

Tansawa welcomes you to
taste the flavours of Japan.

**Discover our chef's inspired
Japanese cuisine with
contemporary delicacies.**

**We are recognized for our
approach to providing a true
Japanese Culinary experience;
emphasizing visually
elegant & delightfully tasty,
traditional eating.**

**Catering for special occasions &
functions available, as well as for
our Omakase tasting menu.**

**(Gift vouchers available for
purchase)
Please enquire with staff**

"Our dishes are designed to share"

TANSAWA SIGNATURE DISHES

Sashimi (Otsukuri)

A traditional delicacy of raw ocean fresh fish, sliced to perfection to enhance the natural flavours & artistically presented. Enjoy with house made sashimi shoyu.

Sashimi Moriawase

\$32

Chefs assortment of fresh sashimi, selected daily

Tuna & Salmon

\$28.5

Salmon & Hamachi

\$28

Hotate Scallop

\$27

Otoro Tuna belly (Pre-order)

\$MP

Oyster Trio (Shucked daily)

Natural

\$14.5

Three ways (ponzu, ikura salsa & spicy relish)

\$16.5

Crayfish Sashimi (Pre-order)

\$MP

A whole succulent crayfish served raw with cray miso soup



Sashimi Moriawase

Signature Cold Dishes

Hamachi Carpaccio

\$16

Thin slices of yellowtail wafu gelee, yuzu soy

Gyu Tataki

\$17

Slices of seared beef with garlic chips, chives, Momiji oroshi scallion in ponzu sauce



Hamachi Carpaccio



Gyu Tataki

SUSHI BAR

In-House Nigiri Zushi (2 pieces per order)

Shake Salmon	\$9.5
Maguro Tuna	\$10.5
Hamachi King fish	\$9.5
Unagi Eel	\$11
Hotategai Japanese scallop	\$11.5
Ikura Salmon roe gunkan	\$16
Aburi Salmon Belly Lightly torched salmon with ikura salsa	\$14

Maki-Zushi

Spider Maki (6 pieces) Soft shell crab, scallion, tobiko, avocado rolled with katsura daikon	\$20
Crunchy Ebi Tempura Maki (6 pieces) Tempura prawn & avocado, reverse rolled	\$16
Spicy Tuna Maki (6 pieces) Fresh tuna, scallion & house spicy sauce	\$15.5
Shake Avocado Maki (6 pieces) Salmon & avocado roll	\$15
California Roll (8 pieces) Cucumber, avocado, mayonnaise, prawn roll	\$18

Salad Bar

Spiced edamame Soybean pods tossed with dry spices	\$6.5
Soft shell crab salad Spiced crab with fresh baby greens in amuzu ponzu dressing	\$17
Wafu garden salad Fresh baby greens with house Japanese dressing	\$11

HOT KITCHEN

Crispy Renkon Chips Crispy lotus chips with house sauce	\$7
Kinoko Teriyaki Chicken Teppanyaki chicken with salad	\$24
Salmon Teriyaki Grilled & simmered in our house teriyaki & sansho spice	\$28
Ebi Teppanyaki Grilled tiger prawn, miso infusion with yuzu sauce	\$25
Salt & Pepper Ika Japanese style peppered squid	\$16
Age Dashi Tofu Soft tofu in dashi broth	\$12
Tori no Kara-age Japanese deep fried chicken	\$17
Spicy Creamy Crab Baked with house made special creamy sauce	\$26
Tempura With your choice of traditional ten-dashi sauce, spicy aioli or creamy Asian pesto	
Prawn	\$27
Assorted tempura	\$25

Sides

Gohan Premium Japanese rice	\$3
Miso Soup Tofu, wakame & scallions	\$3.5

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SIGNATURE HOT DISHES

Nasu Dengaku Lightly grilled eggplant in house traditional den-miso sauce	\$16
Wagyu Gyoza House made Waygu dumplings with balsamic caramalised reduction	\$22
Kamo no Teppanyaki Duck breast in yuzu miso	\$28.5
Caramel Miso Pork Belly Twice cooked pork belly, Japanese dried spices & ginger salsa	\$26
Gindara Saikyo Yaki Grilled black cod in Tansawa saikyo miso zuke	\$35
Teppanyaki Crayfish (Pre Order) Japanese style hot plate grilled crayfish, served with ponzu sauce	\$MP
Teppanyaki Eye Fillet Steak Grilled tenderloin served with vegetables, enjoy with our selection of 3 sauces	\$38
Wagyu Ishiyaki +9 marble scoring Wagyu beef infused with truffle oil, cooked on a hot stone served with sauteed mushrooms and enjoyed with our selection of 3 sauce	\$75



Wagyu Gyoza

DEGUSTATION

(MIN 2 PEOPLE TO ORDER)

\$100 PP

Japanese Hors d'oeuvres

Chefs daily appetizer creation

Salmon Sashimi

Tiger Prawn Tempura

Crispy prawn & vegetable tempura
with choice of house sauce

Gindara Saikyoyaki

Grilled black cod in Tansawa saikyo miso-zuke

Prime Eye Fillet Steak

Teppanyaki beef steak with
kinoko teriyaki in truffle oil

Tansawa Signature Sushi

Chefs selection of sushi made in house

Miso Soup

Tofu, wakame & scallion

Dessert

Dessert of the day

Menu subject to change upon the availability of seasonal ingredients and produce

Dessert

Mochi Ice Cream	\$12
Tansawa Dessert Platter	\$36
Matcha & Black Sesame Ice Cream with Azuki	\$11
Chocolate Fondant with Matcha Ice Cream	\$14
Yuzu Sorbet	\$6.5