

### 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

#### **MENTAL OYSTER 7**

Freshly shucked oysters drizzled with lightly torched mentaiko mayo



#### **CHINMI CHILLI OYSTER 7**

Freshly shucked oysters topped with house-made green chinmi

#### 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 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 doubanijang 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 chili





#### For Sharing

#### **ONION & MUSHROOM** MISO SOUP 5

Warm miso soup with mushrooms, onions, seaweed and tofu

#### **BFFF GYOZA 10.9**

Pan-fried chopped US prime beef and onion gyoza served with sesame nonzu din



#### **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

#### **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

#### **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 Amberiack, 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**

lime, salad greens, tomato, and Japanese pickle

#### All About Fries



#### TRUFFLE FRIES 13.9



#### **MENTAIKO BEER CHEESE TWISTER FRIES 15.9**

Crispy seasoned curly fries with beer cheese, mentaiko mayo, shiro negi, chives and ship konhu

#### **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

Jmami 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, quacamole, 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 +SGD 1 (Recommended!)



#### CHIRASHI 24.9

+sgp 1 (Recommended!)

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

#### **SALMON KATSU CURRY 19.9**

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

#### **MENTAIKO SALMON ROASTED SEAWEED 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**

with our house-made Japanese curry, pickled ginger, and chives





- 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

**SATURDAYS WEEKDAYS** 4:00-8:00pm 4:30 - 9:00pm

Terms and Conditions apply

Rum

Appleton White 14

Plantation Dark 16

Teguila/Mezcal

Espolon Reposado 20

Machetazo Mezcal 18

Codigo Blanco 15

Sailor Jerry 16

# **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

Nikki from the Barrel 18

Canada Canadian Club 16

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

Reer

Draft Beer

**EASY TANUKI** 

**SESSION IPA** 

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

**SAPPORO PREMIUM** 10 / 12 Sapporo Breweries

Crisp, refined flavor and a clean finish

**SAPPORO PREMIUM BLACK 14 / 16** 

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 Schwennes 6 TONIC Fever-Tree 7

Mineral Water STILL Acqua Panna 10

SPARKLING San Pellegrino 10

#### Vodka/Infused Vodka Stolichnaya 14 Coffee Grey Goose 20

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 Smoother than our latte, lightly aerated milk, espresso

MOCHA 7 Espresso, with dark chocolate sauce, a bittersweet treat!

#### **Sake** by the glass & bottle 90ml 180ml 300ml 720ml 1.8L **KOZAEMON DAIGINJO** 18 35 Fruity, good structure, easy drinking DASSAI 45 16 48 102 Fruity floral aromas on the nose and a soft, clean finish **MIZUBASHO** 12 88 188 Floral sake with fruity and floral notes, balanced, smooth with a 72 BIJOFU TOKUBETSU HONJOZO 12 Soft sweetness and fruits fragrance, well balanced SHIKUWASA UMESHU 118 16 Mixed with the tropical citrus shikwasa lemon balances the sweetness of the umeshu in a way that it creates a new harmony 110 **SAKARI YUZU SAKE** 15 The purest Yuzu juice is mixed with a 75% polished Junmai sake 700ml base to create the cleanest and freshest of flavours

### Wines

**12** / 14

**12** / 14

BUBBLY Torresella Prosecco Extra Dry  Italy	HH Gls <b>12</b>	Gls <b>16</b>	62	8tl <b>75</b>
WHITE WINE Bellevie Sauvignon Blanc France	12	14	60	65
Pierre Jean Colombard Chardonnay		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				88

#### **SENCHA G&T 16**/18 Beefeater infused jibun sencha tea & sencha tea, tonic syrup, lime juice, soda water **OZE MIZU** 12/14 Mizubasho, lime, simple syrup, raspberry shrub, lemon slice 12/14 **UMESHU HIGHBALL** Wild Turkrey Bourbon, umeshu, soda water **CUCUMBER SOUTHSIDE 14**/16

HH / REG

**14**/18

**16**/18

Cocktails

**ROTATIONAL G&T ON TAP** 

with our friendly staff what's on tap today!

G&T on tap that rotates with brand new house-made flavours, check

MONDAY BLUES **14**/16 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 **16**/18

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

**HOJICHA MARTINI** Kozeamon, hojicha, Beefeater gin, lemon slice

**PANDAN NEGRONI** Beefeater gin, chendol gin, Campari, Carpano Antica

**16**/18 SPICY MARGARITA Codigo Blanco, Cointreau, lime, simple syrup, chilli padi, smoked chilli salt

### 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



