



## 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 katsuho 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 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 chimichili 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 katsuho 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 katsuho 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 black garlic sauce, topped with crispy katsuho 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>500</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>500</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



**Gin**  
*England*  
 Beefeater 14  
 Bombay Sapphire 16

Japan  
Ki No Tea 22

**Whisky**  
*America*  
Wild Turkey Bourbon 14

Canada  
Canadian Club 16

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**Rum**  
Appleton White 14  
Plantation Dark 16  
Sailor Jerry 16

**Vodka/Infused Vodka**  
Stolichnaya 14  
Grey Goose 20

**Tequila/Mezcal**  
Codigo Blanco 15  
Espolon Reposado 20  
Machetazo Mezcal 18

America  
Wild Turkey Bourbon 14

Canada  
Canadian Club 16

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COKE 5  
COKE ZERO 5  
SPRITE 5  
SODA WATER Schweppes 6  
GINGER ALE Schweppes 6  
TONIC Schweppes 6  
TONIC Fever-Tree 7

**STILL** Acqua Panna 10  
**SPARKLING** San Pellegrino 10

Espresso, with dark chocolate sauce, a bittersweet treat!

## Italy

 tanukiraw

## Sparkling hojicha

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