

TANUKI

APPETIZERS 始めに

EDAMAME steamed or spicy	8
MISO SOUP scallions, tofu	9
PUMPKIN & DUCK CROQUETTES foie gras, tamarind sauce	10
WAGYU TACOS avocado, chipotle	12
SHISHITO PEPPERS taleggio fonuta, bread crumbs, l	13
TUNA CRISPY RICE spicy sauce, scallion	16

SIGNATURE 特別品

TANUKI BURGER tuna, crispy rice, avocado, jalapeno, shisho	15
TUNA/ SALMON TARTAR avocado, rice cracker, ponzu	15
CRAB SUMMER ROLL butter lettuce, avocado, rice noodle, sesame	14
SALMON PIZZA avocado, sesame aioli, jalapeno, truffle	17
DUCK RAMEN bok choy, carrots, duck breast, quail egg	15
PORK BELLY FUKU BUN korean bbq, pickled onions	14
PASTRAMI FUKU BUN sauerkraut, pickles, mustard	15
SHRIMP TEMPURA tentsuyu sauce, sea salt	16

DIM SUM 飲茶

BEEF & FOIE XIAO LONG BAO	14
TOM YUM SHRIMP MONEYBAG	13
SEAFOOD DUMPLING	12
SHRIMP HAR GOW	13
CHICKEN TRUFFLE SIU MAI	14
PEKING DUCK DUMPLING	12
MUSHROOM & POTATO	13
CHICKEN & PORK GYOZA	13
DIM SUM SELECTION 5 kinds/10 pc	35

PLATTERS & BOATS 盛合

SUSHI PLATTER chef's freshest selection from Japan (please ask your waiter)	29
SASHIMI PLATTER chef's freshest selection from Japan (please ask your waiter)	39
SUSHI BOAT 8 pcs sushi, 8 pcs sashimi, crunchy tuna roll, yellowtail truffle roll	89

PEKING DUCK cucumber, scallion, chinese pancakes	49
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NIGIRI 寿司 SASHIMI 刺身

AVOCADO	6	PRAWN	8	EEL	8
YELLOWTAIL	9	SALMON	8	TORO	18
OCTOPUS	8	SABA	10	SCALLOP	13
SNOW CRAB	9	SNAPPER	9	FLUKE	9
TUNA	11	IKURA	9	UNI	MP

MAKI 巻き物

ABURI SALMON eel, aioli, cream cheese, salmon lightly torched	14
NARUTO ROLL (cucumber) salmon, snow crab, avocado, massago	18
BEET GOAT CHEESE MAKI goat cheese, truffle, walnut, citrus vinaigrette	14
PHILADELPHIA salmon, cucumber, avocado, scallion, sesame seeds, cream cheese	14
CALIFORNIA GRANDE snow crab, avocado, cucumber, tempura, osetra caviar	23
MIAMI ROLL snow crab, cucumber, aioli, avocado and strawberry	15
RICELESS MAKI eel, salmon, cream cheese, spinach, tobikko, nori, tempura	15
TRUFFLED YELLOWTAIL yellowtail, chili daikon, avocado, tenkasu	16
CALIFORNIA snow crab, aioli, avocado, cucumber, tobikko	14
CALIFORNIA KAMI rice paper wrapped snow crab, salmon, avocado, tobikko	15
CRISPY TOM YUM shrimp, tobikko, sesame seeds, scallion, Tom Yum sauce	15
UNAGI KANI eel, snow crab, aioli, sesame seeds, eel sauce	13
BLACK DRAGON shrimp, avocado, eel, tobikko, scallion, sesame seeds	16
CRUNCHY TUNA tuna, cucumber, creamy soy, tenkasu	14
SOFT SHELL CRAB soft shell crab, avocado, sesmae aioli	16
LOBSTER ROLL rice paper, cucumber, masago, drawn butter w/ponzu	22
TORO ROLL shiso, takuwan, sesame seeds	22

NEW STYLE 流行

SNAPPER CEVICHE avocado, serano, dry miso, orange vinegar	16
SHISO SALMON honey yuzu, crispy shiso	15
SALMON WITH PEAR truffle, yuzu, miso	15
SCALLOP BLACK TRUFFLE tenkasu, truffle	18
UNI RICE CRACKER sea-urchin, creamy rice, eel, truffle	23
TORO TIRADITO cilantro vin, smoked miso, dehydrated oil	26
CRISPY SNAPPER kataifi, butter lettuce, jalapeno relish, aioli	16
TUNA TATAKI crispy shallot, yuzu ponzu	16

VEGGIES サラダ

CRISPY BRUSSEL SPROUTS truffle vinegar, quinoa, tomato, radish	11
ROASTED CARROTS smoked yogurt, pistachio crumble	12
SEAWEED cucumber, apple, cashew-gomadare dressing	12
NASHI PEAR SALAD mixed greens, pomegranate, goat cheese, dates	13
TRUFFLE GREEN SALAD tomato, avocado, black truffle	15
CRISPY NASU EGGPLANT eggplant, tomatoes, nasu, greens	12
HONG KONG VEGETABLES TEMPURA bok choy, carrots, mushrooms, lotus root, tensuya sauce	13

WOK & GRILL 麵米

FRIED RICE seafood xo, pork belly kimchi, or wagyu	16
VEGETABLE UDON NOODLE baby corn, zucchini, bell peppers, mushrooms	15
SHORT RIB YAKISOBA bulldog sauce, beni-shoga	18
CASHEW CHICKEN mixed vegetables, cashew, chili	15
SINGAPORE NOODLE chicken, curry, vegetables, egg	15
MISO SALMON BOWL smoked yuzu miso, pickles, sushi rice	28
BRAISED WAGYU SHORT RIB creamy potato, fried onion, yuzu kosho	32

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions or allergies

All parties of 8 or more will have a 20% gratuity added to the bill



TANUKI

SAKE 酒

DEWATSURU JUNMAI

10 glass / 27 caraff / 55 bottle

Light rice aromas, surrounded by floral and red fruits with a hint of spiciness. Dry-medium body.

DENSHIN YUKI JUNMAI GINJO

11 glass / 30 caraff / 65 bottle

Bright and light mouthful, with notes of acidity that evolves in your mouth with notes of grains and tropical fruits

SAYURI NIGORI

9 glass / 25 caraff / 50 bottle

Clean and easy with a semi-sweet appearance. Very light nose filled with cream, cherry blossom and white grapes element.

HOT SAKE

KENBISHI HONJOZO "180ML"

19

Medium-dry body with beautiful fragrance and viscosity on the palate, lingering and dense

EXCLUSIVE SAKE BOTTLE

CHORYO TARUSAKE BARREL AGED SAKE "300ML"

24

Thick and balanced with a gentle sweetness. Hint of rice, honey and a touch of pepper

YATSUSHIKA SPECIAL JUNMAI "720ML"

64

Light dry aroma, followed by floral notes with a hint of peach and cherry blossom. Pungent

GESANRYU DAIJINGO "720ML"

89

Bright, crisp, juicy and with a clear mouth feeling. Hints of mango, pear and apple with little after taste acidity

SHO-UME JUNMAI DAIJINGO "720ML"

84

Dry, rich with a marvelous aroma. Peppery notes with a floral finish.

BEER SELECTIONS

SAPPORO 12oz	8
LUCKY BUDDHA 12oz	9
ECHIGO STOUT 12oz	11
ECHIGO RED ALE 12oz	11
ECHIGO KOSHIHIKARI	
RICE BEER 17oz	15

COCKTAIL カクテル 15

HANAMATSURI

Allaire Vodka, Lychee, Oolong Tea, Smoked Coconut, Rosebud

KIKORI-SAN

Kikori Whisky, Mix Berries, Shiso Leaves, Home-made Ginger-Orange Soda, Lemon Juice, Aromatic bitters

DIM-POT

Hendrick's Gin, Watermelon, Yuzu Sake, Mint, Prosecco, Tangerine Ice Cube, Poppy Seeds

OHIGAN

Togorashi Chili infused Vida Mezcal, Mirin, Pineapple, Black Pepper, Lime juice, Smoked Agave

TANABATA

London N1 Gin, Vanilla, Umeshu, Bee Pollen, Chia Seeds, Mango & Yuzu Foam

YUKI SAMURAI

Espolon Tequila Blanco, Tio Pepe infused Lemongrass, Serrano Pepper, Passionfruit, Mint, Lime Juice, Agave syrup

NEBUTA

American Barrell, La Copa Red Vermouth, Crème de Peche, Peycheaud's Bitter

SUGARCANE HIGBALL

Atlantico Rum Plata, Yaguara Cachaca, Grilled Apple & Chili Jam, Kaffir Lime Leaves, Home-made Ginger Beer

TOMU COLLINS

Cilantro infused Russian Standard Vodka, Gra'it, Cucumber & Ginger, Matcha Tea Syrup, Lemon Juice, Soda Water

SHARING COCKTAIL 30

BUBBLY TANUKI PINACOLADA

Atlantico Plata Rum, Sayuri Nigori Sake, Fresh Pineapple. Coconut, Nutmeg Syrup, Citrus & Champagne

WINE ワイン

SPARKLING

AVISSI, PROSECCO 9 / 45

LOUIS ROEDERER, CHAMPAGNE 80

LAURENT PERRIER ROSE, CHAMPAGNE 120

DOM PERIGNON 2013, CHAMPAGNE 199

WHITE

PINOT GRIGIO

PAONI Italy 9 / 40

SAUVIGNON BLANC

WAIRAU RIVER, New Zeland 10 / 45

RITUAL Chile 60

CHARDONNAY

VINAS DEL VERO Spain 10 / 45

JOSEPH PHELPS "FREESTONE" Napa valley 75

RIESLING

MOLLER Germany 9 / 36

ROSE

LISTEL France 9 / 40

WHISPERING ANGEL France 50

RED

CABERNET SAUVIGNON

UPPERCUT Napa valley 12 / 48

CAYMUS Napa valley 105

PINOT NOIR

VERAMONTE Chile 9 / 45

RODNEY STRONG Sonoma 75

MALBEC

TILIA Argentina 9 / 40

TANUKI BRUNCH MENU

DIM SUM VARIETIES FROM THE CART 6

CHEF'S SUSHI PLATE 19

Crispy snapper, aburi salmon, crispy tuna
3 pcs nigiri: salmon, tuna, white fish

ROASTED VEGETABLES & QUINOA

14

Rainbow carrots, baby beets, squash, poached egg,
shishito vinaigrette

GREEN TEA FRENCH TOAST

15

Mixed berries whipped cream, yuzu miso
caramel, hazelnuts

SALMON BENEDICT

16

avocado, smoked salmon, kimchee hollandaise,
poached egg, green salad

CRISPY BRUSSEL SPROUTS

13

Fried eggs, radish, tomato,
truffle vinaigrette

TUNA CHIRASHI BOWL

16

Sushi rice, avocado, daikon, beets, butter lettuce,
pickled ginger, poached egg

CRISPY BBQ PORK BELLY BAO

16

Spinach, shishito pepper & cabbage,
kimchee hollandaise, poached eggs

DRINKS 飲料

BOTTOMLESS:

PROSECCO 20

MIMOSA OR BELLINI 25

FRESH JUICES:

ORANGE OR GRAPEFRUIT 5

COCKTAILS:

HOUSE BLOODY MARY 10

Russian Standard Vodka, Wasabi, Bloody Mary Mix

BELLINI 8

Prosecco, peach puree

MIMOSA 8

Prosecco, orange juice

PROSECCO 7

Menu available 12PM-4PM Fri-Sun

Absolutely no substitutions

HAPPY HOUR

EVERYDAY 5PM - 7PM

SNACKS 6\$

EDAMAME
steamed or spicy

SHISHITO PEPPERS
taleggio fonuta, bread crumbs, lime

CRISPY SNAPPER
butter lettuce, jalapeno salsa

WAGYU TACO
avocado, chipotle, scallion

CHICKEN WINGS
korean BBQ

CRISPY BRUSSEL SPROUTS
truffle vinegar

MINI CHIRASHI BOWL
salmon, tuna or white fish

DIM SUM 6\$

3 pcs

SHRIMP HAR GAO

PEKING DUCK DUMPLING

PUMPKIN AND FOIE GRAS (FRIED)

MUSHROOM DUMPLING

SEAFOOD DUMPLING

PORK BELLY FUKU BUN (1PC)

PASTRAMI FUKU BUN (1PC)

SAKES 5\$

OZEKI JUNMAI
SAYURI NIGORI

WINES 6\$

RED

TILIA MALBEC
VERAMONTE PINOT NOIR

WHITE

VINAS DEL VERO CHARDONNAY
LISTEL ROSE'
MOLLER RIESLING

BEERS 5\$

LUCKY BUDDHA
SAPPORO

WELL SPIRITS & MIXERS 6\$

RUSSIAN STANDARD VODKA
BULLDOG GIN
BRUGAL RUM
ESPOLON TEQUILA
AMERICAL BARREL BOURBON

COCKTAILS 10\$

YUKI SAMURAI
Atlantico Rum Plata, Yaguara Cachaca, Grilled Apple & Chili Jam, Kaffir Lime Leaves, Homemade Ginger Beer

SUGARCANE HIGBALL
Espolon Tequila Blanco, Tio Pepe infused Lemongrass, Serrano Pepper, Passionfruit, Mint, Lime Juice, Agave syrup

HANAMATSURI
Allaire Vodka, Lychee, Oolang Tea, Smoked Coconut, Rosebud

NEBUTA
American Barrel, La Copa Red Vermouth, Crème de Peche, Peycheaud's Bitter