

Tanuki Dinner



Dinner Hours
17:30–21:30

Last Orders & Closing Times
20:45 Food L.O.
21:00 Drinks & Desserts L.O.
21:30 Closing Time

Online reservations

Booking recommended

		TANUKI DINNER MENU	
SNACK	PERFECT TO START WITH A DRINK OR ADD A LITTLE EXTRA TO YOUR MEAL		
	TOFU MISO HUMMUS & WHISKY CRACKERS	V	1200
	SMOKED BONITO UME OLIVES	GF	800
	SEAWEED BUTTER SAUTÉED SPINACH	GF	800
	NOZAWA GIN PICKLES	V GF	800
	BEER-STEAMED EDAMAME	V	800
SMALL PLATES			tanuki
GREAT TO SHARE			
MANDARINE MISO SCALLOPS	GF	2100	
Mandarine, scallops & turnip salad with fresh miso olive sauce.			
YUZU GIN SALMON	GF	2000	
Salmon cured in Nozawa Onsen Distillery gin, served with pickled cucumber, nozawana powder & yuzu pepper yogurt sauce.			
SOY-GLAZED WINGS		1500	
Crispy fried chicken wings tossed in a savory-sweet soy glaze.			
KIMCHI CREAM PORK RIB	N	2500	
Crispy pork rib fritter served with kimchi cream sauce & mixed nuts.			
APPLE GINGER SOBA SALAD	V	1800	
Vibrant fresh salad with crispy fried soba noodles, kombu & apple ginger dressing.			
LARGE PLATES	GREAT TO SHARE OR ENJOY ON YOUR OWN		
	MIYUKI PORK SHOULDER LOIN	GF	3800
	Local Miyuki Pork marinated in koji, served with charred leek & creamy plum mashed potato.		
	BEETROOT SAKE WAGYU	GF	4000
	Sake-braised Wagyu beef served with roasted beetroot & mashed potato.		
	YUZU MISO STUFFED CHICKEN	GF	3500
	Tender stuffed chicken fillet served with yuzu miso sauce and shungiku sauce, topped with crispy kale.		
DAIO IWANA LEMON BUTTER BROTH	GF	3000	
Local Daio char fish in a warm lemon dashi broth served with pak choi & rice crackers.			
FOREST MUSHROOM RISOTTO	V GF	3000	
Creamy five-mushroom risotto served with fresh brown mushrooms & kelp oil.			
GRILLED VEGETABLES BAGNA CÀUDA	V GF	3000	
Seasonal grilled vegetables with nori bagna càuda, a savory dip with Umami-rich flavours.			
V VEGAN GF GLUTEN FREE N CONTAINS NUTS			

DESSERTS	
PAIRS PERFECTLY WITH A COFFEE, TEA OR DESSERT WINE	
WINTER APPLE CRUMBLE	1700
House-made ume plum ice cream served with apple compote & white chocolate.	
CHOCO MATCHA TWIST	1800
Warm chocolate terrine with house-made matcha ice cream & salted caramel popcorn.	
YUZU MERINGUE DREAM	GF 1600
Yuzu custard served with baked meringue & house-made vanilla ice cream.	
SESAME KUMQUAT BLISS	V GF 1600
Soymilk panna cotta served with black sesame ice cream, fresh kumquat & sesame praline.	
ENJOY WITH YOUR DESSERT	
CHATEAU DES EYSSARDS CUVÉE FLAVIE FRANCE	1000
Dessert wine	
YUZU LIQUOR	800
A delicious citrusy & fresh liquor to end your dinner	
WINTER SPICE TEA	600
A refreshing delicious herbal tea	
KIDS MENU	
HAMBURG STEAK	2500
with Potato Wedges, Salad, Rice, Housemade Ice Cream	
SANZOKU-YAKI STYLE FRIED CHICKEN	2500
with Potato Wedges, Salad, Rice, Housemade Ice Cream	
SALMON STEAK	2500
with Potato Wedges, Salad, Rice, Housemade Ice Cream	