

Tanuki specials

BEEF SUKIYAKI \$26.00

Thinly sliced Wagyu beef, tofu and vegetables in a kimchi scented broth

PORK STEAK \$22.00

Grilled pork shoulder loin with herbed panko and yuzu kosho pepper paste

SHIO YAKI \$15.00

Kelp salt grilled salmon wing (takes 20 minutes)

APPLE TEMPURA \$14.00

With miso caramel sauce, sakura blossom salt and vanilla ice cream

drinks

THE TANUKI \$23.00

Suntory Roku gin, nigori sake, pink grapefruit, ginger

WHISKY HIGHBALL \$16.00

Classic Japanese whisky & soda with lemon

ICHIGO SOUR \$25.00

Haku vodka, strawberry, cranberry, lemon

MIDNIGHT TOKYO \$23.00

Suntory Haku vodka, Kahlua & ice

YUKIBANA \$22.00

Suntory Roku gin, lychee, Cointreau, lime & crushed ice

APPLETINI \$22.00

Suntory Haku vodka, green apple

ETERNAL BONDS YUZU SAKE \$15.00

Yuzu & Chiyomusubi sake, absolutely delicious!