



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 chinmi chilli 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 +⁵⁰⁰1 (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 +⁵⁰⁰1 (Recommended!)

SALMON KATSU CURRY 19.9
Furikake-breaded panko crust salmon kastu 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
4:00-8:00pm

SATURDAYS
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

KOZAEAMON 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

Wines

BUBBLY

Torresella Prosecco Extra Dry
 Italy

WHITE WINE

Bellevie Sauvignon Blanc
 France

Pierre Jean Colombard Chardonnay

France

Domaine Maurice Tremblay

Chablis 2020
 France

Kindeli Blanco

New Zealand

RED WINE

Bellevie Merlot
 France

Coopers Crossing Shiraz

Australia

Il Bruno dei Vespa Primitivo

Salento IGT 2020
 Italy

Cocktails

HH / REG

ROTATIONAL G&T ON TAP 14/18

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

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

UMESHU HIGHBALL 12/14

Wild Turkey Bourbon, umeshu, soda water

CUCUMBER SOUTHSIDE 14/16

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

MONDAY BLUES 14/16

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

PEAR SPRITZ 14/16

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

YUZU SPRITZ 14/16

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

HOJICHA MARTINI 16/18

Kozeamon, hojicha, Beefeater gin, lemon slice

PANDAN NEGRONI 16/18

Beefeater gin, chendol gin, Campari, Carpano Antica

SPICY MARGARITA 16/18

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



Tanuki Raw



tanukiraw

PRICES SUBJECT TO GST AND 10% SERVICE CHARGE



Mother's Day Specials

Truffle Yakiniku & Beef Tongue SGD25⁹⁰

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

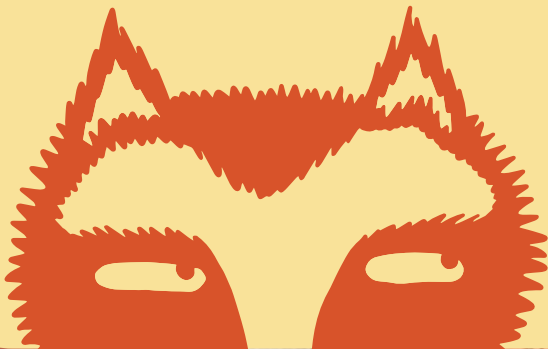


Miso Garlic Gindara SGD25⁹⁰

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



Bar Bites



Mac and Cheese Batons ^{SGD12}

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

Sawagani Crackles ^{SGD14}

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

Smoked Paprika Wings ^{SGD14}

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

Sashimi Tempura Crisps ^{SGD12}

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 ^{SGD22!}

Prices subject to GST and service charge



Mac and Cheese Batons

