



## Daily Raw Bar

**FRESH RAW OYSTERS 5/pc 30/hlf dzn 60/dzn**  
Freshly shucked oysters

**TRUFFLE OYSTER 7**  
Freshly shucked oysters drizzled with Tanuki Raw's signature truffle soy sauce, chives and shio konbu

**IKURA OYSTER 9**  
Freshly shucked oysters topped with salmon roe

**MENTAI OYSTER 7**  
Freshly shucked oysters drizzled with lightly torched mentaiko mayo

**CHINMI CHILLI OYSTER 7**  
Freshly shucked oysters topped with house-made green chinmi chilli sauce

**SASHIMI PLATTER 20/2pc ea 28/3pc ea**  
Salmon, red tuna, white tuna, swordfish, scallops and hamachi

**SALMON & UNI 28**  
5 slices of salmon and 11g of uni

**SASHIMI 13 15 15 15 20**  
5 slices of sashimi Hokkigai Salmon Maguro Hotate Amaebi Hamachi

**UNI 18**  
11g of uni

## Just Roll With It

**SPIDER WASHI MAKI 19.9**  
Lightly-battered and fried soft shell crab, snow crab, tamago and seasonal greens wrapped in rice paper topped with Tanuki Raw's oko sauce

**ARTILLERY MAKI 19.9**  
Lightly-battered and fried soft shell crab, snow crab, tamago and seasonal greens wrapped in rice paper topped with beer cheese and house doubanjiang sauce

**TANUKI ABURI MAKI 18.9**  
Salmon and scallop wrapping a roll of snow crab, unagi, cucumber and avocado. Torched wasabi mayo, Tanuki Raw's oko sauce, crispy katsuo flakes and chives

**SUPERSTAR ROLL 18.9**  
Mentaiko sauce seared salmon over crispy mozzarella cheese, topped with seasoned tempura flakes and Tanuki Raw's oko sauce

**TRUFFLE WINTER ROLL 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

**TEMPURA AUTUMN MAKI 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

**REVIVAL ROLL 16.9**  
Fresh vegetarian rice paper roll bursting with delicious textures, tender enoki, crispy kale, tangy tomato, tamago, and refreshing greens with a sriracha chilli lime mayo

Recommended Healthy Option Vegetarian Spicy

## For Sharing

**ONION & MUSHROOM MISO SOUP 5**  
Warm miso soup with mushrooms, onions, seaweed and tofu

**BEEF GYOZA 10.9**  
Pan-fried chopped US prime beef and onion gyoza served with sesame ponzu dip

**CHILLI CHEESE GYOZA 10.9**  
Pan-fried chopped US prime beef and onion gyoza topped with green chimi chili sauce, beer cheese sauce, shiro negi and house-made fragrant and crispy sesame

**OKO GYOZA 10.9**  
Pan-fried chopped US prime beef and onion gyoza topped with savoury oko sauce, beer cheese sauce, shiro negi, crispy katsuo boshi and nori powder

**UNCLE HIRO'S CHICKEN 14.9**  
Fried boneless chicken marinated with Uncle Hiro's take on local flavours, served with smoked ketchup

**MENTAIKO SALMON BAO 14.9**  
Fresh salmon tossed in mentaiko sauce stuffed in soft and crispy fried leaf buns with garden greens

**SNOW CRAB BAO 16.9**  
Snow crab mixed salad stuffed in soft and crispy fried leaf buns with garden greens

**LOBSTER SALAD & SALMON BAO 17.9**  
Chopped lobster salad seasoned with piquant black pepper and mentaiko salmon chunks stuffed in soft and crispy fried leaf buns

**TRUFFLE HAMACHI CARPACCIO 24**  
Greater Amberjack, from Kagoshima prefecture, topped with truffle soy, chives, negi and shio konbu

**TRUFFLE SCALLOP CARPACCIO 24**  
Scallop topped with truffle soy, chives, negi and shio konbu

## Chilled Yuzu Udon Noodles

Add a burst of refreshing citrus zest to your sashimi!

**TRUFFLE YAKINIKU 24.9**  
Our famed Truffle Yakiniku donburi gets a bump up - more of the US Black Angus beef shortrib slices and now layered on our signature chilled yuzu udon noodles with an onsen egg on top, a lighter, more refreshing alternative to the donburi

**FOIE GRAS TRUFFLE YAKINIKU 29.9**  
Pan-seared foie gras, US black angus beef short rib, onsen egg, truffle soy, and black garlic brown butter over our signature chilled yuzu udon noodles

## CHILLED MAGURO SALAD 19.9

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

## All About Fries

**TRUFFLE FRIES 13.9**  
Golden shoestring fries tossed in white truffle oil and topped with mushroom tempe, truffle mayonnaise, chives and shio konbu

**MENTAIKO BEER CHEESE TWISTER FRIES 15.9**  
Crispy seasoned curly fries with beer cheese, mentaiko mayo, shiro negi, chives and shio konbu

**MENTAIKO LOBSTER SALAD TWISTER FRIES 17.9**  
Crispy seasoned curly fries with chopped lobster salad, beer cheese, mentaiko mayo, shiro negi, chives, and shio konbu

**WHAM! FRIES 16.9**  
Umami cheese melted over golden potato fries topped with marshmallow, Tanuki Raw's spice, guacamole, tomato and sour cream

**SPAM FRIES 14.9**  
Thick-cut spam fries, crispy outside and soft inside, served with smoked ketchup

**SPAM WHAM! 16.9**  
Thick-cut spam fries deep fried, piled high with umami cheese, black garlic brown butter gravy, guacamole, onions and sour cream

## Futo Sushi

**CRISPY TEMPURA CRAB & CHILLI CHEESE 12.9**  
Crispy battered crab and cheese stuffed inari sushi topped with our butter chilli sauce, topped with crispy katsuo boshi, shio konbu and chives

**ABURI-STYLE CHAR SIEW MISO SALMON 12.9**  
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 12.9**  
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 12.9**  
Cubed tuna sashimi tossed with chopeed fresh wasabi and truffle mayo, topped with shio konbu, chives and shiro negi, made into a pair of sushi over our signature rice with seasoned seaweed

**FOIE GRAS & GLAZED UNAGI 16.9**  
Pan-seared foie gras and unagi glazed with back garlic sauce, topped with crispy katsuo boshi and made into a pair of sushi over our signature rice with seasoned seaweed

# Rice so Nice

**TRUFFLE YAKINIKU 22.9**  
Pan-seared US black angus short rib, onsen egg, truffle soy sauce over Tanuki Raw's signature mixed rice

**FOIE GRAS TRUFFLE YAKINIKU 29.9**  
Pan-seared foie gras, US black angus short rib, onsen egg, truffle soy, black garlic brown butter over Tanuki Raw's signature mixed rice

**SALMON KAISEN 19.9**  
A mix of salmon sashimi, aburi salmon belly, cubed spicy salmon, mentaiko seared salmon sashimi and ikura over Tanuki Raw's signature mixed rice

**GARLIC BUTTER CHICKEN\* 18.9**  
Pan-fried chicken cutlet, garlic brown butter teriyaki sauce, onsen egg, mixed mushrooms over Tanuki Raw's signature mixed rice  
*\*Please allow 20 minute preparation time*

**SHISHITO BUTADON 19.9**  
Juicy grilled Brazilian pork collar paired with smoky shishito peppers and topped with onsen egg, shimeji tempura, chives, and a savory shio garlic sauce over white rice

**SOBORO BEEF 18.9**  
US beef and onions slow braised in spiced Okinawa black miso with onsen egg, grated radish, shiro negi and pickles

**TANUKI KAISEN CHIRASHI 28.9**  
For the sashimi lovers! Uni, tuna, negitoro, salmon sashimi, aburi salmon belly, scallop, sword fish, white tuna, yellow tail, ikura, tamago and ebiko over Tanuki Raw's signature mixed rice

Change rice to **Chilled Yuzu Udon noodles** for a burst of citrus zest +<sup>5.00</sup>1 (Recommended!)

**CHIRASHI 24.9**  
Mix of sashimi including tuna, salmon belly aburi, scallop, surf clam, sweet prawn, yellow tail, ikura, tamago, ebiko over Tanuki Raw's signature mixed rice  
Change rice to **Chilled Yuzu Udon noodles** for a burst of citrus zest +<sup>5.00</sup>1 (Recommended!)

**SALMON KATSU CURRY 19.9**  
Furikake-breaded panko crust salmon katsu lightly seasoned with Old Bay and served on Japanese white rice with pickled ginger and vegetable curry

**MENTAIKO SALMON ROASTED SEAWEEED 18.9**  
Seared salmon drizzled with creamy mentaiko, served with crispy roasted seaweed & onsen egg over our signature mixed rice

**SASHIMI EBI FURAI 18.9**  
Tuna, salmon and hamachi sashimi paired with crisp panko fried prawn, pumpkin, beans, and carrots served with onsen egg and sesame tonkatsu sauce

**YASAI TEMPURA DON 19.9**  
Fresh enoki mushroom, shishito peppers, egg, Japanese pumpkin, and sweet potato lightly battered and deep fried with our house sweet chilli sauce over white rice

**VEGETABLE KAKIAGE CURRY DON 17.9**  
Thinly cut onion and carrots battered and deep-fried, seasoned with old bay and served with our house-made Japanese curry, pickled ginger, and chives

PRICES SUBJECT TO GST AND 10% SERVICE CHARGE



- 5 slices of Salmon Sashimi

Limited to 1 set per drink

- Lobster Salad & Salmon Bao

Limited to 1 set per drink

- Freshly shucked oyster

Limited to 6pcs per drink

- 11 grams of Uni

- Cocktails

**WEEKDAYS**    **SATURDAYS**

4:00-8:00pm

4:30 - 9:00pm

Terms and Conditions apply

## Spirits

### Gin

England  
Beefeater 14  
Bombay Sapphire 16

Scotland  
Hendricks 20

Japan  
Ki No Tea 22

Singapore  
Chendol Gin 20

### Whisky

America  
Wild Turkey Bourbon 14

Japan  
Nikki from the Barrel 18

Canada  
Canadian Club 16

Scotland  
Glenfiddich 12 22  
Johnnie Walker Black Label 18  
Chivas 12 18  
Laphroaig 10 20

www.tanukiraw.com

## Beer

Draft Beer

### EASY TANUKI SESSION IPA

The General Brewing Co.  
Exclusively at Tanuki Raw CSEI Brewed by That Singapore Beer Project. They melded the crispness of a Pilsner with the citrus-charged aromas from American hops. Be the first to try Easy Tanuki, an all-purpose session IPA

### SAPPORO PREMIUM

Sapporo Breweries  
Crisp, refined flavor and a clean finish

### SAPPORO PREMIUM BLACK

Sapporo Breweries  
Crisp, refined flavor and a clean finish

### YEBISU PREMIUM

Sapporo Breweries  
Full-bodied and refreshing, authentic malt beer experience

## Soda

### COKE 5

### COKE ZERO 5

### SPRITE 5

### SODA WATER Schweppes 6

### GINGER ALE Schweppes 6

### TONIC Schweppes 6

### TONIC Fever-Tree 7

### Mineral Water

STILL Acqua Panna 10  
SPARKLING San Pellegrino 10

## Coffee

### SINGLE/DOUBLE ESPRESSO 4/4.8

Tanuki Raw's very own blend of Brazilian, Ethiopian and Sumatran beans

### LONG BLACK 5

Served as a double espresso, lengthened with hot water

### MACCHIATO 5

Espresso, topped with a dollop of foam

### CAPPUCCINO 5.5

Espresso, steamed milk, finished with a velvety froth

### CAFE LATTE 5.5

Espresso, steamed milk, nothing more, nothing less

### FLAT WHITE 5.5

Smother than our latte, lightly aerated milk, espresso

### MOCHA 7

Espresso, with dark chocolate sauce, a bittersweet treat!

## Sake by the glass & bottle

HH / REG

12 / 14

### KOZAEEMON DAIGINJO

Fruity, good structure, easy drinking

### DASSAI 45

Fruity floral aromas on the nose and a soft, clean finish

### MIZUBASHO

Floral sake with fruity and floral notes, balanced, smooth with a dry finish

### BIJOFU TOKUBETSU HONJOZO

Soft sweetness and fruits fragrance, well balanced

### SHIKUWASA UMESHU

Mixed with the tropical citrus shikwasa lemon balances the sweetness of the umeshu in a way that it creates a new harmony

### SAKARI YUZU SAKE

The purest Yuzu juice is mixed with a 75% polished Junmai sake base to create the cleanest and freshest of flavours

90ml 180ml 300ml 720ml 1.8L

18 35

16

48 102

12

88 188

12

72

16

118

15

110 700ml

## Wines

### BUBBLY

### Torresella Prosecco Extra Dry

Italy

HH Gls

Gls

HH Btl

Btl

12

16

62

75

### WHITE WINE

### Bellevie Sauvignon Blanc

France

12

14

60

65

### Pierre Jean Colombard Chardonnay

France

14

70

### Domaine Maurice Tremblay

### Chablis 2020

France

86

### Kindeli Blanco

New Zealand

120

### RED WINE

### Bellevie Merlot

France

12

14

60

65

### Coopers Crossing Shiraz

Australia

16

75

### Il Bruno dei Vespa Primitivo

### Salento IGT 2020

Italy

88

## Cocktails

HH / REG

### ROTATIONAL G&T ON TAP

G&T on tap that rotates with brand new house-made flavours, check with our friendly staff what's on tap today!

14/18

### SENCHA G&T

Beefeater infused jibun sencha tea & sencha tea, tonic syrup, lime juice, soda water

16/18

### OZE MIZU

Mizubasho, lime, simple syrup, raspberry shrub, lemon slice

12/14

### UMESHU HIGBALL

Wild Turkey Bourbon, umeshu, soda water

12/14

### CUCUMBER SOUTHSIDE

Beefeater gin, lime, simple syrup, mint leaves, cucumber bitters

14/16

### MONDAY BLUES

Stolichnaya, lemon juice, blueberry syrup, basil, lemon slice

14/16

### PEAR SPRITZ

Pear sake, prosecco, lemon, simple syrup, soda water

14/16

### YUZU SPRITZ

Yuzu sake, prosecco, calamansi, simple syrup, soda water, lemon slice

14/16

### HOJICHA MARTINI

Kozeamon, hojicha, Beefeater gin, lemon slice

16/18

### PANDAN NEGRONI

Beefeater gin, chendol gin, Campari, Carpano Antica

16/18

### SPICY MARGARITA

Codigo Blanco, Cointreau, lime, simple syrup, chilli padi, smoked chilli salt

16/18

## Non-Alcoholic Cocktails

### FIZZY PEACH 12

Seedlip Grove, peach syrup, lemon, calamansi, soda water, lemon slice

### WATERMELON YUZU 12

Watermelon, yuzu, simple syrup, lemon slice

### HOJICHA SPARKLING TEA 14

Sparkling hojicha



Tanuki Raw



tanukiraw

PRICES SUBJECT TO GST AND 10% SERVICE CHARGE

# Bar Bites



## Mac and Cheese Batons <sup>SGD12</sup>

Panko-crusted macaroni batons with melted mozzarella cheese and onion. Served with housemade marinara sauce and shredded parmesan

## Sawagani Crackles <sup>SGD14</sup>

Sawagani (freshwater bite-sized crab) and amaebi (spot prawns) deep-fried into light bites and sprinkled with Old Bay seasoning

## Smoked Paprika Wings <sup>SGD14</sup>

Chicken drumlets marinated with smoked paprika, butter, and Tanuki's signature spice mix. Served with housemade beer cheese and crispy kale

## Sashimi Tempura Crisps <sup>SGD12</sup>

Crispy nori topped with salmon, tuna, and hamachi sashimi blended with wasabi mayo and topped with ikura, ebiko, chives, and shio konbu (2 pieces)

## *Any 2 bar bites for <sup>SGD22!</sup>*

Prices subject to GST and service charge



Mac and Cheese Batons