



### ***PONZU SAUCE***

*A special house-made sauce made with citrus fruits and has undergone a three-month maturation process.*

### ***SUKIYAKI SAUCE***

*Our special house-made soy sauce which has undergone maturation process of two months.*

*\*Plating of the food may change depending on the season.*

# CHAWANMUSHI



**TRUFFLE OIL CHAWANMUSHI**

**8**

Steamed egg cooked with vegetable broth that is boiled for 2 hours, flavoured with special tsuyu sauce, and topped with truffle and caviar.



**IKURA CHAWANMUSHI** *Recommended*

**18**

Steamed egg cooked with vegetable broth that is boiled for 2 hours, flavoured with special tsuyu sauce, and topped with fresh ikura.

# **WAGYU SUKIYAKI & SHABUSHABU COURSE**

158

*Ikura Chawanmushi or Truffle Chawanmushi*

*Steamed Abalone from Jeju Island (Add uni \$20)*

*A4 Big Wagyu Sushi (Add uni \$20)*

*Ikura Tartar Scallop Tembura or Escargot*

*Cucumber Salad & Fresh Kimchi*

*Wagyu Sukiyaki or Wagyu Shabu Shabu  
(A4big Wagyu 4pcs)*

*Dessert (Ice cream)*

*Minimum order: 2*

★ *\*Please note that menu items may change due to supplies from Korea\**

*\*Kindly inform our staff if there is any dietary restriction(can be changed)\**

# SHABU SHABU

Please note that all our main dish is minimum order of two and the prices are for one



## WAGYU SHABU SHABU

(minimum order: 2) one portion / 98

(Meal: Korean noodle + kimchi + cucumber salad is served together. Put noodles in the remaining broth)

Our wagyu shabu shabu soup base is vegetable broth which is made of 10 various vegetables boiled for two and half hours. Japanese wagyu and vegetables, dip into our house-made ponzu sauce.

- Add extra meat
- Add extra vegetables

88  
10



## KUROBUTA SHABU SHABU (Select soup : miso / soy)

(minimum order: 2) one portion / 48

(Meal: Korean noodle + kimchi + cucumber salad is served together. Put noodles in the remaining broth)

Our shabu shabu offers you a choice of soup base, pork belly, vegetables, and our special house-made ponzu sauce dip.

- Add extra meat
- Add extra vegetables

38  
10

## ***WAGYU SUKIYAKI***

*Please note that all our main dish is minimum order of two and the prices are for one*



### **WAGYU SUKIYAKI**

**(minimum order: 2) one portion / 98**

**(Meal: Udon + kimchi + cucumber salad served together. After eating, stir-fried the udon with vegetables)**

A Western Japanese style of sukiyaki using Japanese wagyu and vegetables cooked with our house-made sukiyaki sauce. Dip into raw egg.

### **SUKIYAKI SAUCE**

Our special house-made soy sauce which has undergone maturation process of two months.

- **Add extra meat**
- **Add extra vegetables**

**88**

**10**



**PONZU MERO**

**38**

Oven-roasted fatty mero meat served with homemade ponzu sauce.



**TACO PONZU**

**38**

Live octopus from Japan. The prepared octopus is parboiled slightly with sake mixed with water and feel refreshing taste with tanoshii homemade a ponzu sauce.



**PONZU OYSTERS**

**2PCS / 23**

Fresh Japanese oysters slightly boiled with cooking sake and dip into house-made ponzu sauce.

A dish that goes well with sour and refreshing ponzu for you to enjoy the original scent of oysters.



**UNI IKURA COLD NOODLES**

**48**

Cold noodles with truffle oil and topped with ikura and uni.



**STEAMED ABALONE WITH UNI 1PCS / 48**

Steamed live abalone with top grade Uni (Bafun narabi, Ogawa).



**STEAMED ABALONE 1PCS / 28**

Live Jeju abalone boiled down with various vegetables in house-made soy sauce dipping specially made gut sauce to preserve the original taste of the abalone.



**TANOSHII SPECIAL TACOYAKI**

**48**

Hokkaido octopus boiled in sake, and sous vide. Stir-fried with various spices. Served with truffle mashed potato, home-made romesco sauce and Baguette.



**KOREAN TRADITIONAL BEEF SOUP**

**28**

A hearty, nourishing broth of beef and radish, infused with the flavours of 20 different vegetables and spices including radish, dashi, cabbage, onion, spring onion, carrot, celery, shiitake mushroom, jujube, ginger, garlic, sake, boiled for more than 2 hours, to fill you with deep, rich and clean flavors.





**BIG WAGYU SUSHI**

**1PCS / 22**

Highest grade Japanese A4 Wagyu sirloin slices sushi, slightly torched to keep its softness.

*\*Add uni 20\$*

*★ It tastes better when you eat at once*

*\*TANOSHII only uses highest quality of A4 wagyu sirloin*

*\*We recommend wrapping the meat and eating at once.*



**LA GALBI**

**9PCS / 48**

Bone-in rib meat, a favorite among Koreans, seasoned with homemade rib soy sauce and grilled on an iron plate.



**OSAKA OKONOMIYAKI** ★ Takes 25 min

28

Osaka style of pancake, using TANOSHII special dough mixed with shrimp, cabbage, egg, pork and seafood and grilled on iron plate. Special okonomiyaki sauce and katsuobushi are added on top. Please take note that it takes around 25 minutes.



**TANOSHII GARLIC FRIED RICE** 12

Fried rice cooked with garlic slices in house-made blended oil and stir fry with house made soy sauce that went through two-months maturation process.



**STIR FRIED GARLIC MUSHROOM** 18

Stir-fried king oyster mushrooms in butter garlic sauce.  
Served with original sauce & truffle mayo



**ESCARGOT**

**8PCS / 38**

After boiling live escargot with various herbs and white wine for 3 hours, apply homemade herb butter which is made of garlic, shallots, fresh parsley, butter and white wine and oven cook for 15 minutes.

TANOSHII uses only live escargot grown from a farm in Jeju Island.



**TRUFFLE MAYO ASPARAGUS**

**28**

Cooked Asparagus served together with Truffle mayo & Truffle mashed potato & Tanoshii original sauce.



**OSAKA CHICKEN NANBA**

**4PCS / 28**

As Osaka's a representative chicken dish, chicken legs are marinated in various spices and milk for two days, fried in kushikatsu oil, seasoned once more with a special original soy sauce, and eaten with homemade tartar sauce.



**NAGOYA TEBASAKI WINGS**

**6PCS / 22**

Seasoned chicken wings aged for 2 days are deep-fried in kushikatsu oil, then coated in black pepper & special home-made soy sauce. The most famous fried chicken wings in Nagoya, Japan.



**TANOSHII KARAAGE**

**4PCS / 28**

Osaka original karaage marinated chicken thigh meat in various spices and milk for 2 days, then fried in kushikatsu oil and eaten with homemade tartar sauce.



**HOKKAIDO IKURA TARTAR SCALLOP TEMPURA**  
4PCS / 48

Coated with breadcrumbs and deep-fried in kushikatsu oil.  
Served Ikura and home-made tartar sauce.



**IKURA TARTAR OYSTER TEMPURA**  
4PCS / 48

Coated with breadcrumbs and deep-fried in kushikatsu oil.  
Served Ikura and home-made tartar sauce.



**EBI TEMPURA** 6PCS / 28

Large-sized shrimp coated in breadcrumbs and deep-fried in kushikatsu oil.  
Served cabbage, tonkatsu sauce, truffle mayo and salt.



**SCALLOP TEMPURA** 6PCS / 38

Coated with breadcrumbs and deep-fried in kushikatsu oil.  
Served tonkatsu sauce, truffle mayo, and salt.



**FRESH KIMCHI**

**8**

Fresh kimchi made with the order.



**CUCUMBER SALAD**

**8**

Sliced cucumber in house-made soy sauce and mixed immediately.



**EDAMAME TRUFFLE**

**8**

Boiled peas and stir-fried then seasoning with truffle salt and truffle oil.



**EDAMAME MENTAICO**

**8**

Boiled peas and stir-fried then seasoning with mentaiko sauce.



**TRUFFLE OIL PASTA**

**28**

Simple truffle oil pasta, recommended for oil pasta lovers.



**TANOSHII BIBIM RAMEN**

**28**

Dry ramen dish made with fresh boiled ramen noodles. Mixed with home-made Tanoshii bibim ramen sauce and flying fish roe. Mix the sauce and the noodles well before eating.

- ICECREAM

8



- MATCHA ICECREAM



- BLACK SESAME ICECREAM



- YUZU SORBET

