

Tanuki

specials

SPIDER ROLL \$22.00

Deep fried soft shell crab with salad greens and spicy mayo rolled sushi

SAIKYO MISO LAMB \$35.00

Grilled lamb loin marinated in Saikyo miso (sweet miso from Kyoto) with orange kumara puree and grilled capsicum. Lamb is served medium rare unless requested otherwise

MABO TOFU \$20.00

Pork mince and tofu in a mildly spicy sauce. This dish comes with rice

SHIO YAKI \$17.00

Kelp salt grilled salmon wing (takes 20 minutes)

drinks

THE TANUKI \$23.00

Suntory Roku gin, nigori sake, pink grapefruit, ginger

WHISKY HIGBALL \$16.00

Classic Japanese whisky & soda with lemon

SHIZUKU \$22.00

Hakuto gin, mint, lime

APEROL SPRITZ \$20.00

Aperol, Prosecco

RISING SUN \$21.00

Umeshu, Hakuto gin, vermouth, campari
Our version of a Negroni

LYCHEE SODA (0% ALCOHOL) \$13.00

CELEBRATING 30 YEARS est. 1995