



## DAILY RAW BAR

### FRESH RAW OYSTERS

SGD5/pc SGD30/half dzn SGD60/full dzn

### TRUFFLE OYSTER SGD7/pc

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

### IKURA OYSTER SGD9/pc

Freshly shucked oysters topped with salmon roe

### MENTAI OYSTER SGD7/pc

Freshly shucked oysters drizzled with lightly torched mentaiko mayo

### CHINMI CHILLI OYSTER SGD7/pc

Freshly shucked oysters topped with house-made green chinmi chilli sauce

### SASHIMI PLATTER SGD20 SGD28

Salmon, tuna, surf clam, sweet prawn 2 slcs each 3 slcs each and yellowtail

### SALMON & UNI SGD28

5 slices of salmon and 11g of uni

### SASHIMI SGD15 SGD15 SGD15

5 slices of sashimi Salmon Tuna Hokkigai

### UNI SGD15

11g of uni

## JUST ROLL WITH IT

### TEMPURA AUTUMN MAKI SGD19.9

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 SGD19.9

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

### TANUKI ABURI MAKI SGD18.9

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 SGD18.9

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

### TRUFFLE WINTER ROLL SGD19.9

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 SGD16.9

Fresh vegetarian rice paper roll bursting with delicious textures. Tender enoki, crispy kale, tangy tomato, tamago, and refreshing greens with a siracha chili lime mayo

## DEEP-FRIED SEAWEED TACOS

2 / 3 tacos

### HAMBURGUESA LOCO! SGD14/19

Wagyu beef, sliced cheddar, greens, grilled onion, sweet relish, and our secret sauce

### CALIFORNIA DREAMIN' SGD16/23

Torched Norwegian salmon, fresh avocado, Japanese sushi rice, drizzled mentaiko sauce

### OLD MAN AND THE SEA SGD17/24

Cubed tuna sashimi, greens, prawn roe, and wasabi mayo

### STRIKE TOTO SGD24/35

Pan-seared foie gras, grilled unagi, sliced sweet egg, greens, chives, and black garlic sauce

### FANCY DELICIOUS SGD26/37

Hokkaido sea urchin, minced tuna belly, salmon roe, chives, and Japanese sushi rice

## FOR SHARING

### TRUFFLE HAMACHI CARPACCIO SGD24

Greater Amberjack topped with truffle soy, chives, negi and shio konbu, Limited portions daily

### TRUFFLE SCALLOP CARPACCIO SGD24

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

### ONION & MUSHROOM

#### MISO SOUP SGP5

Warm miso soup with mushrooms, onions, seaweed and tofu

### BEEF GYOZA SGD12.9

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

### CHILLI CHEESE GYOZA SGD12.9

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 SGD12.9

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 SGD13.9

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

### MENTAIKO SALMON BAO SGD14.9/pair

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

### SNOW CRAB BAO SGD16.9/pair

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

### LOBSTER SALAD & SALMON BAO SGD16.9/pair

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

## CHILLED YUZU UDON NOODLES

Add a burst of refreshing citrus zest!

### TRUFFLE YAKINIKU SGD24.9

Our famous 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 SGD29.9

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 SGD20.9

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

## GOURMET BURGERS

### MAKE IT NICE SGD21

Two wagyu beef patties, two slices of cheddar cheese, greens, tomato, sweet relish, grilled onion, bacon, and our special sauce on a buttered brioche bun, served with a side of chips

### I BOUGHT BITCOIN IN 2012 SGD26

Pan-seared foie gras, truffle mushrooms, wagyu beef patty, sliced cheddar, greens, grilled onion, and truffle mayo on a buttered brioche bun, served with a side of chips

## ALL ABOUT FRIES

### TRUFFLE FRIES SGD13.9

TWISTER TRUFFLE FRIES + SGD1 Golden shoestring fries tossed in white truffle oil and topped with mushroom tempe, truffle mayonnaise, chives and shio konbu

### MENTAIKO BEER CHEESE

#### TWISTER FRIES SGD15.9

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

### MENTAIKO LOBSTER SALAD

#### TWISTER FRIES SGD17.9

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

### SPAM FRIES SGD14.9

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

### SPAM WHAM! SGD16.9

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

### WHAM! FRIES SGD16.9

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

## RICE SO NICE

### TRUFFLE YAKINIKU SGD19.9

w/ FRESH TRUFFLE + SGD7.1

Pan-seared US black Angus short rib, onsen egg, truffle soy sauce over Tanuki Raw's signature mixed rice

### FOIE GRAS TRUFFLE YAKINIKU SGD24.9

w/ FRESH TRUFFLE + SGD7.1

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 SGD14.9

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

### CHIRASHI SGD22.9

Mix of sashimi including tuna, salmon belly aburi, scallop, white tuna, 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 +SGD2 (Recommended!)

### TANUKI KAISEN CHIRASHI SGD26.9

For the sashimi lovers! Uni, tuna, negitoro, salmon sashimi, aburi salmon belly, scallop, surf clam, sweet prawn, 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 +SGD2 (Recommended!)

### SASHIMI EBI FURAI DON 16.9

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

### SALMON KATSU CURRY 17.9

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

### GARLIC BUTTER CHICKEN\* SGD16.9

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 17.9

Juicy grilled Brazilian pork collar paired with smoky shishito peppers and topped with onsen egg, shimeji tempura, chives, and a savory shio garlic sauce

### SOBORO BEEF SGD14.9

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

### 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 chilli sauce

### 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



### LUNCH SET

Miso Soup, Green Salad, Green Tea

+3



### PREMIUM SET

Miso soup, Green Salad, Black Coffee / "Back to Work Beverage"

+6

## TEA

HOT & ICED

### GREEN TEA

In-house green tea, served hot or with ice

### MATCHA

Ceremonial grade matcha green tea powder from Kyoto

### LYCHEE KONNYAKU

Jasmine green tea, black tea, lychee, cranberry, lily blossoms. Sweet tasting & tangy

### FORTUNE COOKIE CHAI

Black tea, mallow blossom, safflower, cardamom, ginger, szechuan pepper, vanilla. Aromatic with caramel notes

### 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, Javanese), peach blossoms, dry peaches, ginger bits and flavouring. Aromatic & fruity

## COFFEE

HOT & ICED

### FRENCH PRESS COFFEE

Served hot or iced

## SAKE BY THE GLASS & BOTTLE

### KOZAEMON DAIGINJO

Fruity, good structure, easy drinking

### SAKARI YUZU SAKE

Junmai with pure yuzu juice Nishinomiya

### 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 shikuwasa lemon balances the sweetness of the umeshu in a way that it creates a new harmony

## WINE

### Sparkling

#### PROSECCO

Bottega, Millesimato Brut, Veneto, Italy 2017

### White

#### CHARDONNAY

Pierre Jean, France

#### SAUVIGNON BLANC

Bellevie Pavillon, France

### Red

#### MERLOT

Pierre Jean, France

#### SHIRAZ

Coopers Crossing, Australia

#### CABERNET SAUVIGNON

De Bortoli, Australia

[www.tanukiraw.com](http://www.tanukiraw.com)

90ml 180ml 300ml 720ml 1.8L

18 35 130

15 28 48 110

16 102

12 88 188

12 72

14 88

16/75

14/64

16/62

14/62

16/64

17/72

## COCKTAILS

### SAKE HONEY

Mizubasho sake, manuka honey, lemon

### PASSIONFRUIT DAIQUIRI

Appleton white rum, lemon, passionfruit syrup

### PEACH HIGHBALL

Whiskey, soda, peach bitters

### CHRYSANTHEMUM G&T

Chrysanthemum gin, tonic

### DRAGONFRUIT DAIQUIRI

White dragonfruit infused rum, lime juice, simple syrup, lavender bitters, pink dragonfruit

### YUZU SAKE SPRITZ

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

### LYCHEE MARTINI

Stolichnaya, Vedrenne litchi liqueur, lychee syrup

### OLD FASHIONED

Wild Turkey bourbon, simple syrup, orange bitters

### APEROL SPRITZ

Aperol, prosecco, soda

### LAVENDER MARGARITA

Codigo Blanco infused with butterfly pea, lime, simple syrup, lavender bitters

### CLASSIC MARTINI

Choice of Gin / Vodka + Dry / Dirty + Lemon Twist / Olive

## BEER

### Draft Beer

#### JENG IPA

Young Master Brewery

Jeng, Very Jeng, Super Jeng, Jeng AF, drink this IPA all day every day

#### SAPPORO PREMIUM

Sapporo Breweries

Refreshing lager with a crisp, refined flavor and a clean finish

#### STOUT OLD NO. 38

North Coast Brewing Co.

Smooth, firm-bodied stout with the toasted character and coffee notes of dark malts and roasted barley

## SODA

#### COKE

#### COKE ZERO

#### SPRITE

#### SODA WATER

#### GINGLE ALE

#### TONIC WATER

Fever-Tree

### Mineral Water

#### STILL

#### SPARKLING

Acqua Panna 750ml San Pellegrino 750ml

12

12

12

12

14

14

14

14

16

16

18

15

13

16

5

5

5

5

6

7

10

10

## NON-ALCOHOLIC COCKTAILS

### RASPBERRY HIGHBALL 10

Seedlip Grove, raspberry shrub, lemon, simple syrup, calamansi, soda water

### PASSIONFRUIT HIGHBALL 10

Seedlip Spice, passionfruit syrup, lemon, simple syrup, soda water

### WATERMELON YUZU 10

Watermelon juice, yuzu, simple syrup

### SPARKLING HOJICHA 12

Notes of nori seaweed, roasted hazelnut and delicate smoke, with dry and woody tannins

## 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



Tanuki Raw



tanukiraw

3-8pm



- 5 slices of Salmon Sashimi **SGD7**

Limited to 1 set per drink

- Lobster Salad & Salmon Bao **SGD5/pc**

Limited to 1 set per drink

- Freshly shucked oyster **SGD3/pc**

Limited to 6pcs per drink

- 11 grams of Uni **SGD10**

- Wine, Cocktails, and Beer **SGD11** onwards

Terms and Conditions apply

PRICES SUBJECT TO GST AND 10% SERVICE CHARGE

# Mother's Day Specials

## Truffle Yakiniku & Beef Tongue SGD25<sup>90</sup>

Sliced truffle beef tongue with pan-seared black angus short rib, onsen egg, and truffle soy sauce served over Tanuki Raw's signature mixed rice and Japanese pickles



## Miso Garlic Gindara SGD25<sup>90</sup>

Grilled miso garlic black cod, grilled broccoli, pickled ginger, and onsen egg served over Tanuki Raw's signature mixed rice



たぬき  
**TANUKI**  
— RAW —

# MAY

cocktail special



## TANUKI PALMER

SGD **19**

With temperatures rising, cool off and feel refreshed with this iced tea with a peach and yuzu twist! Bourbon, tea, lemon juice, yuzu, peach bitters.

Price is subject to GST and service charge. Image is for illustrative purposes only.