

**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.

<b>Sashimi Moriwase</b>	<b>\$32</b>
Chefs assortment of fresh sashimi, selected daily	
<b>Tuna &amp; Salmon</b>	<b>\$28.5</b>
<b>Salmon &amp; Hamachi</b>	<b>\$28</b>
<b>Hotate</b> Scallop	<b>\$27</b>
<b>Otoro</b> Tuna belly <i>(Pre-order)</i>	<b>\$MP</b>
<b>Oyster Trio</b> (Shucked daily)	
Natural	<b>\$14.5</b>
Three ways (ponzu, ikura salsa & spicy relish)	<b>\$16.5</b>
<b>Crayfish Sashimi</b> <i>(Pre-order)</i>	<b>\$MP</b>
A whole succulent crayfish served raw with cray miso soup	



*Sashimi Moriwase*

### Signature Cold Dishes

<b>Hamachi Carpaccio</b>	<b>\$16</b>
Thin slices of yellowtail wafu gelee, yuzu soy	
<b>Gyu Tataki</b>	<b>\$17</b>
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) (pre-order only)

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

### Maki-Zushi

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

### Salad Bar

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

## HOT KITCHEN

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

## Sides

<b>Gohan</b> Premium Japanese rice	<b>\$3</b>
<b>Miso Soup</b> Tofu, wakame & scallions	<b>\$3.5</b>

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## SIGNATURE HOT DISHES

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



*Wagyu Gyoza*

## DEGUSTATION

(MIN 2 PEOPLE TO ORDER - PRE-ORDER ONLY)

\$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