

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 \$38

Chefs assortment of fresh sashimi, selected daily

Tuna & Salmon \$33

Salmon & Hamachi \$34

Hotate Scallop \$32

Otoro Tuna belly *(Pre-order)* \$MP

Oyster Trio (Shucked daily)

Natural \$16.5

Three ways (ponzu, ikura salsa & spicy relish) \$18.5

Crayfish Sashimi *(Pre-order)* \$MP

A whole succulent crayfish served raw with cray miso soup



Sashimi Moriawase

Signature Cold Dishes

Hamachi Carpaccio \$19.5

Thin slices of yellowtail wafu gelee, yuzu soy

Gyu Tataki \$19

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



Hamachi Carpaccio

SUSHI BAR

In-House Nigiri Zushi (2 pieces per order)

Shake Salmon	\$14
Maguro Tuna	\$15
Hamachi King fish	\$15
Unagi Eel	\$16
Hotategai Japanese scallop	\$14
Aburi Salmon Belly Lightly torched salmon with ikura salsa	\$17

Maki-Zushi

Spider Maki (6 pieces) Soft shell crab, scallion, tobiko, avocado rolled with katsura daikon	\$24
Crunchy Ebi Tempura Maki (6 pieces) Tempura prawn & avocado, reverse rolled	\$18
Spicy Tuna Maki (6 pieces) Fresh tuna, scallion & house spicy sauce	\$17.5
Shake Avocado Maki (6 pieces) Salmon & avocado roll	\$16
California Roll (8 pieces) Cucumber, avocado, mayonnaise, prawn roll	\$20

Salad Bar

Spiced edamame Soybean pods tossed with dry spices	\$8
Soft shell crab salad Spiced crab with fresh baby greens in amuzu ponzu dressing	\$20
Wafu garden salad Fresh baby greens with house Japanese dressing	\$14

HOT KITCHEN

Crispy Renkon Chips Crispy lotus chips with house sauce	\$9.5
Kinoko Teriyaki Chicken Teppanyaki chicken with salad	\$26
Salmon Teriyaki Grilled & simmered in our house teriyaki & sansho spice	\$29
Ebi Teppanyaki Grilled tiger prawn, miso infusion with yuzu sauce	\$28
Salt & Pepper Ika Japanese style peppered squid	\$18.5
Age Dashi Tofu Soft tofu in dashi broth	\$15
Tori no Kara-age Japanese deep fried chicken	\$20
Spicy Creamy Crab Baked with house made special creamy sauce	\$27.5
Tempura With your choice of traditional ten-dashi sauce, spicy aioli or creamy Asian pesto	
Prawn	\$30
Assorted tempura	\$28

Sides

Gohan Premium Japanese rice	\$4
Miso Soup Tofu, wakame & scallions	\$4.5

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SIGNATURE HOT DISHES

Nasu Dengaku Lightly grilled eggplant in house traditional den-miso sauce	\$18
Wagyu Gyoza House made Wagyu dumplings with balsamic caramelised reduction	\$25
Kamo no Teppanyaki Duck breast in yuzu miso	\$32
Caramel Miso Pork Belly Twice cooked pork belly, Japanese dried spices & ginger salsa	\$29
Gindara Saikyo Yaki Grilled black cod in Tansawa saikyo miso zuke	\$38
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	\$42
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	\$88



Wagyu Gyoza

DEGUSTATION

(MIN 2 PEOPLE TO ORDER)

\$120 PP

Japanese Hors d'oeuvres

Chefs daily appetizer creation

Salmon Sashimi

Tiger Prawn Tempura

Crispy prawn & vegetable tempura
with choice of house sauce

Gindara Saikyo Yaki

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	\$14
Tansawa Dessert Platter	\$38
Matcha & Black Sesame Ice Cream with Azuki	\$13.5
Chocolate Fondant with Matcha Ice Cream	\$16
Yuzu Sorbet	\$8.5