



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 15 15 15 15 20 20
5 slices of sashimi Salmon Shiro Maguro Maguro Hotate Hamachi Swordfish

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 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 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 chopped 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 19.9
Pan-seared US black angus short rib, onsen egg, truffle soy sauce over Tanuki Raw's signature mixed rice

FOIE GRAS TRUFFLE YAKINIKU 25.9
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 16.9
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* 16.9
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 over white rice

SOBORO BEEF 16.9
US beef and onions slow braised in spiced Okinawa black miso with onsen egg, grated radish, shiro negi and pickles

TANUKI KAISEN CHIRASHI 26.9
For the sashimi lovers! Uni, tuna, negitoro, salmon sashimi, aburi salmon belly, scallop, swordfish, 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 22.9
Mix of sashimi including tuna, salmon belly aburi, scallop, swordfish, 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 + ^{SGD}1 (Recommended!)

SALMON KATSU CURRY 17.9
Furikake-breaded panko crust salmon curry lightly seasoned with Old Bay and served on Japanese white rice with pickled ginger and vegetable curry

MENTAIKO SALMON ROASTED SEAWEED 16.9
Seared salmon drizzled with creamy mentaiko, served with crispy roasted seaweed & onsen egg over our signature mixed rice

SASHIMI EBI FURAI 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

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 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

LUNCH SET +3
Miso soup, green salad, green tea

PREMIUM SET +10
Miso soup, green salad, Fizzy Peach or Watermelon Yuzu

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

Beer

Draft Beer

EASY TANUKI SESSION IPA 14

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 aromas from American hops. Be the first to try Easy Tanuki, an all-purpose session IPA

SAPPORO PREMIUM 12

Sapporo Breweries

Crisp, refined flavor and a clean finish

SAPPORO PREMIUM BLACK 16

Sapporo Breweries

Roasted dark malts complemented by a sweet, round fullness

YEBISU PREMIUM 14

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

Smoother than our latte, lightly aerated milk, espresso

MOCHA 7

Espresso, with dark chocolate sauce, a bittersweet treat!

Sake by the glass & bottle

KOZAEON 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 Gl

12

Gl

16

HH Btl

62

Btl

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

ROTATIONAL G&T ON TAP 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 18

Beefeater infused jibun sencha tea & sencha tea, tonic syrup, lime juice, soda water, that's right on tap!

OZE MIZU 14

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

UMESHU HIGHBALL 14

Wild Turkey Bourbon, umeshu, soda water

CUCUMBER SOUTHSIDE 16

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

MONDAY BLUES 16

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

PEAR SPRITZ 16

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

YUZU SPRITZ 16

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

HOJICHA MARTINI 18

Kozeamon, hojicha, Beefeater gin, lemon slice

PANDAN NEGRONI 18

Beefeater gin, chendol gin, Campari, Carpano Antica

SPICY MARGARITA 18

Codigo Blanco, 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



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

