



TANUKI

APPETIZERS 始めに

EDAMAME steamed or spicy	9
WAGYU TACOS avocado, chipotle	12
CRISPY BRUSSEL SPROUTS truffle vinegar, radish	11
CHICKEN WINGS sweet & citrus bbq	12
TUNA CRISPY RICE spicy sauce, scallion	16
SHRIMP TEMPURA tensuya sauce	16

SOUP & SALAD サラダ

MISO SOUP scallions, tofu	8
DUCK RAMEN NEW bok choy, carrots, duck breast, quail egg	15
SEAWEED cucumber, apple, cashew-gomadare dressing	12
NASHI PEAR mixed greens, pomegranate, goat cheese, dates	13
TRUFFLED GREEN SALAD avocado, cherry tomato, truffle vinegar, truffle	16

SIGNATURE 特別品

TANUKI BURGER tuna, crispy rice, avocado, jalapeno, shiso	15
PORK BELLY FUKU BUN korean bbq, pickled onions	14
TUNA/ SALMON TARTAR avocado, rice cracker, ponzu	15
CRAB SUMMER ROLL butter lettuce, avocado, rice noodle	14
SALMON PIZZA avocado, sesame aioli, jalapeno, truffle oil	17

DIM SUM 飲茶

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain conditions. All parties of 8 or more will have a 20% gratuity added to the bill.

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) NEW 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, eel sauce	13
BLACK DRAGON shrimp, avocado, eel, tobikko, scallion, sesame	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 NEW avocado, serano, dry miso, orange vinegar	17
SHISO SALMON NEW 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 NEW crispy shallot, yuzu ponzu	16

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 (SERVED W/ DUCK FRIED RICE) cucumber, scallion, chinese pancakes	49
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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 NEW smoked yuzu miso, pickled cucumber	28
BRAISED WAGYU SHORT RIB NEW creamy potato, fried onion, yuzu kosho	32
WAGYU BEEF YAKITORI NEW teriyaki sauce, sea salt, sushi rice	36

HAPPY HOUR

EVERYDAY 5PM - 7PM

WED & SUN all you can eat DIM SUM at \$26

SNACKS 5\$

CRISPY RICE TUNA
spicy mayo, scallion

CEVICHE TACO
white fish, avocado, leche de tigre

SALMON TACO
avocado, Aji Amarillo

WAGYU TACO
avocado, chipotle, scallion

CHICKEN WINGS
sweet & sour BBQ

CRISPY BRUSSEL SPROUTS
truffle vinegar, radish

DIM SUM 6\$

3 pcs

SHRIMP HAR GAO

PEKING DUCK DUMPLING

CHICKEN SIUMAI

MUSHROOM DUMPLING

SEAFOOD DUMPLING

PORK BELLY FUKU BUN (1PC)

DRINKS: BUY ONE GET ONE FREE

SAKE 10\$

AMA NO TO TOKUBETSU JUNMAI
"HEAVENS DOOR"

YUAGAKI "YUZU SAKE"

RIHAKU TOKUBETSU JUNMAI NIGORI
"DREAMY CLOUDS"

WINE 10\$

RED

TANGLEY OAK MERLOT

TILIA MALBEC

VEROMONT PINOT NOIR

WHITE

PAONI PINOT GRIGIO

LISTEL ROSE'

MOLLER RIESLING

WELL SPIRIT & MIXER 12\$

RUSSIAN STANDARD VODKA

BULLDOG GIN

BRUGAL RUM

ESPOLON TEQUILA

AMERICAL BARREL BOURBON

BEERS 10\$

LUCKY BUDDHA

SAPPORO

COCKTAIL 15\$

SAMURAI MULE

OBON

HANAMATSURI

TANABATA

MIAMI SPICE LUNCH MENU

\$23 / PERSON

ALL LUNCH SERVED WITH MISO SOUP & GARDEN SALAD

SUSHI 前菜

CHEF'S SUSHI PLATE

CRISPY RICE TUNA

spicy mayo, scallion

YELLOWTAIL TRUFFLE ROLL

yellowtail, avocado, tenkasu, truffle vin

CRISPY SNAPPER

kataifi, butter lettuce, jalapeno relish, aioli

MAINS 本流

(CHOOSE 1)

NASHI PEAR CHICKEN SALAD

crispy noodles, avocado, tomato, green goddess

KIMCHI FRIED RICE

mixed vegetables, fried egg

SINGAPORE NOODLES

chicken, curry, vegetables, egg

CASHEW CHICKEN

mixed vegetables, cashew, chili

DIM SUM 点心

MIXED DIM SUM BASKET (3 PCS)

shrimp, peking duck, mushroom

DESSERTS 甘味

ASSORTED

MOCHI SELECTION

Menu available 12PM-3PM Fri-Sun
Absolutely no substitutions.