



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.

Recommended to the first timers at TANOSHII

TANOSHII SPECIAL COURSE

128

Soup

Baguette with Orange Fish Roe Dressing

Imperial Longevity Salad

Escargot

Abalone

Wagyu Yakiniku

Kushikatsu 3PCS

Salmon Ochazuke

Dessert

Add \$30 for seasonal sashimi

Minimum order: 2

*Please note that menu items may change due to supplies
from Japan and Korea*

TANOSHII CHEF SPECIAL OMAKASE

198

Omakase (おまかせ) dishes selected by chef



Minimum order: 2

HOKKAIDO UNI

It is the highest quality uni, which are brought in by air on the day after receiving the best quality uni from the auction at the Hokkaido fish market.

**Uni may change depending on the seasons (Akauni, Bafun uni, Murasaki uni etc)*



Uni Sushi (2pcs) *Recommend* 38

*Hokkaido uni
Uni may change depending on the seasons*



**Hokkaido Uni 1 box 100g 180
Recommend 250g 380**

You can enjoy as sashimi first and the rest you can inform us whether you want them as sushi.



Uni Wagyu Sushi (2pcs) 48
(Hokkaido/Miyazaki Wagyu A5)
Recommend

Lightly torched grade A5 Japanese wagyu with best quality of Hokkaido uni



Wagyu Sushi (2pcs) 28
(Hokkaido/Miyazaki Wagyu A5)
Recommend

Lightly roasted grade A5 Japanese wagyu sushi

SEASONAL SASHIMI



TANOSHII SEASONAL SASHIMI	Recommend	6PCS	42
たのしい季節の刺身		12PCS	80

*TANOSHII Sashimi is from fishery auctions held in Jeju, Hokkaido, Kyobe and Tokyo in Japan. Only the best fresh fish caught directly by fishermen are bought and delivered by air on the day. **Sashimi may vary on the season.***



TANOSHII Special Chirashzushi (ちらし寿司)	Recommend		58
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*Sashimi don with various vegetables and fresh sashimi with seasoned rice.
Ingredients may change (tuna, madai, hirame, ikura, uni, abalone sashimi)*

TANOSHII MAIN DISH

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



WAGYU SUKIYAKI *Recommend*

和牛 すき焼き

78

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.

We recommend you to finish off with udon.

6

Additional:

Wagyu	56
Kurobuta	30
Vegetables	15
Udon	6
Knife-cut noodle	6
Fresh Kimchi	6
Rice	2



WAGYU SHABU SHABU *Recommend*
和牛しゃぶしゃぶ

78

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.

We recommend you to finish off by making porridge (a bowl of rice and eggs) with leftover soup served with our fresh kimchi.

10

Or by adding knife-cut noodle (Korean style of noodle) with our fresh kimchi.

10



KUROBUTA SHABU SHABU *Recommend*
黒豚しゃぶしゃぶ

42

Our kurobuta shabu shabu offers you a choice of soup base, vegetable broth which is made of 10 various vegetables boiled for two and half hours or lemon broth which is the authentic pork shabu shabu style from Osaka. Japanese kurobuta pork belly and vegetables, dip into our house-made ponzu sauce.

We recommend you to finish off by making porridge (a bowl of rice and eggs) with leftover soup served with our fresh kimchi.

10

Or by adding knife-cut noodle (Korean style of noodle) with our fresh kimchi.

10

A LA CARTE



GRILLED MERO (Patagonian Toothfish) *Recommend* 42

焼きメロ魚

Mero fish grows deep in the sea with rich oil and soft texture that you can experience novel grilled fish taste. We use special neck parts (kama toshi) of the mero, seasoned with salt, pepper and various herbs then oven cook for 20 minutes.



IMPERIAL LONGEVITY SALAD

九節板(クシヨルパン)

S 28

L 40

A mix of fresh salad specially prepared in the olden days in The Palace.

A LA CARTE



ESCARGOT

38

エスカルコ

Recommend

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.

ABALONE DISH



ABALONE SASHIMI

2PCS 58

アワビの刺身

4PCS 108

Live Jeju abalone sashimi prepared straight away from the aquarium.



ABALONE PORRIDGE ***Recommend***

58

アワビ粥

Porridge cooked with two live Jeju abalones and Japanese white rice.

****Please inform us 2 hours in advance.***

ABALONE DISH



STEAMED ABALONE <i>Recommend</i>	2PCS 58
蒸し醤油アワビ	4PCS 108

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.



CHILI ABALONE <i>Recommend</i>	2PCS 58
チリ アワビ	4PCS 108

Sweet and sour dish. Live Jeju abalone, which are prepared straight away from the aquarium, slightly fried with special dough and roasted with various chopped vegetables in house-made soy sauce.

TANOSHII YAKINIKU



WAGYU YAKINIKU *Recommend*
和牛焼肉

4PCS	54
8PCS	98

Miyazaki/Hokkaido A5 wagyu yakiniku, dip into our house- made yakiniku soy sauce made of vegetables and fruits.



LA GALBI *Recommend*
LA カルビ

S	58
L	108

Marinated beef bone-in short rib with different cutting style in house-made soy sauce.

A LA CARTE



KUROBUTA BULGOGI

辛い黒ぶたブルゴ

S 48

L 80

Marinated kurobuta pork in our house-made hot pepper sauce with vegetables roasted on iron plate.



DOTYAKI

どて焼き

22

Osaka dish, tendon boiled down with soybean and soy sauce for an hour after boiling tendon with cooking sake and various vegetables for two hours.

KUSHIKATSU

Kushikatsu(串カツ) is an Osaka-style of tempura dish made from various ingredients and fried on skewers.

TANOSHII original sauce is a special house-made fried sauce for Kushikatsu. We serve Kushikatsu dipping into the sauce for more savoury taste.



Prawn (salt/original) Recommend

2pcs 16
4pcs 28



Pork and Leek (original) Recommend

2pcs 14
4pcs 26



Scallop (wasabi tartar) Recommend

2pcs 16
4pcs 28



Shrimp Shiitake Mushroom (tartar) Recommend

2pcs 16
4pcs 28



Ladyfingers and Shrimp (original)

2pcs 10
4pcs 18



Chicken and Leek (original)

2pcs 14
4pcs 26

Others: Pumpkin, Onion, Cherry Tomatoes, Mochi 2pcs 6 4pcs 10

A LA CARTE



OSAKA OKONOMIYAKI (Japanese Pancake)

28

お好み焼き

Osaka style of pancake, using TANOSHII special dough mixed with 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 20 minutes.

A LA CARTE



TANOSHII SPECIAL TONKATSU

28

楽しいスペシャルトンカツ

Recommend

Japanese Kurobuta sirloin cutlet pounded thinner to make them even more tender and cover with egg and fresh bread flour. Deep fried into special blended oil and eat together with special tonkatsu sauce made of various vegetables and fruits, which went through one-month maturation process.

NOODLES



TANOSHII SPECIAL BIBIM NOODLE

22

タノシイスペシャルビビムヌードル

Cold noodle dish mixed with slight spicy sauce, which is made of seafood, fruits and various vegetables after going through one-month maturation.



NAGOYA MAZE SOBA

24

名古屋メイズそば

TANOSHII special noodle is cooked with soy sauce and shrimp chili oil, which are made of 20 different vegetables and spices, together with seasoned minced pork, which is stir fried with 20 various vegetables and spices, mixing with raw egg yolk.

RICE



TANOSHII GARLIC FRIED RICE

16

たのしいガーリックチャーハン

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.



TANOSHII VEGETABLE FRIED RICE

16

タノシイ野菜フライ

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



RESERVATION

Tel: 6219-3482

Mobile: 8356-1840

Website: www.tanoshii.sg

OPENING HOURS

Mon-Sat, Ph (We are closed on Sunday)