



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 kombu

IKURA OYSTER SGD9/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, tuna, surf clam, sweet prawn 2 slcs each 3 slcs each and yellowtail

SALMON & UNI SGD28

5 slices of salmon and 11g of uni

SASHIMI SGD15 SGD15 SGD15

5 slices of sashimi Salmon Tuna Hokkigai

UNI SGD15

11g of uni

JUST ROLL WITH IT

TEMPURA AUTUMN MAKI SGD19.9

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

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 SGD18.9

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 SGD18.9

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

DEEP-FRIED SEAWEED TACOS

2 / 3 tacos

HAMBURGUESA LOCO! SGD14/19

Wagyu beef, sliced cheddar, greens, grilled onion, sweet relish, and our secret sauce

CALIFORNIA DREAMIN' SGD16/23

Torched Norwegian salmon, fresh avocado, Japanese sushi rice, drizzled mentaiko sauce

OLD MAN AND THE SEA SGD17/24

Cubed tuna sashimi, greens, prawn roe, and wasabi mayo

STRIKE TOTO SGD24/35

Pan-seared foie gras, grilled unagi, sliced sweet egg, greens, chives, and black garlic sauce

FANCY DELICIOUS SGD26/37

Hokkaido sea urchin, minced tuna belly, salmon roe, chives, and Japanese sushi rice

FOR SHARING

TRUFFLE HAMACHI CARPACCIO SGD24

Greater Amberjack topped with truffle soy, chives, negi and shio kombu, Limited portions daily

TRUFFLE SCALLOP CARPACCIO SGD24

Scallop topped with truffle soy, chives, negi and shio kombu, Limited portions daily

ONION & MUSHROOM

MISO SOUP SGD5

Warm miso soup with mushrooms, onions, seaweed and tofu

BEEF GYOZA SGD12.9

Pan-fried chopped 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 chimi chili sauce, beer cheese sauce, shiro negi and 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, shiro negi, crispy katsuo boshi and nori powder

UNCLE HIRO'S CHICKEN SGD13.9

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

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

CHILLED YUZU UDON NOODLES

Add a burst of refreshing citrus zest!

TRUFFLE YAKINIKU SGD24.9

Our famous 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 SGD29.9

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 SGD20.9

Our signature chilled yuzu udon noodles, fresh tuna with soy lime, salad greens, tomato, and Japanese pickle

GOURMET BURGERS

MAKE IT NICE SGD21

Two wagyu beef patties, two slices of cheddar cheese, greens, tomato, sweet relish, grilled onion, bacon, and our special sauce on a buttered brioche bun, served with a side of chips

I BOUGHT BITCOIN IN 2012 SGD26

Pan-seared foie gras, truffle mushrooms, wagyu beef patty, sliced cheddar, greens, grilled onion, and truffle mayo on a buttered brioche bun, served with a side of chips

ALL ABOUT FRIES

TRUFFLE FRIES SGD13.9

TWISTER TRUFFLE FRIES + SGD1 Golden shoestring fries tossed in white truffle oil and topped with mushroom tempe, truffle mayonnaise, chives and shio kombu

MENTAIKO BEER CHEESE

TWISTER FRIES SGD15.9

Crispy seasoned curly fries with beer cheese, mentaiko mayo, shiro negi, chives and shio kombu

MENTAIKO LOBSTER SALAD

TWISTER FRIES SGD17.9

Crispy seasoned curly fries with chopped lobster salad, beer cheese, mentaiko mayo, shiro negi, chives, and shio kombu

IMPOSSIBLE™ TOBAN CHILLI

TWISTER FRIES SGD15.9

Crispy seasoned curly fries with Impossible™ meat toban chili, beer cheese, shiro negi, chives & shio kombu

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

WHAM! FRIES SGD16.9

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

RICE SO NICE

TRUFFLE YAKINIKU SGD22.9

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 SGD28.9

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 KAISEN SGD19.9

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

CHIRASHI SGD24.9

Mix of sashimi including tuna, salmon belly aburi, scallop, 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 +SGD2 (Recommended!)

TANUKI KAISEN CHIRASHI SGD28.9

For the sashimi lovers! Uni, tuna, negitoro, salmon sashimi, aburi salmon belly, scallop, surf clam, sweet prawn, 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 +SGD2 (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

GARLIC BUTTER CHICKEN* SGD18.9

Pan-fried chicken outlet, 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

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 19.9

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

HEARTY SALAD

Mix of romaine lettuce, butter lettuce & cherry tomatoes with ginger dressing

5

Switch Rice Bowl to a Hearty Salad base

+2

Add Signature Mixed Rice

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

+5

Add Black Truffle Shavings

Add fresh shaven black truffles over your favorite dish!

+7.1

PRICES SUBJECT TO GST AND 10% SERVICE CHARGE

Recommended Healthy Option Vegetarian Spicy

TEA

HOT & ICED

GREEN TEA

In-house green tea, served hot or with ice

MATCHA

Ceremonial grade matcha green tea powder from Kyoto

LYCHEE KONNYAKU

Jasmine green tea, black tea, lychee, cranberry, lily blossoms. Sweet tasting & tangy

FORTUNE COOKIE CHAI

Black tea, mallow blossom, safflower, cardamom, ginger, sechuan pepper, vanilla. Aromatic with caramel notes

PEACH PERFECT

Full bodied black tea with a slight fruit sweetness paired with a hint of spice. This pitch perfect blend of black tea (Assam, Javanese), peach blossoms, dry peaches, ginger bits and flavouring. Aromatic & fruity

COFFEE

HOT & ICED

FRENCH PRESS COFFEE

Served hot or iced

SAKE BY THE GLASS & BOTTLE

KOZAEMON DAIGINJO

Fruity, good structure, easy drinking

SAKARI YUZU SAKE

Junmai with pure yuzu juice Nishinomiya

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 shikuwasa lemon balances the sweetness of the umeshu in a way that it creates a new harmony

90ml 180ml 300ml 720ml 1.8L

18 35 130

15 28 48 110

16 102

12 88 188

12 72

14 88

WINE

Sparkling

HH/REG

PROSECCO

Bottega, Millesimato Brut, Veneto, Italy 2017

12/68 16/75

White

CHARDONNAY

Pierre Jean, France

12/58 14/64

SAUVIGNON BLANC

Bellevie Pavillon, France

- 16/62

Red

MERLOT

Pierre Jean, France

12/58 14/62

SHIRAZ

De Bortoli, Australia

64 16/72

CABERNET SAUVIGNON

De Bortoli, Australia

- 17/72



Tanukiraw



tanukiraw

BEER

Draft Beer

HH/REG

JENG IPA

Young Master Brewery

Jeng, Very Jeng, Super Jeng, Jeng AF, drink this IPA all day every day

12.9/15

SAPPORO PREMIUM

Sapporo Breweries

Refreshing lager with a crisp, refined flavor and a clean finish

11/13

STOUT OLD NO. 38

North Coast Brewing Co.

Smooth, firm-bodied stout with the toasted character and coffee notes of dark malts and roasted barley

16

NON-ALCOHOLIC COCKTAILS

RASPBERRY HIGHBALL

Seedlip Grove, raspberry shrub, lemon, simple syrup, calamansi, soda water

10

PASSIONFRUIT HIGHBALL

Seedlip Spice, passionfruit syrup, lemon, simple syrup, soda water

10

WATERMELON YUZU

Watermelon juice, yuzu, simple syrup

10

SPARKLING HOJICHA

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

12

PRICES SUBJECT TO GST AND 10% SERVICE CHARGE

NON-ALCOHOLIC COCKTAILS

SEEDLIP

THE WORLD'S FIRST DISTILLED NON-ALCOHOLIC SPIRITS

"WHAT TO DRINK WHEN YOU'RE NOT DRINKING"

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.

JAPANESE WHISKY

SUNTORY KAKUBIN

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

14/168

NIKKA FROM THE BARREL

Full-bodied whisky with notes of vanilla and winter spice

16/228

NIKKA COFFEY GRAIN

Single grain whisky with notes of toffee, and sweet corn

20/328

COCKTAILS

HH / REG

SAKE HONEY

Mizubasho sake, manuka honey, lemon

10 / 12

PASSIONFRUIT DAIQUIRI

Appleton white rum, lemon, passionfruit syrup

10 / 12

PEACH HIGHBALL

Whiskey, soda, peach bitters

10 / 12

CHRYSANTHEMUM G&T

Chrysanthemum gin, tonic

10 / 12

DRAGONFRUIT DAIQUIRI

White dragonfruit infused rum, lime juice, simple syrup, lavender bitters, pink dragonfruit

12 / 14

YUZU SAKE SPRITZ

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

12 / 14

LYCHEE MARTINI

Stolichnaya, Vedrenne litchi liqueur, lychee syrup

12 / 14

OLD FASHIONED

Wild Turkey bourbon, simple syrup, orange bitters

12 / 14

APEROL SPRITZ

Aperol, prosecco, soda

14 / 16

LAVENDER MARGARITA

Codigo Blanco infused with butterfly pea, lime, simple syrup, lavender bitters

14 / 16

CLASSIC MARTINI

Choice of Gin / Vodka + Dry / Dirty + Lemon Twist / Olive

16 / 18

SODA

COKE

5

COKE ZERO

5

SPRITE

5

SODA WATER

5

GINGLE ALE

6

TONIC

Fever-Tree

7

Mineral Water

STILL

Acqua Panna 750ml

10

SPARKLING

San Pellegrino 750ml

10

www.tanukiraw.com



- 5 slices of Salmon Sashimi ^{SGD}7

Limited to 1 set per drink

- Lobster Salad & Salmon Bao ^{SGD}5^{pc}

Limited to 1 set per drink

- Freshly shucked oyster ^{SGD}3^{pc}

Limited to 6pcs per drink

- 11 grams of Uni ^{SGD}10

- Wine, Cocktails, and Beer ^{SGD}10 onwards

Terms and Conditions apply

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

たぬき
TANUKI
— RAW —

MAY

cocktail special



TANUKI PALMER

SGD **19**

With temperatures rising, cool off and feel refreshed with this iced tea with a peach and yuzu twist! Bourbon, tea, lemon juice, yuzu, peach bitters.

Price is subject to GST and service charge. Image is for illustrative purposes only.

たぬき
TANUKI
RAW

Happy Hour Daily!

5-8pm

COCKTAILS

SAKE HONEY

Mizubasho sake, Manuka honey, fresh lemon

CLASSIC MARTINI

Choice of Gin / Vodka + Dry / Dirty
+ Lemon Twist / Olive

CHRYSANTHEMUM FRENCH 75

A refreshing classic cocktail made with gin infused
with chrysanthemum, fresh lemon, sugar,
and prosecco

LYCHEE MARTINI

Vodka, lychee puree, fresh lemon

SAKURA SAKE SPRITZ

Sakura sake, prosecco, lemon juice,
raspberry syrup and soda

YUZU SAKE SPRITZ

Yuzu sake, prosecco, calamansi juice, sugar, soda

OLD FASHIONED

Bourbon, sugar, bitters

HAPPY HOUR, EVEN HAPPIER!

SGD7 for 5 slices of salmon sashimi

SGD3 per freshly shucked oyster, and for only SGD10 for 11 grams of fresh uni

SGD12 onwards for cocktails for the perfect pairing

Raw
Bar

SALMON SASHIMI

5 slices

LOBSTER SALAD & SALMON BAO

Limited to 1 per drink

FRESHLY SHUCKED OYSTER

Limited to 6pcs per drink

UNI

11 grams of uni

COCKTAILS

Terms and Conditions apply.
Eating raw shellfish increases the risk of foodborne illness

NON-ALCOHOLIC

Please refer to our a la carte menu for the list on non-alcoholic beverages

DRAFT BEER

LAGER

Young Master Brewery

Clean, crisp base and new world hops for
added flavour punch

JENG IPA

Young Master Brewery

Jeng, Very Jeng, Super Jeng, Jeng AF,
drink this IPA all day everyday

WINE

PROSECCO

Bottega, Millesimato Brut, Veneto, Italy 2017

CHARDONNAY

Pierre Jean, France

MERLOT

Pierre Jean, France

FEATURED SAKE

DASSAI 45

Balanced, slightly sweet
and fruity, Junmai
Daiginjo, Yamaguchi

SHIKUWASA UMESHU

Aged Plum wine mixed with
Okinawan Kalamansi, sour and sweet,
easy to drink, Wakayama

CRAFT SPIRITS

KILCHOMAN

MACHIR BAY

SINGLE MALT SCOTCH WHISKY

The high proportion of bourbon barrel aging
creates a distinct balance of classic Islay
character and fresh floral complexity. Lemon
zest, vanilla and distinct coastal influence
give way to floral intensity, juicy peaches,
pears, and wafts of rich spices.

KOVAL

CHICAGO, USA

ORGANIC SINGLE BARREL BOURBON

Aged in a charred new American oak barrel,
millet and corn learn to complement each
other. Notes of mango chutney, while the millet
renders a soft whisper of vanilla throughout.
This pair finishes with peppery caramel, into a
wisp of clove-spiked tobacco. Small Batch.
Single Barrel. Unfiltered. Heart cut. Organic.