

COLD

- CRAB SALAD18
- Mango, avocado, wakame, won ton, kanikama
- SALMON TACOS*17
- Salmon-truffle tartar in wonton taco, jalapeño, avocado
- SALMON TRUFFLE PEAR*18
- Yuzu lemon, dry miso, truffle oil
- TUNA TATAKI*18
- Daikon, micro mix, ponzu
- TORO TARTAR*36
- Ponzu, sesame cracker
- TANUKI CEVICHE*19
- Catch of the day, peppers, red onion, leche de tigre
- SALMON PIZZA / TUNA*18
- Tortilla, pickled onion, avocado, truffle oil, tomato, serrano peppers, eel sauce
- YELLOWTAIL TIRADITO*18
- Agave yuzu dressing, dry miso, micro cilantro
- OCTOPUS TIRADITO24
- Lemon, olive oil, peppers, cilantro
- WAGYU CARPACCIO27
- Ginger garlic, sesame oil



HOT

- MISO SOUP8
- Dashi, miso, tofu, nori, scallions
- WAGYU BEEF KATSU SANDO32
- Shokupan bread, yuzu aioli
- BUTTERFLY CHICKEN WINGS19
- SP Sesame seed, scallion, chili garlic
- TUNA CRISPY RICE19
- Jalapeño, asian sauce
- BAO BUNS18
- Pork / shrimp
- SHRIMP TEMPURA18
- Micro greens, spicy mayo
- ROCK SHRIMP TEMPURA19
- Kochujang aioli
- CHICKEN POPPERS16
- Kararge chicken, yuzu aioli
- CRAB RANGOON16
- Crab, cream cheese, sweet chili
- WAGYU TACOS 3pc16
- Wagyu with avocado puree in wonton taco
- PORK RIBS25
- Japanese BBQ
- TRUFFLE SCALLOPS32
- Shiso butter, truffle miso
- WAGYU BEEF HOT STONE29
- Sesame dipping sauce
- WAGYU SLIDERS 2 pcs22
- Brioche Slider, Sakura cheese, pickled veggies, fries

VEGETARIAN

- EDAMAME11
- VT VG SP Salty
- spicy +1
- SHISHITO PEPPERS12
- VT VG Yuzu miso glaze
- GUACAMOLE14
- VT VG Red onions, serrano peppers, cilantro, lime
- HUMMUS16
- VT VG Pita bread and crudités
- CRISPY BRUSSELS SPROUTS14
- VT VG Yuzu truffle dressing, cherry tomatoes, cashews
- FRIED SPRING ROLLS 2 pcs11
- VT VG Mixed vegetables
- GENERAL TSO'S VEGETABLES15
- VT VG SP Broccoli, carrots, peppers, cashews
- WHOLE ROASTED CAULIFLOWER16
- VT Garlic shiso butter, tofu feta aioli
- GRILLED AVOCADO12
- VT VG Ponzu, truffle oil
- TOGARASHI CORN RIBS14
- VT SP Grilled corn, togarashi, lime, shiso butter
- TANUKI SALAD14
- VT Mixed vegetables, avocado, ginger dressing

Add: Tuna +12

MAKI

- CALIFORNIA19
- Snow crab, cucumber, avocado, tobiko, wasabi aioli
- ACEVICHADO*19
- Shrimp tempura, avocado, cucumber, tuna, acevichado sauce, tanuki furikake
- TRUFFLED YELLOWTAIL*21
- Hamachi, green onion, avocado, yuzu, truffle dressing
- BLACK DRAGON24
- Shrimp tempura, scallion, eel, tobiko, avocado, shishito peppers
- SALMON AVOCADO*17
- Avocado, salmon, sesame
- STEAK ABURI20
- Tempura asparagus, avocado, black garlic butter, wasabi ponzu
- MIAMI19
- Tuna, plantain, crispy pork, scallion
- BAKED CRAB16
- Soy paper, snow crab, tobiko, spicy aioli
- TANUKI OSHIZUSHI*24
- Osaka style pressed sushi, tuna, avocado, rice, yuzu kosho
- NARUTO*22
- Rice-less, cucumber, avocado, hamachi, tuna, ikura

- DYNAMITE CRAB SALMON*19
- Tempura asparagus, avocado, green onion, truffle oil, snow crab
- DYNAMITE CRAB ROLL20
- Snow crab, baked dynamite, cucumber, truffle butter
- SPICY SALMON*19
- SP Salmon, avocado, scallion, spicy passionfruit, eel sauce, wonton chips
- TEMPTATION19
- Tempura salmon, kanikama, avocado, scallions, plantains, eel sauce, spicy aioli
- JB ROLL*18
- Salmon, avocado, cream cheese
- SPICY TUNA*19
- SP Tuna, scallion, avocado, eel sauce, togarashi, spicy aioli
- VEGAN16
- VG Takuan, scallions, asparagus, cucumber, avocado
- VOLCANO24
- SP Shrimp Tempura, tuna, cream cheese, scallion, avocado, tuna, spicy crab salad
- FUEGO29
- Salmon in and out, crispy eel, crab, tempura flakes, flamed tableside



- VT Vegetarian
- VG Vegan
- SP Spicy

*Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions for allergies.

A 20% service charge will be added to your bill

OMAKASE EXPERIENCE

- NIGIRI/SASHIMI*** _____ 47
Chef's choice 5pcs Japanese seasonal fish
- NIGIRI/SASHIMI*** _____ 67
Chef's choice 10 pcs Japanese seasonal fish
- CHEF OMAKASE*** _____ 175
Chef's choice of 10 seasonal fish sashimi, 10 nigiri, salmon pear, truffled yellowtail and california maki
- TANUKI OMAKASE*** _____ 250
Chef's choice of seasonal fish sashimi, 10 nigiri, ceviche, octopus tiradito, hamachi tiradito, toro tartar, black dragon maki roll, prawns cocktail

- NIGIRI & SASHIMI**
TWO PIECES
- TUNA FOIE*** _____ 26
Tare, Maldon salt
- SPICY HOTATE GUNKAN*** _____ 22
SP *Hokkaido scallop, tobiko, tofu*
- SAKE TORO MISO*** _____ 20
Ikura, dry miso
- WAGYU UZURANO GUNKAN*** _____ 25
Quail egg truffle
- WAGYU NIGIRI*** _____ 25
Torched, black garlic butter
- WAGYU FOIE GRAS*** _____ 30
Torched, tare, Maldon salt
- OTORO WAGYU*** _____ 29
Otoro, wagyu, yuzu kosho dressing
- BOTAN EBI** _____ 22
Spotted prawn
- HOTATE*** _____ 22
Hokkaido scallop
- KANI** _____ 19
Snow crab
- IKURA*** _____ 16
Salmon roe
- SAKE*** _____ 12
Faroe island salmon
- OTORO*** _____ 24
Fatty bluefin tuna
- AKAMI*** _____ 14
Lean bluefin tuna
- CHUTORO*** _____ 22
Bluefin tuna, medium fatty
- HAMACHI*** _____ 17
Japanese yellowtail, black miso



ROBATA

- MEAT**
- LAMB CHOPS** _____ 45
Grilled with shiso butter, salt and pepper, vegetables
- FILLET MIGNON** 8oz _____ 45
Grilled with shiso butter, salt and pepper, mix mushrooms, black garlic butter
- WAGYU BEEF**
- Red Top Farms, small family-owned farms located in the Midwest, US –
- OUTSIDE SKIRT STEAK** _____ 39
"CHURRASCO" 8 oz
White rice, chimichurri
- PICANHA** 8 oz _____ 42
Shiso mash potatoes, tanuki furikake
- SHORT RIBS** 16 oz (to share) _____ 85
Baby lettuce leaves, pickled onions, pickles, yuzu aioli, soy vinegar dressing
- TANUKI WAGYU BURGER** 8 oz _____ 29
Sesame Bun, signature coleslaw, Sakura cheese, pickled veggies. Served with fries

- SEAFOOD**
- MISO BLACK COD** _____ 39
Demi-glaze, miso micro mix
- WHOLE BRANZINO** _____ 45
Grilled, olive oil shiso butter, vegetables
- TIGER PRAWN** _____ 39
Kimchi cream sauce, grileed vegetables
- MANGO SALMON** _____ 38
Miso mango sauce, micro mix, grilled asparagus



- RAMEN**
- TONKATSU** _____ 20
Pork belly, mixed veggies, egg
- GARDEN** _____ 16
VT *Mixed veggies, egg*
- TAN TAN** _____ 19
SP *Wagyu, spicy broth, mixed veggies, egg*

- KIDS**
- CHICKEN TENDERS & FRIES** _____ 14
- JB TEMPURA ROLL** _____ 14
6 Pieces, Fruits
- NOODLES** _____ 12
Veggies / butter



- DIM SUM**
- 5 Pieces _____ 17
- XIAO LONG BAO**
- SHRIMP HARGOW**
- SHRIMP MONEY BAG**
- CHICKEN SIU MAI**
- VT MUSHROOM & POTATO**
- BEEF PUFF**
- DUCK DIM**
- CHICKEN & PORK GYOZAS**
- BEEF GYOZAS**
- DIM SUM SELECTION** _____ 50
5 Kinds / 16 Pieces

- WOK**
- Add:** chicken +5 / pork +6 / shrimp +7 / short rib + 9 / Lobster MP
- FRIED RICE** _____ 15
VT *Mixed vegetables, mushrooms, egg*
- LO MEIN** _____ 15
VT *Mixed vegetables, mushrooms*
- SINGAPORE NOODLES** _____ 20
Mixed veggies, shrimp, curry, egg
- CHICKEN** _____ 23
White rice
sub for fried rice +6
- SESAME**
- ORANGE**
- SWEET & SOUR**
- MANGO**
- MONGOLIAN BEEF** _____ 28
Mushrooms, scallions, white rice
sub for fried rice +6
- BEEF & BROCCOLINI** _____ 26
Beef, broccolini, white rice
- PEPPER STEAK** _____ 26
Peppers, carrots, ginger, white rice
- GARLIC SHRIMP SCALLOPS** _____ 29
Butter, shiso, garlic, green onions, kimchi cream, white rice
sub for bao buns +2
sub for fried rice +6
- PAD SEE EW** _____ 23
Short rib, wide rice noodle, broccolini

- SIDES**
- VT ASPARAGUS TEMPURA** _____ 12
- VT GRILLED ASPARAGUS** _____ 12
- VT WHITE RICE** _____ 5
- VT VEGGIE FRIED RICE** _____ 8

- VT ROBATA VEGETABLES** _____ 15
- VT FRENCH FRIES** _____ 6
- VT TRUFFLED FRIES** _____ 10

VT Vegetarian **VG** Vegan **SP** Spicy

Our menu contains allergens.
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