

תחנת  
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# TANUKI

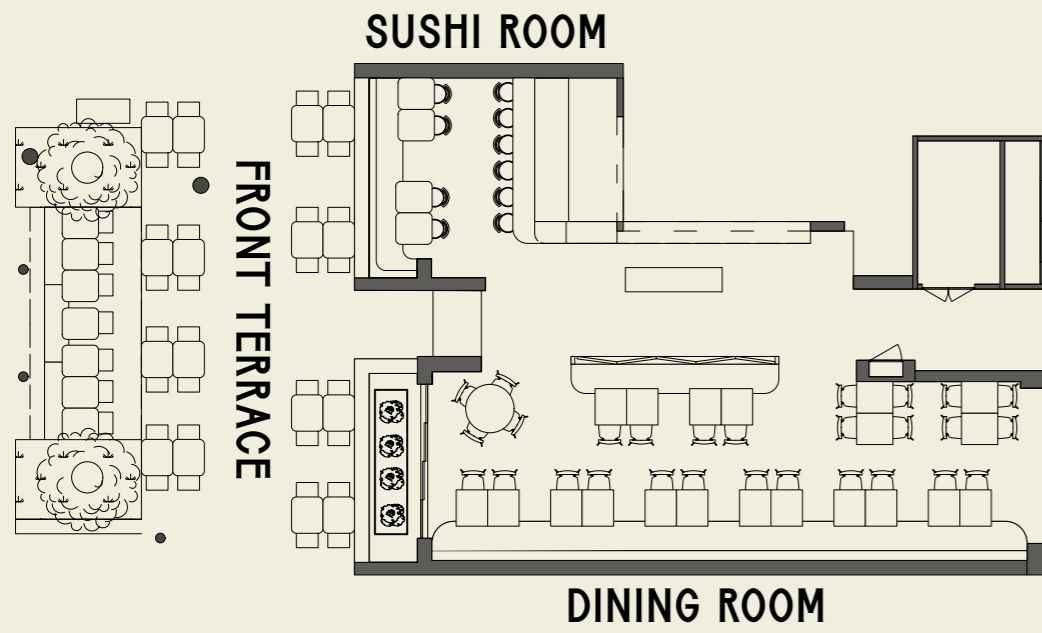


Step into the vibrant world of Tanuki, a multi-space modern Japanese restaurant and bar nestled in the heart of Double Bay. Headed by Chef Ken Wee Lee (Zuma Dubai, Toko and Sushi e).The venue comes complete with a raw bar, robata grill, internal courtyard and an ever-evolving Japanese inspired beverage offering, all seamlessly transitioning into a late-night dining lounge.

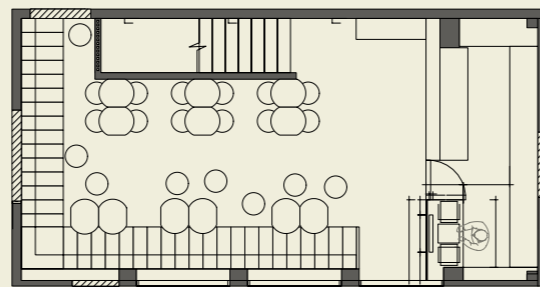
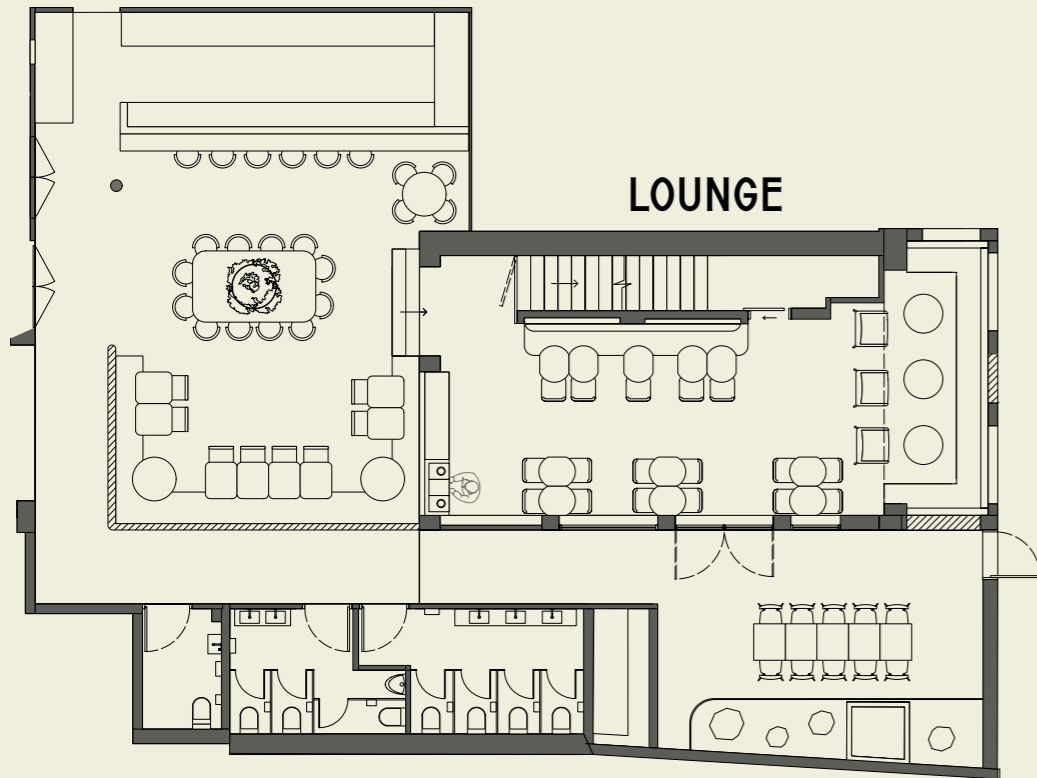
Our wine and sake offering leans towards natural and organic, focusing on boutique producers from the old world to new to Japan itself. Embracing the mischievous spirit of the Tanuki from Japanese folklore - a witty trickster with a taste for humour - our venue invites you to revel in an atmosphere of playful indulgence.



# FLOOR PLAN



## COURTYARD & BAR



**UPSTAIRS LOUNGE  
COMING SOON**





# CANAPE PACKAGES



## CANAPE PACKAGE A - 65PP

EDAMAME (SALTED & SPICY)  
SALMON TATAKI WITH SESAME SAUCE AND PICKLED CUCUMBER  
SPICY TUNA SUSHI ROLL  
CHICKEN KARAAGE WITH HONEY SOY AND KIMCHI MAYO  
WAGYU BEEF SKEWER WITH SPICY SESAME ONION SAUCE  
SWEET CORN WITH MISO AND KIMCHI BUTTER

SEASONAL POKE BOWL  
CHICKEN SKEWER DONBURI

MATCHA TIRAMISU

## CANAPE PACKAGE B - 80PP

FRESHLY SHUCKED OYSTER  
KINGFISH SASHIMI WITH TRUFFLE SOY DRESSING  
SALMON AND AVOCADO SUSHI ROLL  
WAGYU BEEF TARTAR ON CRISPY RICE  
CHICKEN KARAAGE WITH HONEY SOY AND KIMCHI MAYYO  
SCALLOP AND PRAWN TOAST WITH YUZU MAYO  
CHICKEN SKEWER (TBC)  
SWEET CORN WITH MISO AND KIMCHI BUTTER

SEASONAL POKE BOWL  
SPICY SESAME BEEF DONBURI

MATCHA TIRAMISU

## CANAPE PACKAGE C - 105PP

FRESHLY SHUCKED OYSTER  
KINGFISH SASHIMI WITH TRUFFLE SOY DRESSING  
TUNA SASHIMI WITH FOIE GRAS CRÈME  
SPICY SALMON ON CRISPY RICE  
EGGPLANT TEMPURA WITH SESAME GINGER SAUCE  
SCALLOP AND PRAWN TOAST WITH YUZU MAYO  
WAGYU BEEF GYOZA  
KING BROWN MUSHROOM SKEWER  
GRILLED SCALLOP WITH MISO BEURRE BLANC  
CHICKEN TSUKUNE SKEWER

SEASONAL POKE BOWL  
WAGYU BEEF WITH TRUFFLE TEIYAKI DONBURI

PASSIONFRUIT & YUZU PAVLOVA

\*CANAPE MENU SUBJECT TO CHANGE \*CAN ALSO ADD ADDITIONAL CANAPES BY THE PIECE  
\*PLEASE ADVISE FOR DIETARIES \*VEGETARIAN OPTIONS AVAILABLE



# SET MENUS



## SET A \$80PP

EDAMAME  
KINGFISH SASHIMI  
WAGYU BEEF TARTARE

SWEET CORN

SCALLOP & PRAWN TOAST  
CHICKEN KARAAGE

STEAK OF THE DAY TANUKI  
SALAD JAPANESE POTATO  
SALAD

MATCHA TIRAMISU

## SET B \$120PP

EDAMAME  
NATURAL ROCK OYSTERS

SALMON TATAKI  
SPICY TUNA CRISPY RICE  
CHEF'S SELECTION NIGIRI

CAULIFLOWER  
WAGYU GYOZA  
CHICKEN TSUKUNE

AUSTRALIAN WAGYU  
BRUSSEL SPOUTS  
JAPANESE POTATO  
SALAD

TANUKI PAVLOVA

\*VEGETARIAN OPTIONS AVAILABLE \*PLEASE ADVISE DIETARIES  
\*SET MENU PACKAGES ARE SUBJECT TO CHANGE



# BEVERAGE PACKAGES

2 HOUR DURATION

## STANDARD

\$65PP

NV Bandini Prosecco, Veneto,  
2023 Jilly, Heathcote, VIC, Fiano  
2016 Vinea Marson 'Jozza' Heathcote, VIC, Shiraz

Asahi, 4 Pines Japanese Lager & Balter XPA on tap  
Soft drinks, Juices and Sparkling Water

## PREMIUM

\$95PP

NV Clover Hill Exceptionnelle

2023 Das Juice, Adelaide Hills, SA, Sauvignon Blanc Blend  
2023 M&J Becker, Hunter Valley, NSW, Chardonnay

2023 Rameau d'Or, Provence Rosé, FR

2022 Shadowfax, Macedon Ranges, VIC, Pinot Noir  
2022 Harkham Aziza's, Hunter Valley, NSW, Shiraz

Asahi, 4 Pines Japanese Lager & Balter XPA on tap  
Soft drinks, Juices and Sparkling Water

**\*BEVERAGE PACKAGES ARE SUBJECT TO CHANGE**







# CONTACT

FOR ANY ENQUIRIES  
PLEASE CONTACT OUR EVENTS MANAGER ON  
[KEZIA@TANUKISYDNEY.COM](mailto:KEZIA@TANUKISYDNEY.COM)  
NO. 37 BAY STREET DOUBLE BAY  
[@TANUKISYDNEY](https://www.instagram.com/TANUKISYDNEY)



# TERMS & CONDITIONS

## SERVICE CHARGE & SURCHARGE

A service charge of 10% will be added to all functions and events. An additional surcharge of 10% will be added on Sundays and 15% on Public Holidays.

## EXCLUSIVE AND SEMI-EXCLUSIVE SPACE HIRE

A minimum spend is required when hiring one of our spaces exclusively or semi-exclusively. The minimum spend is made up of the total food and beverages consumed during your booking.

Please note the 10% booking surcharge and 15% Sunday and Public Holiday surcharge are not included in the agreed minimum spend. In the case the minimum spend is not met, you will be required to pay the difference before leaving the premises. Should you go over your agreed minimum spend, you are also required to pay the difference before leaving the premises.

Your booking will not be secured until the events contract is completed, signed and returned to the Tanuki events manager and the deposit has been made.

## MENUS AND BEVERAGES

Functions and events are required to order from one of our set menus or canapé menus.

### Set menus:

Option 1 : "Set Menu A" to share \$80pp (4 courses)

Option 2: "Set Menu B" to share \$110pp (4 courses)

Option 3: "Vegetarian Set Menu" to share \$65pp (4 courses)

### Canapé menus:

Option 1: "Canape A" \$65pp

Option 2: "Canape B" \$80pp

Option 3: "Canape C" \$105pp

## DIETARY REQUIREMENTS

Dietary requirements for your function or group booking should be submitted at least 14 days

prior to your event to avoid disappointment.

## BEVERAGES

Beverages are charged upon consumption Tanuki or you can choose from one of our beverage packages. We have an in-house sommelier that would be happy to speak with you, to assist in making a beverage selection prior to your function or events

## FUNCTION & EVENT TIMINGS

Standard function - 3 hours (function times may differ depending on days of the week)  
Extended function - 4 hour (function times may differ depending on days of the week)s Should you wish to have your function for a longer time period, please discuss this with the events manager. Longer time periods will incur an additional fee.

## LATE RESERVATIONS

We encourage guests to arrive on time to ensure a smooth running event.

## CANCELLATION POLICY

Please refer to the minimum spend agreement.

## SEATING REQUESTS

### EXCLUSIVE AND SEMI-EXCLUSIVE HIRE:

Should you require a specific space for your event, please discuss this with the reservations manager.

## CAKEAGE FEE

Should you like to bring your own cake along, you will be charged a cakeage fee of \$5 per head.

## DECORATIONS

Should you wish to bring decorations for your function, please speak with your reservations coordinator to have them approved before bringing them along to the venue. Sparkles, confetti and candles are not permitted.

