

Daily Raw Bar

FRESHLY SHUCKED OYSTER 5/pc

Freshly shucked live raw oyster served with red wine vinaigrette

IKURA OYSTER 9/pc

Freshly shucked oyster topped with salmon roe

WASABI TARTAR OYSTER 7/pc

Freshly shucked oyster topped with a zesty lightly spicy wasabi and tartar sauce

MENTAI OYSTER 7/pc

Freshly shucked oyster drizzled with lightly torched mentaiko mayo

SPICY GARLIC OYSTER 7/pc

Freshly shucked oyster with a spicy and tangy garlic miso sauce

ASSORTED SALMON SASHIMI 17

3 slices each of salmon and salmon belly sashimi

HAMACHI SASHIMI 15

5 slices of yellowtail served with wasabi, shoyu, and pickles

TUNA SASHIMI 15 SGD

5 slices of tuna served with wasabi, shoyu, and pickles

ASSORTED SASHIMI 20

2 slices each of salmon, ama ebi, tuna, hamachi sashimi

Gunkan Sushi

MENTAIKO SALMON 8/pair

Sushi rice, nori sheet, seared mentaiko salmon cubes, ebiko, shiro negi

SPICY NEGITORO 8/pair

Sushi rice, nori sheet, spicy tuna cubes, chives, shiro negi

PRAWN SALAD 8/pair

Sushi rice, nori sheet, prawn salad, chopped shallots, cucumber, shiro negi

IKURA 8/pair

Sushi rice, nori sheet, salmon roe, cucumber slices

SPICY TRUFFLE UNAGI 8/pair

Sushi rice, nori sheet, spicy seasoned unagi, chives, shiro negi

Sharing Plates

TRUFFLE FRIES 14.9

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

PIZZA FRIES 14.9

Golden shoestring fries, house-made tomato pizza sauce, chives, mozzarella cheese and beef pepperoni

JEWEL HIRO CHICKEN 13.9

Bite sized crispy panko fried marinated boneless chicken topped with wasabi tartar sauce

PRAWN COCKTAIL 18

Chilled fresh jumbo prawns served with our in-house cocktail sauce

EDAMAME 6

Boiled Japanese soy beans lightly seasoned with sea salt

WHAM! FRIES 16.90

Vegetarian, umami cheese melted over golden shoestring fries, topped with marshmallow, Tanuki Raw spice, guacamole and sour cream

MENTAIKO FRIES 14.90

Crispy seasoned shoestring fries topped with beer cheese, mentaiko mayo, shiro negi, chives and shio konbu

SPICY ROASTED DRUMSTICKS 12.90

Roasted hot-wings tossed in our house-made Korean-style spicy dressing

ASSORTED TEMPURA 19.90

Crispy battered prawns, shiitake mushrooms, pumpkin, long beans and baby corn, served with daikon oroshi and house-made tempura

ASSORTED VEG TEMPURA 16.90

Crispy battered shiitake mushrooms, pumpkin, long beans, and baby corn, served with daikon oroshi and house-made tempura sauce

Greens & Soups

ICEBERG WEDGE SALAD 9.9

Crisp iceberg lettuce served with our special creamy sesame miso dressing and topped with crispy shallots, chives, and shio konbu

MUSHROOM MISO SOUP 5

Fragrant miso soup made from Tanuki Raw's own miso blend, mixed mushrooms, wakame, tofu, shiro negi, abura age, and daikon

Signature Donburi

JEWEL TRUFFLE GYU 21.9

Charcoal-grilled and sliced beef shortrib in Tanuki Raw's house-blend of sukiyaki sauce and truffle soy, onsen egg, pickles, shio konbu and chives over Tanuki Raw's signature mixed rice

-Change rice to Chilled Yuzu Udon noodles for a burst of citrus zest +SGD3 (Recommended!)

FOIE GRAS JEWEL TRUFFLE GYU 28.9

A Jewel exclusive creation, pan-seared foie gras and charcoal-grilled sliced beef shortrib served with Tanuki Raw's truffle soy and black garlic teriyaki sauce, onsen egg, pickles, shio konbu and chives over Tanuki Raw's signature mixed rice

-Change rice to Chilled Yuzu Udon noodles for a burst of citrus zest +SGD3 (Recommended!)

FOIE GRAS CHAR SIEW UNAGI 29.9

Pan-seared foie gras with charcoal-grilled char siew unagi topped with onsen egg, pickles, shio konbu, and chives over Tanuki Raw's signature mixed rice

Unagi may contain small bones that are edible and easily chewed

SOBORO BEEF DON 18.9

Slow-braised, minced US beef with mildly spicy black sugar miso sauce, onsen egg, grated radish, shiro negi, chives, and shio konbu over white rice

CHARCOAL-GRILLED CHAR SIEW UNAGI 28

Charcoal-grilled char siew unagi topped with onsen egg, pickles, shio konbu and chives over Tanuki Raw's signature mixed rice

Unagi may contain small bones that are edible and easily chewed

GARLIC TERIYAKI CHICKEN 19.9

Charcoal-grilled marinated boneless chicken cutlet glazed with our garlic teriyaki sauce with onsen egg, pickles, shio konbu and chives over Tanuki Raw's signature mixed rice

WASABI KARAAGE CHICKEN 20.9

Crispy panko-fried, marinated boneless chicken tenders topped with grated radish and wasabi tartar sauce, with onsen egg, pickles, shio konbu and chives over Tanuki Raw's signature mixed rice

TRUFFLE BEEF & SASHIMI DON (SURF AND TURF) 28.9

Jewel style sliced char grilled US beef shortrib with truffle soy and onsen egg paired with mixed sashimi of botan ebi, salmon, seared salmon belly, hamachi and spicy negi toro, served over onsen egg, pickles, shio konbu and chives over Tanuki Raw's signature mixed rice

Please understand that the seafood can't be substituted and is served raw -Change rice to Chilled Yuzu Udon noodles for a burst of citrus zest +SGD3 (Recommended!)

Donburi, be happy

HAPPY SET (Lunch, until 3pm) +5

Includes mushroom miso soup and green tea

Happy set is available till 3pm

SALMON DON 22.9

Salmon sashimi, salmon belly aburi, snow crab, ikura and pickles over Tanuki Raw's signature mixed rice

Please understand that the seafood can't be substituted

-Change rice to Chilled Yuzu Udon noodles for a burst of citrus zest +SGD3 (Recommended!)

SPICY SALMON DON 18.9

Spicy marinated salmon cubes with chopped onions, cucumber, shredded chilli pepper, chopped tamago, shiro negi, chives and shio konbu over Tanuki Raw's signature mixed rice

MENTAIKO SALMON DON 24.9

Fresh seared salmon cubes, topped with creamy mentaiko mayo sauce ebiko sprinkle over onsen egg, pickles, shiro negi shio konbu chives over Tanuki Raw's signature mixed rice

SPICY MENTAICO DON 24.9

Fresh chopped spicy fatty tuna and mentaiko salmon and pickles over Tanuki Raw's signature mixed rice

JEWEL CHIRASHI 28.9

Botan ebi, hamachi, salmon, spicy negitoro, snow crab, ikura, and pickles over Tanuki Raw's signature mixed rice

Please understand that the seafood can't be substituted and is served raw

-Change rice to Chilled Yuzu Udon noodles for a burst of citrus zest +SGD3 (Recommended!)

COD KATSU DON 23.90

Deep-fried battered haddock drizzled with sesame cheese sauce, fried shallots, onsen egg, pickles, and daikon over Tanuki Raw's signature mixed rice

CRISPY FISH CURRY DON 22.9

Deep-fried panko-coated haddock, with mildly spicy curry sauce, onsen egg, fried shallots, daikon oroshi, shio konbu, and chives over white rice

SEARED YUZU SALMON DON 23.9

zesty yuzu honey salmon torched and served with onsen egg, pickles, lemon shiro negi, cucumber slices, shio konbu chives, over Tanuki Raw's signature mixed rice

-Change rice to Chilled Yuzu Udon noodles for a burst of citrus zest +SGD3 (Recommended!)

JEWEL TEMPURA DON 24.9

Crispy battered prawns, shiitake mushroom, long beans, baby corn and pumpkin drizzled over with sweet soy glaze, onsen egg and pickles over Tanuki Raw's signature mixed rice

CRISPY FRIED TOFU CURRY 16.90

Deep fried crispy coated tofu with vegetarian curry, daikon oroshi, shironegi, fried shallots, pickles over white rice

VEG TEMPURA DON 18.9

Shiitake mushroom, long beans, baby corn and pumpkin drizzled over with sweet soy glaze and pickles over white rice

PRICES ARE SUBJECT TO GST AND SERVICE CHARGE

empireeats



Tanuki Raw tanukiraw

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TANUKI
RAW



Changi Airport Staff Meal Available
Mondays-Fridays till 3pm
Excluding Weekends & PH

Sandwiches

All sandwiches come with a serving of fries

THE WORLD is FLAT

Truffle Roast Beef Melt SGD 22

Stacked sliced roast US beef shortrib, onions, melted cheese, truffle mayonnaise, lettuce, and tomato in locally produced multigrain bread

Snow Crab & Avocado Sandwich SGD 29⁹⁰

Steamed snow crab tossed with light mayo, topped with guacamole, fried shallots, lettuce and tomato in locally produced multigrain bread

Spicy Chicken & Mushroom Melt SGD 19

Crispy battered fried chicken fillet topped with spicy butter mayo, melted cheese, lettuce, and tomato in locally produced multigrain bread

Jalapeño Ranch Fried Chicken Sandwich SGD 18

Crisp fried buttermilk and spice marinated chicken with jalapeno ranch dressing, cheese, lettuce and tomato in locally produced multigrain bread

Pastrami Melt SGD 24

Sliced house-cured US beef pastrami with melted cheese, special sauce, onions, tomato, and lettuce in locally produced multigrain bread

Crispy Fish Sandwich SGD 23

Lightly crisp panko crusted seasoned haddock fillets with sesame dressing, cheese, lettuce and tomato in locally produced multigrain bread

BBQ Chicken SGD 18⁹⁰

Char grilled chicken fillet glazed with house made BBQ sauce, topped with melted cheese and fried shallots, lettuce, tomato in locally produced multigrain bread

Croquette and Mushroom SGD 16⁹⁰

Pumpkin croquettes, truffle mushroom tempeh, tomatoes, lettuce, cheese slices in locally produced multigrain bread

Sourdough + SGD 1

Change bread to sourdough, with oat nuts

Images shown are for illustrative purposes only
Prices are subject to GST and service charge



Fancy Cocktails

Cocktail on tap

We start with Compendium Spirits' Rojak Gin. Traditionally, gin is made with a grain; however, this uses fermented honey. The inclusion of juniper, lemon peel, and torched ginger lends this gin a unique flavor profile that echoes the beloved local hawker dish, Rojak.

Next we add our house-made raspberry shrub to give the sling more complexity and texture. Stir in Cointreau, Benedictine, and cherry brandy as well as lemon and pineapple for the tropical, lightly sweet notes, and top it with a touch of lager and tea foam made from local tea maker Ette Tea's "The Moon Represents My Heart"

Singapore Sling ^{SGD25}

Compendium Rojak Gin, Cointreau, Benedictine, cherry brandy, lemon, pineapple, raspberry, lager, tea foam

All-Day Daiquiris feat. Rums of Asia!

Daiquiris suitable for any time of the day, created with rums made in our very own continent.

Compendium Daiquiri ^{SGD22}

*Singapore
Compendium Rum, lime, sugar*

Chalong Bay Daiquiri ^{SGD18}

*Thailand
Chalong Bay Rum, lime, sugar*

Don Papa Daiquiri ^{SGD20}

*The Philippines
Don Papa Rum, lime, sugar*

Sake

Kozaemon Daiginjo ^{SGD18 SGD35 SGD130}

*Light Daiginjo with aromatic fragrance, 90ml 180ml 720ml
Mizunami*

Pairs well with Chirashi Don

S Tokyo Matsumidori ^{SGD18 SGD35 SGD130}

*Junmai Ginjo 90ml 180ml 720ml
Kanagawa*

Pairs well with Truffle Gyu

Sakari Yuzu Sake ^{SGD15 SGD28 SGD110}

*Junmai with pure yuzu juice 90ml 180ml 720ml
Nishinomiya*

Peach Nigori Sake ^{SGD15 SGD28 SGD110}

*Nigori sake with peach juice 90ml 180ml 720ml
Nagano*

Cocktails

SG & Tonic ^{SGD16}

*Compendium Rojak Gin, tonic water,
A truly Singaporean G&T*

Cucumber Gimlet ^{SGD16}

Gin, lime, cucumber bitters

Sake Bellini ^{SGD16}

Peach sake, prosecco

Yuzu Sake Spritz ^{SGD16} ^{Low ABV}

Yuzu sake, prosecco, calamansi

Hojicha Spritz ^{SGD18} ^{Low ABV}

Sparkling Hojicha, sake, prosecco, lemon

Lavender Margarita ^{SGD18}

Tequila, butterfly pea, lime, lavender bitters

Negroni ^{SGD18}

Gin, Campari, sweet vermouth

Mezcal Mule ^{SGD18}

Mezcal, ginger, lime, soda

Raspberry Colada ^{SGD18}

Rum, clarified pineapple milk punch, raspberry foam

Beer

Lager ^{SGD15}

Young Master, Hong Kong ^{SGD55} Jug

Rotational Tap ^{SGD17}

Ask your server what's available today! ^{SGD65} Jug

Apple Cider ^{SGD16} ^{Bottle}

The Hills Cider Company, Australia

Old No. 38 Stout ^{SGD16} ^{Bottle}

North Coast Brewing, USA

Non-Alcoholic

Another Lager <0.5% ^{SGD11} ^{Can}

Heaps Normal, Australia

Wine

Sparkling

Prosecco (n.v) ^{SGD16/75}

*Glera
Torresella
Eastern Veneto, Italy
(green apples and white flowers)*

Prosecco Rosé Brut 2019 ^{SGD16/75}

*Glera & Pinot Nero
Torresella
Eastern Veneto, Italy
(citrus and red berries)*

White

Sauvignon Blanc 2020 ^{SGD14/65}

*Bellevie Pavillion
Bordeaux, France
(fruity, citrus, elderberry)*

Chardonnay & Colombard 2021 ^{SGD16/75}

*Pierre Jean
Gascogne, Southwest France
(apples, pears, tropical fruit)*

Red

Merlot 2021 ^{SGD14/65}

*Bellevie Pavillion
Bordeaux, France
(ripe fruits, blackberries, blackcurrants)*

Shiraz 2020 ^{SGD16/75}

*Coopers Crossing
Riverina, Australia
(cherries, spice, sweet oak)*

Non-Alcoholic Cocktails

SAICHO

Saicho uses single origin tea. Cold brewed for 24 hours, to extract the most delicate and complex flavours. Then sparkling the drink to enhance the flavour of the tea

Sparkling Hojicha SGD12

Notes of nori seaweed, roasted hazelnut and delicate smoke, with dry and woody tannins

Sparkling Yuzu & Ginger SGD11

Yuzu juice, homemade young ginger syrup, soda water

SEEDLIP

The world's first distilled non-alcoholic spirits "What to drink when you're not drinking"


Raspberry Highball SGD11

Seedlip Grove, raspberry shrub, soda

Passionfruit Highball SGD11

Seedlip Spice, passionfruit syrup, lemon, soda

Sodas

-  **Coke** SGD5
- Coke Zero** SGD5
- Sprite** SGD5
- Ginger Ale** Schweppes SGD5
- Tonic Water** Schweppes SGD5
- Soda Water** Schweppes SGD5
- Cranberry / Pineapple / Orange Juice** SGD6
- Without Ice +SGP1

Coffee

-  **Espresso** SGD4
-  **Long Black** SGD5
-  **Cafe Latte** SGD5
-  **Cappuccino** SGD5

Teas

-  **Colonial Breakfast** SGD5
- Pandan Earl Grey** SGD5
- Chamomile Lavender** SGD5
- Tigress Mint** SGD5
- Jibun Sencha** Green Tea SGD5
- Iron Goddess** Oolong Tea SGD5
- Fortune Cookie Chai** SGD5
- The Moon Represents my Heart** Milk Oolong SGD5

Premium Tonics

-  **Indian Tonic** Fevertree SGD8

Spirits Add Cocktail / Premium Tonic + SGD2, Make it a Martini + SGD5

Whisky

Japan
Nikka Coffey Grain 22
Nikka Coffey Malt 28
Nikka From The Barrel 20

America
Wild Turkey Bourbon 14
Jim Beam 14
Makers Mark 16
Michters Bourbon 20
Jack Daniels 14
Bulleit Rye 20
High West Double Rye 20
Michters Rye 20
Angles Envy Bourbon 20

Cognac

Martell VSOP 22

Whisky

Canada
Canadian Club 16

Australia
Hellyers Road Single Malt 20

Scotland
Johnnie Walker Black 16
Chivas Regal ^{12 Years} 18
Glenfiddich ^{12 Years} 22
Monkey Shoulder 18
Macallan 12 Double Cask 30
Bruichladdich Classic 20
Laphroaig ^{10 Years} 22
Lagavulin ^{16 Years} 30

Ireland
Jameson ^{12 Years} 16

France
Armorik Double Maturation 20

Gin

India
Greater Than 20
Hapusa 20

Sri Lanka
Colombo Dry 16

Japan
Ki No Tea 22

Australia
Prohibition 22
Ink 25
Prohibition Shiraz Barrel 26
Prohibition Field Blend Shiraz 26
Prohibition Juniperus 28
Prohibition Moonlight 28

England
Beekeeper 14
Bombay Sapphire 16
Tanqueray ^{10 Years} 18
Bloom 18
Cambridge Japanese Gin 27

Gin

Scotland
Hendricks 20
Botanist 18

Germany
Fishers 25

France
Citadelle 18

Spain
Santamania Lola & Vera 20

America
Koval 20

Kenya
Procera Blue Dot 35

Gin

Singapore
Brass Lion 22
Brass Lion Butterfly Pea 22
Rojak 16
Chendol 20
Paper Lantern 20

Rum

Bacardi Carta Blanca 16
Chalong Bay 16
Bacardi Ocho 20
Diplomatico Mantuano 18
Don Papa 18
Mekhong 16
Plantation Dark 16
XM Rum 16
Sailor Jerry 16
Appleton Jamaican Gold Rum 16

Vodka

Absolut Blue 16
Stolichnaya 14
Kettle One 16
Grey Goose 20
Belvedere 20
Pinkney Bend 20

Tequila / Mezcal

Espolon Reposado 16
Machetazo 18
Codigo Blanco 15
Espolon Blanco 14

Others

Ceylon Arrack 16
Barsol Pisco 16



Prices are subject to GST and service charge

See Happy Hour menu for Happy Hour prices

Mother's Day Menu

Okonomiyaki Pancakes

Crab Okonomiyaki ^{SGD17}

Fluffy cabbage pancakes with okonomiyaki sauce and mayonnaise, Japanese mustard greens, crab salad, onsen egg, fried shallots, chives, shio konbu

Pastrami Okonomiyaki ^{SGD15}

Fluffy cabbage pancakes with okonomiyaki sauce and mayonnaise, Japanese mustard greens, house-cured US beef pastrami, onsen egg, ao nori ko, chives, shio konbu

Spicy Salmon Okonomiyaki ^{SGD15}

Fluffy pancakes with okonomiyaki sauce and mayonnaise, Japanese mustard greens, spicy salmon mix, shredded chilli pepper, chives shio konbu

Cocktail Pairing

Rosé Rendezvous ^{SGD20}

Tequila, Citrus, Sparkling Rose

Sake Pairing

S Tokyo Matsumidori ^{SGD18} (90ml)

Junmai Ginjo



Rosé Rendezvous



Spicy Salmon Okonomiyaki

THE WORLD is FLAT

MAY

COCKTAIL SPECIAL



MOTHER'S DAY FIZZ

SGD **20**

Celebrate with Mom on mother's day
with a lovely spritz that is both
citrusy and refreshing!
Widges gin, orange grapefruit
reduction, lime juice, prosecco.

DAILY HAPPY HOUR

Mondays - Saturdays
3pm-7pm

Sundays
All-Day

Sips

Please refer to regular menu
for full listing of drinks

Beer SGD11 Glass / **40** Jug
Lager by Young Master

Wine SGD12
Merlot / Sauvignon Blanc / Prosecco /
Prosecco Rose ^{SGD14}

Cocktails SGD14
Sake Bellini / Yuzu Spritz / Cucumber Gimlet / SG & Tonic

**Premium
Cocktails SGD16**
Negroni / Lavender Margarita / Hojicha Spritz /
Mezcal Mule / Raspberry Colada

**Non-Alcoholic
Cocktails SGD11**
Sparkling Yuzu & Ginger / Raspberry Highball /
Passionfruit Highball / *Sparkling Hojicha* ^{SGD12}

**Non-Alcoholic
Beer SGD11**

Please refer to main menu for cocktail ingredients

Eats

Please refer to regular menu
for full listing of food items

Fresh Oysters SGD3/pc
Limited to 6 pcs per drink

**Fresh Oysters
w/ Toppings SGD5/pc**
Topped with Wasabi Tartar / Spicy Garlic / Mentaiko

**Fresh Oysters
w/ Ikura SGD7**

Prawn Cocktail SGD8
Limited to 1 portion per drink

Salmon Sashimi*
SGD9
5 slices of fresh salmon sashimi

*Salmon Sashimi promo on Sunday is from 3-7pm



kid's menu

tempura meal

\$9⁹⁰

2 pieces of deep fried prawn tempura, chilled honey butter sweet corn, watermelon cubes, served with white rice. Wash it down with free-flow Ribena.

chicken meal

\$9⁹⁰

Grilled chicken with butter teriyaki sauce, watermelon cubes, chilled honey butter sweet corn, served with white rice. Wash it down with free-flow Ribena.

fried chicken & chips meal

\$9⁹⁰

Deep fried crispy midwings. Served with cheesy fries and chilled honey butter sweet corn. Wash it down with free-flow Ribena.

fish meal

\$9⁹⁰

Crispy fried fish with sesame cheese sauce, watermelon cubes, chilled honey butter sweet corn, served with white rice. Wash it down with free-flow Ribena.

