

たぬき
TANUKI
RAW

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 SGD7/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, red tuna, white tuna, swordfish, 2 slcs each 3 slcs each snapper and hamachi

SALMON & UNI SGD28

5 slices of salmon and 11g of uni

SASHIMI SGD15 SGD15 SGD12

5 slices of sashimi Salmon Swordfish Tuna

UNI SGD18

11g of uni

JUST ROLL WITH IT



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 SGD17.9

Salmon and scallop wrapping a roll of snow crab, unagi, cucumber and avocado. Torched wasabi mayo, Tanuki Raw's oko sauce, crispy katsu flakes and chives



SUPERSTAR ROLL SGD17.9

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 sriracha chili lime mayo

FOR SHARING

ONION & MUSHROOM MISO SOUP SGD5

Warm miso soup with mushrooms, onions, seaweed and tofu



BEEF GYOZA SGD12.9

Pan-fried chopped US 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 chinmi chilli, beer cheese sauce, shio negi, 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, shio negi, crispy katsu boshi and nori powder



UNCLE HIRO'S CHICKEN SGD14.9

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

AMAEBI KARAAGE SGD9.9

Deep fried sweet shrimp

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

EDAMAME SGD6.9

Boiled soy beans lightly seasoned with sea salt

TRUFFLE EDAMAME SGD8.9

Boiled soy beans tossed in white truffle oil

HAPPY HOUR
5-8PM

FRESHLY SHUCKED OYSTERS SGD3/pc

Limited to 6pcs per drink

SASHIMI SGD7/5 slices

Limited to 1 set per drink

LOBSTER SALAD & SALMON BAO SGD5/pc

COCKTAILS SGD12 onwards

SEE DRINKS MENU FOR FULL LISTING OF HAPPY HOUR PRICING

Terms and Conditions apply

ALL ABOUT FRIES



TRUFFLE FRIES SGD13.9

Golden shoestring fries tossed in white truffle oil and topped with mushroom tempe, truffle mayonnaise, chives and shio konbu



MENTAIKO BEER

CHEESE FRIES SGD15.9

Golden shoestring fries topped with beer cheese, mentaiko mayo, shio negi, chives and shio konbu

MENTAIKO LOBSTER SALAD FRIES SGD17.9

Golden shoestring fries topped with chopped lobster salad, beer cheese, mentaiko mayo, shio negi, chives, and shio konbu



WHAM! FRIES SGD16.9

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



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

FUTO SUSHI

ABURI-STYLE

CHAR SIEW MISO SALMON SGD12.9/pair

Cubed and seared salmon sashimi marinated in our house char siew miso, made into a pair of sushi, topped with crispy sesame garlic and shio negi over our signature rice with seasoned seaweed

MENTAIKO BARA

SESAME SALMON SGD12.9/pair

Cubed salmon sashimi tossed in our house mentaiko, topped with crispy sesame and shio negi, made into a pair of sushi over our signature rice with seasoned seaweed

BARA WASABI TRUFFLE MAGURO

SGD12.9/pair

Cubed tuna sashimi tossed with chopeed fresh wasabi and truffle mayo, topped with shio konbu, chives and shio negi, made into a pair of sushi over our signature rice with seasoned seaweed

FOIE GRAS & GLAZED UNAGI SGD17.9/pair

Pan-seared foie gras and unagi glazed with black garlic sauce, topped with crispy katsu boshi and made into a pair of sushi over our signature rice with seasoned seaweed



CRISPY TEMPURA CRAB & CHILLI CHEESE SGD12.9/pair

Crispy battered crab and cheese stuffed inari sushi topped with our butter chilli sauce, topped with crispy katsu boshi, shio konbu and chives

LUNCH BOWLS

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 SGD25.9

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 KAISEI SGD16.9

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

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, 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



TANUKI KAISEI CHIRASHI SGD26.9

For the sashimi lovers! Uni, tuna, negitoro, salmon sashimi, aburi salmon belly, scallop, sea bream, 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 +SGD1



CHIRASHI SGD22.9

Mix of sashimi including tuna, salmon belly aburi, scallop, sea bream, 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 +SGD1



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

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

LUNCH SET

Miso soup, mochi, green tea

+4.5

Switch Rice Bowl to a Hearty Salad base

+1

Add Signature Mixed Rice

Tanuki Raw's signature mixed rice with chopped pickles, furikake and seasoned vinegar

+5

Add Japanese White Rice

+3

Add Black Truffle Shavings

Add fresh shaven black truffles over your favorite dish!

+7.1



WINE

SPARKLING

PROSECCO
Bottega, Millesimato Brut

HH/REG
12.8/62 14/72

WHITE

CHARDONNAY
Pierre Jean, France

HH/REG
12.9/68 14/70

SAUVIGNON BLANC
Bellevie Pavillon, France

12/59 14/66

RED

MERLOT
Pierre Jean, France

HH/REG
14/68 16/72

SHIRAZ
Coopers Crossing, Australia

12.8/62 13.8/68

DRAFT BEER

BEER CAN TROPICAL LAGER
Moon Dog Craft Brewery

An extremely drinkable tinny that's chock-full of tropical fruit character. Light and refreshing, it's perfect for Summer meriment and outdoor drinking with mates

HH/REG
10/12

OLD MATE PALE ALE
Moon Dog Craft Brewery

Bloody Old Mate... Did you hear old mate old mates old mate with old mate? Bloody unreal. This pale ale has got a real tasty clean maltiness with a peachy/citrusy hoppy twang. Old Mate loves it. Enjoy!

12/14

SODA

GINGER ALE SCHWEPES

TONIC SCHWEPES

COKE

COKE ZERO

SPRITE

6
5
5
5
5

MINERAL WATER

STILL ANTIPODES

SPARKLING ANTIPODES

DISTILLED THE SECRET MERMAID

7
7
2

SAKE - BY THE GLASS / BOTTLE

MIZUBASHO

Aromatic and slightly sweet, Junmai Ginjo, Aichi

12/88/188
90ml / 720ml / 1.8L

DASSAI 45

Balanced, slightly sweet and fruity, Junmai Daiginjo, Yamaguchi

16/48/102
90ml / 300ml / 720ml

TAKASAGO UMESHU

100% Organic Shirokaga plums infused with sake, sour and sweet

14/88
90ml / 500ml

KOZAEMON DAIGINJO

Fruity, good structure, easy drinking

18/35
90ml / 180ml

JAPANESE WHISKY

SUNTORY KAKUBIN

Classic blended whisky, light spice, notes of citrus and honey

14

NIKKA FROM THE BARREL

Full bodied whisky with notes of vanilla and winter spice

16



CLASSIC COCKTAILS

HH/REG

LYCHEE MARTINI

Vodka, lychee puree, fresh lemon

14/16

MARGARITA

Tequila, triple sec, fresh lime, agave nectar

12/15

TOM COLLINS

Gin, fresh lemon, lemon oleo saccharum, soda water

12/15

GIN & TONIC

Gin, lime, East Imperial Tonic

12/15

CLASSIC MARTINI

Choice of vodka / gin, dry vermouth, lemon zest / olive

15/17

SIGNATURE COCKTAILS

SAKE HONEY

Sake, fresh lemon, honey

12/15

WATERMELON COOLER

Sake, fresh watermelon, yuzu

14/16

NIIGATA NEGRONI

Sake, Rinomato aperitivo, dry vermouth, lavender bitters

12/15

CALAMANSI MOJITO

Rum, fresh calamansi, mint, soda water

14/16

THAI MILK TEA OLD FASHIONED

Whisky infused with Thai tea, clarified with milk

16/18

NON-ALCOHOLIC

WATERMELON YUZU

Fresh watermelon juice and yuzu

10

CALAMANSI MINT

Fresh calamansi, mint shaken with sugar, soda water

10

ICED HONEY LEMON

Black tea, honey, fresh lemon

10

LYCHEE SODA

Lychee, lemon, soda water

10

FRESH JUICE

Rotating selection of freshly squeezed juice

6.9



Tanuki Raw



tanukiraw

www.tanukiraw.com

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