger

### **WHISKY HIGBALL** \$16.00

Classic Japanese whisky & soda with lemon

### **TIRAMISU ESPRESSO MARTINI** \$25.00

Helmsman white rum, Baileys, Kahlua, espresso

### **MIDNIGHT TOKYO** \$23.00

Suntory Haku vodka, Kahlua & ice

### **ETERNAL BONDS YUZU SAKE** \$15.00

Yuzu & Chiyomusubi sake, absolutely delicious!