



Daily Raw Bar

FRESH RAW OYSTERS

\$60/5 (c) \$30 (half doz) \$60 (full doz)

TRUFFLE OYSTER \$60/7 (c)

Freshly shucked oysters drizzled with Tanuki Raw's signature truffle soy sauce, chives and shio kombu

IKURA OYSTER \$60/9 (c)

Freshly shucked oysters topped with salmon roe

MENTAI OYSTER \$60/7 (c)

Freshly shucked oysters drizzled with lightly torched mentaiko mayo

CHINMI CHILLI OYSTER \$60/7 (c)

Freshly shucked oysters topped with house made green chinmi chili sauce

SASHIMI PLATTER \$60/20 \$60/28

Salmon, red tuna, white tuna, swordfish, 2 dls each 3 dls each snapper and hamachi

SALMON & UNI \$60/28

5 slices of salmon and 1 lg of uni

SASHIMI \$60/15 \$60/15 \$60/15

5 slices of sashimi Salmon Swordfish Tuna

UNI \$60/15

1 lg of uni

Just Roll With It

TEMPURA AUTUMN MAKI \$60/19.9

Snow crab, sweet egg, seasonal greens, and sushi rice wrapped with a lightly battered rice paper roll and garnished with shrimp roe drizzled with spicy yuzu sauce

SPIDER WASHI MAKI \$60/19.9

Lightly battered and fried soft shell crab, snow crab, taro and seasonal greens wrapped in rice paper topped with Tanuki Raw's ahi sauce

ARTILLERY MAKI \$60/19.9

Lightly battered and fried soft shell crab, snow crab, taro and seasonal greens wrapped in rice paper topped with beer cheese and house doubanjiang sauce

TANUKI ABURI MAKI \$60/18.9

Salmon and scallop wrapping a roll of snow crab, snags, cucumber and avocado. Topped with wasabi mayo, Tanuki Raw's ahi sauce, crispy katana flakes and chives

SUPERSTAR ROLL \$60/18.9

Mentaiko sauce seared salmon over crispy mazzarella cheese, topped with seasoned tempura flakes and Tanuki Raw's ahi sauce

TRUFFLE WINTER ROLL \$60/19.9

A torched maki with scallop, white tuna and avocado on top of prawn tempura, snow crab and cucumber with tare sauce, drizzled with truffle and scallion dressing

REVIVAL ROLL \$60/16.9

Fresh vegetable rice paper roll bursting with delicious textures. Tender enoki, crispy kale, tangy tomato, taro, and refreshing greens with a sriracha chili lime mayo

Chilled Yuzu Udon Noodles

Add a burst of refreshing citrus zest to your sashimi!

TRUFFLE YAKINIKU \$60/24.9

Our famed Truffle Yakimiku donburi gets a bump up - made of the US Black Angus beef short rib slices and now layered on our signature chilled yuzu udon noodles with an onion egg on top, a lighter, more refreshing alternative to the donburi

FOIE GRAS TRUFFLE YAKINIKU \$60/29.9

Pan-seared foie gras, US black Angus beef short rib, onion egg, truffle soy, and black garlic brown butter over our signature chilled yuzu udon noodles

CHILLED MAGURO SALAD \$60/20.9

Our signature chilled yuzu udon noodles, fresh tuna with soy lime, salad greens, tomato, and Japanese pickle

For Sharing

TRUFFLE HAMACHI CARPACCIO \$60/24

Gourmet Amberjack, from Kagoshima prefecture, topped with truffle soy, chives, negi and shio kombu. Limited portions daily

TRUFFLE SCALLOP CARPACCIO \$60/24

Scallop topped with truffle soy, chives, negi and shio kombu. Limited portions daily

ONION & MUSHROOM MISO SOUP \$60/5

Warm miso soup with mushrooms, onions, seaweed and tofu

BEEF GYOZA \$60/12.9

Pan-fried chopped US prime beef and onion gyoza served with sesame ponzu dip

CHILLI CHEESE GYOZA \$60/12.9

Pan-fried chopped US prime beef and onion gyoza topped with green chili chili sauce, beer cheese sauce, shio-negi and house-made fragrant and crispy sesame

OKO GYOZA \$60/12.9

Pan-fried chopped US prime beef and onion gyoza topped with savory ahi sauce, beer cheese sauce, shio-negi, crispy katana boshi and nori powder

UNCLE HIRO'S CHICKEN \$60/13.9

Fried boneless chicken marinated with Uncle Hiro's take on local flavors, served with smoked ketchup

MENTAIKO SALMON BAO \$60/14.9 (pair)

Fresh salmon tossed in mentaiko sauce stuffed in soft and crispy fried leaf buns with garden greens

SNOW CRAB BAO \$60/16.9 (pair)

Snow crab mixed salad stuffed in soft and crispy fried leaf buns with garden greens

LOBSTER SALAD & SALMON BAO \$60/16.9 (pair)

Chopped lobster salad seasoned with gizzard black pepper and mentaiko salmon chunks stuffed in soft and crispy fried leaf buns

Futo Sushi

CRISPY TEMPURA CRAB & CHILLI CHEESE \$60/12.9 (pair)

Crispy battered crab and cheese stuffed mini sushi topped with our butter chili sauce, topped with crispy katana boshi, shio kombu and chives

ABURI-STYLE CHAR SIEW MISO SALMON \$60/12.9 (pair)

Cubed and seared salmon sashimi marinated in our house char siew miso, made into a pair of sushi, topped with crispy sesame garlic and shiro negi over our signature rice with seasoned seaweed

MENTAIKO BARA SESAME SALMON \$60/12.9 (pair)

Cubed salmon sashimi tossed in our house mentaiko, topped with crispy sesame and shiro negi, made into a pair of sushi over our signature rice with seasoned seaweed

BARA WASABI TRUFFLE MAGURO \$60/12.9 (pair)

Cubed tuna sashimi tossed with chopped fresh wasabi and truffle mayo, topped with shio kombu, chives and shiro negi, made into a pair of sushi over our signature rice with seasoned seaweed

FOIE GRAS & GLAZED UNAGI \$60/16.9 (pair)

Pan-seared foie gras and unagi glazed with black garlic sauce, topped with crispy katana boshi and made into a pair of sushi over our signature rice with seasoned seaweed

All About Fries

TRUFFLE FRIES \$60/13.9

Golden cheese fries tossed in white truffle oil and topped with mushroom temp, truffle mushrooms, chives and shio kombu

MENTAIKO BEER CHEESE TWISTER FRIES \$60/15.9

Crispy seasoned curly fries with beer cheese, mentaiko mayo, shiro negi, chives and shio kombu

MENTAIKO LOBSTER SALAD TWISTER FRIES \$60/17.9

Crispy seasoned curly fries with chopped lobster salad, beer cheese, mentaiko mayo, shiro negi, chives, and shio kombu

IMPOSSIBLE™ TOBAN CHILLI TWISTER FRIES \$60/15.9

Crispy seasoned curly fries with Impossible™ meat toban chili, beer cheese, shiro negi, chives & shio kombu

SPAM FRIES \$60/14.9

Thick cut spam fries, crispy outside and soft inside, served with smoked ketchup

SPAM WHAM! \$60/16.9

Thick cut spam fries deep fried, piled high with smami cheese, black garlic brown butter gravy, guacamole, onions and sour cream

WHAM! FRIES \$60/16.9

Urumei cheese melted over golden potato fries topped with marshmallows, Tanuki Raw's ahi, guacamole, tomato and sour cream

Rice so Nice

TRUFFLE YAKINIKU \$60/19.9

w/ FRESH TRUFFLE + \$60/71
Pan-seared US black Angus short rib, onion egg, truffle soy sauce over Tanuki Raw's signature mixed rice

FOIE GRAS TRUFFLE YAKINIKU \$60/24.9

w/ FRESH TRUFFLE + \$60/71
Pan-seared foie gras, US black Angus short rib, onion egg, truffle soy, black garlic brown butter over Tanuki Raw's signature mixed rice

SALMON KAISEN \$60/14.9

A rice of salmon sashimi, aburi salmon belly, cubed spicy salmon, mentaiko seared salmon sashimi and ikura over Tanuki Raw's signature mixed rice

CHIRASHI \$60/22.9

Mix of sashimi including tuna, salmon belly aburi, scallop, sea bream, swordfish, white tuna, yellow tail, ikura, taro, obito over Tanuki Raw's signature mixed rice
Change rice to **Chilled Yuzu Udon** noodles for a burst of citrus zest +\$1 (Recommended!)

TANUKI KAISEN CHIRASHI \$60/26.9

For the sashimi lovers! Uni, tuna, negitoro, salmon sashimi, aburi salmon belly, scallop, sea bream, sword fish, white tuna, yellow tail, ikura, taro and obito over Tanuki Raw's signature mixed rice

Change rice to **Chilled Yuzu Udon** noodles for a burst of citrus zest +\$1 (Recommended!)

SASHIMI EBI FURAI DON 16.9

Tuna, salmon and hamachi sashimi paired with crisp panko fried prawn, pumpkin, beans, and carrots served with onion egg and sesame tonkatsu sauce

GARLIC BUTTER CHICKEN* \$60/16.9

Pan-fried chicken caulet, garlic brown butter teriyaki sauce, onion egg, mixed mushrooms over Tanuki Raw's signature mixed rice
*Please allow 20 minute preparation time

SHISHITO BUTADON 17.9

Juicy grilled Brazilian pork collar paired with smoky shishito peppers and topped with onion egg, shirazi tempura, chives, and a saucy shio garlic sauce

SOBORO BEEF \$60/14.9

US beef and onions slow braised in spiced Okinawa black miso with onion egg, glazed radish, shio negi and pickles

IMPOSSIBLE™ MEAT & TOFU \$60/14.9

Lightly crisp tofu tempura topped with Impossible™ meat cooked in house doubanjiang sauce and onions over steamed rice with shio kombu and chives

YASAI TEMPURA DON 17.9

Fresh enoki mushroom, shishito peppers, egg, Japanese pumpkin, and sweet potato lightly battered and deep fried with our house sweet chili sauce

LUNCH SET +3
Miso Soup, Green Salad, Green Tea

PREMIUM SET +6
Miso soup, Green Salad, Black Coffee / "Back to Work Beverage"

Switch Rice Bowl to a Hearty Salad base +2
Mix of romaine lettuce, butter lettuce & cherry tomatoes with ginger dressing

PRICES SUBJECT TO GST AND 10% SERVICE CHARGE

Recommended Healthy Option Vegetarian Spicy

Tea

Hot & Iced

GREEN TEA In-house green tea, served hot or with ice	5
MATCHA Ceremonial grade matcha green tea powder from Kyoto	6
LYCHEE KONNYAKU Jasmine green tea, black tea, lychee, cranberry, lily blossoms. Sweet tasting & tangy	6
FORTUNE COOKIE CHAI Black tea, mallow blossom, safflower, cardamom, ginger, crecham pepper, vanilla. Aromatic with caramel notes	6
PEACH PERFECT Full bodied black tea with a slight fruit sweetness paired with a hint of spice. This pitch perfect blend of black tea (Assam, Javaese), peach blossoms, dry peaches, ginger bits and flavouring. Aromatic & fruity	6

Coffee

Hot & Iced

FRENCH PRESSED COFFEE Served hot and iced	5
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Sake by the glass & bottle

	90ml	180ml	300ml	720ml	1.8l
KOZAEEMON DAIGINJO Fruity, good structure, easy drinking	18	35		130	
SAKARI YUZU SAKE Juzemai with pure yuzu juice Nishikonryu	15	28	48	110	
DASSAI 45 Fruity floral aroma on the nose and a soft, clean finish	16			102	188
MIZUBASHO Floral sake with fruity and floral notes, balanced, smooth with a dry finish	12			88	
BIJOFU TOKUBETSU HONJOZO Soft sweetness and fruits fragrance, well balanced	12			72	
SHIKUWASA UMESHU Mixed with the tropical citrus shikwasa lemon balances the sweetness of the umeshu in a way that it creates a new harmony	14			88	

Wine

Sparkling

PROSECCO Bottega, Millesimato Brut, Veneto, Italy 2017	16/75
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White

CHARDONNAY Pierre Jean, France	14/70
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SAUVIGNON BLANC Believe Pavilion, France	16/75
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Red

MERLOT Pierre Jean, France	14/70
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SHIRAZ Coopers Crossing, Australia	16/75
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CABERNET SAUVIGNON De Bortoli, Australia	17/80
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Cocktails

SAKE HONEY Mizubasho sake, mizuhata honey, lemon	14
YUZU SAKE SPRITZ Yuzu sake, prosecco, calamansi, simple syrup, soda water	16
LYCHEE MARTINI Stokchaya, Vedemna荔枝 liqueur, lychee syrup	16
PASSIONFRUIT DAIQUIRI Appleton white rum, lemon, passionfruit syrup	16
DRAGONFRUIT DAIQUIRI White dragonfruit infused rum, lime juice, simple syrup, lavender bitters, pink dragonfruit	16
CHRYSANTHEMUM FRENCH 75 Chrysanthemum gin, lemon, simple syrup, prosecco	16
APEROL SPRITZ Aperol, prosecco, soda	18
LAVENDER MARGARITA Caduga Blanco infused with butterfly pea, lime, simple syrup, lavender bitters	18
OLD FASHIONED Wild Turkey bourbon, simple syrup, orange bitters	18
HOJICHA MARTINI Kozaeemon, hojicha, Beefeater gin	18
CLASSIC MARTINI Choice of Gin / Vodka + Dry / Dirty + Lemon Twist / Olive	18

Beer

Draft Beer

LAGER Young Master Brewery Clean, crisp base and new world hops for added flavor punch	15
JENG IPA Young Master Brewery Jeng, Very Jeng, Super Jeng, Jeng M, drink this IPA all day every day	16
SAPPORO PREMIUM Sapporo Breweries Refreshing lager with a crisp, refined flavor and a clean finish	15

Soda

COKE	5
COKE ZERO	5
SPRITE	5
SODA WATER	5
GINGLE ALE	6
TONIC WATER Fever free	7
Mineral Water	
STILL Acqua Panna	7
SPARKLING San Pellegrino	7

Non-Alcoholic Cocktails

RASPBERRY HIGHBALL Seedlip Grove, raspberry shrub, lemon, simple syrup, calamansi, soda water	11
PASSIONFRUIT HIGHBALL Seedlip Spice, passionfruit shrub, lemon, simple syrup, soda water	11
WATERMELON YUZU Watermelon juice, yuzu, simple syrup	11
SPARKLING HOJICHA Notes of non-oxmated, smoked hojichai and delicate smoke, with dry and woody tannins	14

SEEDLIP

THE WORLD'S FIRST DISTILLED NON-ALCOHOLIC SPIRITS

"WHAT TO DRINK WHEN YOU'RE NOT DRINKING"

SAICHO

Saicho uses single origin tea. Cold brewed for 24 hours, to extract the most delicate and complex flavours. Then sparkling the drink to enhance the flavour of the tea

PRICES SUBJECT TO GST AND 10% SERVICE CHARGE



Tanuki Raw



tanukiraw

3-8pm

HAPPY HOUR!
DAILY!

- 5 slices of Salmon Sashimi ^{SGD}7

Limited to 1 set per drink

- Lobster Salad & Salmon Bao ^{SGD}5⁰⁰

Limited to 1 set per drink

- Freshly shucked oyster ^{SGD}3⁰⁰

Limited to 6pcs per drink

- 11 grams of Uni ^{SGD}10

- Cocktails ^{SGD}12 onwards