

# Tanuki Restaurant

4419 California St 94118-1212 · +14157525740 · Updated: Jan 14, 2026

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## SOUPS 3

<b>Asari Soupl</b>	<b>\$7.50</b>
clam and miso broth	
<b>Miso Soup</b>	<b>\$3.50</b>
our delicate miso broth with tofu seaweed	
<b>Nameko Soup</b>	<b>\$5.75</b>
tiny mushrooms, tofu in miso broth	

## SALADS 11

<b>Spinach Gomaae</b>	<b>\$7.25</b>
tender cooked spinach with a sweet sesame sauce	
<b>Crab Salad</b>	<b>\$18.00</b>
Real crab and mixed greens with a miso or soy vinaigrette dressing	
<b>Edamame</b>	<b>\$6.25</b>
salted soy beans	
<b>Green Salad</b>	<b>AVAILABLE OPTIONS</b>
Avocado and mixed greens with miso dressing	
	Sm: \$6.00
	Lg: \$8.00
<b>Noodle Salad</b>	<b>\$6.00</b>
clear noodle, fish cake and veggies marinated with mayo	
<b>Oshitashi</b>	<b>\$7.25</b>
tender cooked spinach with dashi sauce	
<b>Seafood Salad</b>	<b>\$18.50</b>
sliced fish, seafood assortment and mixed greens with a soy vinaigrette	
<b>Seaweed Salad</b>	<b>\$7.00</b>
marinated seaweed	
<b>Shiitake Mushroom Salad</b>	<b>\$13.75</b>
shiitake mushroom, avocado and mixed greens with a soy vinaigrette	
<b>Sunomono</b>	<b>\$7.00</b>
cucumber in sweet vinegar sauce	

**Seafood Sunomono****\$14.00**

cucumber, assorted seafood with a sweet vinegar sauce

**SIDE PLATES** 16**Agedashi****\$9.25**

lightly fried tofu in a light dashi soy broth

**Ankimo****\$15.00**

steamed monk fish liver with ponzu sauce

**Calamari****\$10.00**

lightly fried marinated squid

**Chicken Karaage****\$12.00**

lightly fried marinated chicken

**Ebi Fry****\$9.00**

lightly breaded fried shrimp with tartar sauce

**Gyoza****\$10.00**

pork and veggie pot stickers

**Hamachi Kama****AVAILABLE OPTIONS**

grilled yellowtail collar

Med: \$18.00

Lg: \$30.00

**Ika Sugata****\$18.75**

grilled squid

**Kaki Fry****\$10.00**

lightly breaded fried oysters with tartar sauce

**Katsuo Tataki****\$23.00**

Seared bonito, cucumber, red onions w/ ponzu sauce

**Shiromaguro Tataki****\$23.00**

seared white tuna, cucumber, red onions with ponzu sauce

**Soft Shell Crab****\$11.00**

lightly fried crab with tempura sauce

**Teba-Shio****\$11.00**

grilled chicken wings

**Tempura****\$14.50**

lightly fried shrimp and veggies

**Vegetable Tempura****\$12.50**

lightly fried veggies

**Yakitori****\$10.00**

skewered chicken and veggies with house sauce

**SASHIMI** 5**Hamachi****AVAILABLE OPTIONS**

sliced yellowtail

7 Slices: \$23.00

12 Slices: \$35.00

**Maguro****AVAILABLE OPTIONS**

sliced blue fin

7 Slices: \$23.00

12 Slices: \$35.00

**Shake****AVAILABLE OPTIONS**

sliced salmon

7 Slices: \$22.00

12 Slices: \$33.00

**Shiromaguro****AVAILABLE OPTIONS**

sliced white tuna

7 Slices: \$22.00

12 Slices: \$33.00

**Sashimi Combo****AVAILABLE OPTIONS**

assortment of sliced fish (chef choice)

14 Slices: \$43.00

20 Slices: \$60.00

**NIGIRI SUSHI** 24**Aji****\$11.00**

spanish mackerel

**Amaebi**

sweet prawn

**Ebi****\$7.00**

cooked shrimp

**Hamachi****\$10.00**

yellowtail

**Hamachi Toro****\$11.00**

fatty yellowtail

**Hirame****\$11.00**

halibut

**Ika****\$8.00**

squid

**Ikura****\$9.00**

salmon roe

<b>Kaibashira</b>	<b>\$9.00</b>
scallop	
<b>Kani</b>	<b>\$9.00</b>
crab	
<b>Katsuo</b>	<b>\$10.00</b>
bonito	
<b>Maguro</b>	<b>\$11.00</b>
Blue fin tuna	
<b>Mirugal</b>	
geoduck clam	
<b>Saba</b>	<b>\$8.00</b>
mackerel	
<b>Shake</b>	<b>\$9.00</b>
fresh salmon	
<b>Shiromaguro</b>	<b>\$9.00</b>
albacore	
<b>Tako</b>	<b>\$8.00</b>
octopus	
<b>Tamago</b>	<b>\$6.00</b>
sweet egg	
<b>Tobiko</b>	<b>\$8.00</b>
flying fish roe	
<b>Toro</b>	
tuna belly	
<b>Unagi</b>	<b>\$9.00</b>
freshwater eel	
<b>Uni</b>	
sea urchin	
<b>Nigiri Combo</b>	<b>\$46.00</b>
10 pc assortment with tekka maki	
<b>Chirashi</b>	<b>\$45.00</b>
assortment of sliced fish over rice	

## VEGETARIAN NIGIRI SUSHI 5

<b>Inari</b>	<b>\$5.00</b>
sweet tofu skin	

<b>Kabocha</b>	<b>\$5.00</b>
sweet pumpkin	
<b>Nasu</b>	<b>\$5.00</b>
lightly fried eggplant in a ponzu marinade	
<b>Shiitake</b>	<b>\$5.00</b>
lightly fried black mushroom in a ponzu marinade	
<b>Veggie Combo</b>	<b>\$24.00</b>
Yam, nasu, shiitake, kabocha, zucchini, inari and an assorted veggie roll	

## SPECIAL ROLLS 26

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<b>Alaska</b>	<b>\$13.00</b>
salmon, avocado, cream cheese and tobiko	
<b>Bamboo</b>	<b>\$19.00</b>
white tuna, cucumber topped with salmon, white tuna, green onion	
<b>Butterfly</b>	<b>\$19.00</b>
shrimp, unagi topped with avocado, eggplant	
<b>California</b>	<b>\$13.00</b>
Snow crab, avocado, tobiko and mayo	
<b>Dragon</b>	<b>\$10.00</b>
shrimp tempura, avocado	
<b>Dream</b>	<b>\$13.00</b>
eel, salmon, avocado	
<b>Fire</b>	<b>\$13.00</b>
spicy yellowtail, salmon	
<b>Futomaki</b>	<b>\$17.00</b>
crab, konbu, spinach, tamago, shiitake	
<b>Harmony</b>	<b>\$13.00</b>
spicy scallop, cucumber, tobiko, Mayo	
<b>Kamikaze</b>	<b>\$13.00</b>
spicy tuna, green onion	
<b>Miami</b>	<b>\$13.00</b>
tuna, avocado and tobiko	
<b>Negi-Hama</b>	<b>\$12.00</b>
yellowtail, green onion	
<b>Negi-Toro</b>	<b>\$14.00</b>
toro, green onion	

<b>Popeye</b>	<b>\$13.00</b>
yellowtail, spinach, garlic	
<b>Rainbow</b>	<b>\$24.00</b>
Shrimp tempura topped with assorted fish	
<b>Rock 'n Roll</b>	<b>\$13.00</b>
eel, avocado, tobiko	
<b>Salmon Skin</b>	<b>\$10.00</b>
grilled salmon skin with gobo, green onion	
<b>Spider</b>	<b>\$17.00</b>
soft shell crab, veggies	
<b>Tanuki</b>	<b>\$24.00</b>
fried shrimp topped with eel, marinated eggplant, avocado	
<b>Tekka</b>	<b>\$12.00</b>
tuna	
<b>Tokyo</b>	<b>\$13.50</b>
salmon, tuna, avocado	
<b>Tropical</b>	<b>\$13.00</b>
white tuna, tuna, mango, avocado	
<b>Unakyu</b>	<b>\$13.00</b>
eel, cucumber	
<b>49er</b>	<b>\$18.00</b>
avocado, tobiko shiso topped with sake and lemon	
<b>Swamp</b>	<b>\$17.00</b>
spicy tuna topped with sake and lemon	
<b>Caterpillar</b>	<b>\$17.00</b>
unakyu topped with avocado	

## VEGETABLE ROLLS 7

<b>Avocado</b>	<b>\$8.00</b>
<b>Avocado, Cucumber</b>	<b>\$8.50</b>
<b>Kappa</b>	<b>\$8.00</b>
cucumber	
<b>Natto</b>	<b>\$8.00</b>
fermented soy bean	
<b>OshinkO</b>	<b>\$8.00</b>
pickled radish	

<b>Ume Shiso</b>	<b>\$8.00</b>
marinated plum with shiso leaf	
<b>Vegetable Tempura</b>	<b>\$8.50</b>
sweet potato, yam, string bean	

## DINNERS 13

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<b>Beef Teriyaki</b>	<b>\$33.00</b>
new york steak with teriyaki sauce	
<b>Chicken Teriyaki</b>	<b>\$20.00</b>
fried chicken with teriyaki sauce	
<b>Grilled Chicken Teriyaki</b>	<b>\$20.00</b>
grilled chicken with teriyaki sauce	
<b>Hamachi Kama</b>	<b>\$38.00</b>
grilled yellowtail collar	
<b>Saba Shioyaki</b>	<b>\$20.00</b>
broiled salted fresh mackerel	
<b>Salmon Shioyaki</b>	<b>\$22.00</b>
broiled salted fresh salmon	
<b>Salmon Teriyaki</b>	<b>\$22.00</b>
broiled fresh salmon with teriyaki sauce	
<b>Sukiyaki</b>	<b>\$28.00</b>
sliced beef with veggies in sukiyaki broth	
<b>Tempura</b>	<b>\$22.00</b>
lightly fried prawns and veggies	
<b>Vegetable Tempura</b>	<b>\$18.00</b>
lightly fried assortment of veggies	
<b>Tonkatsu</b>	<b>\$20.00</b>
deep fried pork cutlet	
<b>Unaju</b>	<b>\$28.00</b>
broiled eel over rice with special sauce	
<b>Yosenabe</b>	<b>\$28.00</b>
chicken, clams, fish, prawns, veggies and tofu in broth	

## COMBINATIONS 9

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<b>Sashimi and Beef Teriyaki</b>	<b>\$30.00</b>
fresh slices of white tuna OR salmon sashimi and a new york steak with teriyaki sauce	

<b>Sashimi and Tempura</b>	<b>\$27.00</b>
fresh slices of white tuna OR salmon sashimi and lightly fried prawns and veggie tempura	
<b>Sashimi and Chicken Teriyaki</b>	<b>\$27.00</b>
fresh slices of white tuna OR salmon sashimi and fried or grilled chicken teriyaki sauce	
<b>Sashimi and Sukiyaki</b>	<b>\$28.00</b>
fresh slices of white tuna OR salmon sashimi and thinly sliced beef with veggies in a soy broth	
<b>Sashimi and Tonkatsu</b>	<b>\$27.00</b>
fresh slices of white tuna OR salmon sashimi and a deep fried pork cutlet	
<b>Tempura and Beef Teriyaki</b>	<b>\$30.00</b>
lightly fried prawns and veggie tempura and a new york steak with teriyaki sauce	
<b>Tempura and Sukiyaki</b>	<b>\$28.00</b>
lightly fried prawns and veggie tempura and thinly sliced beef with veggies in a soy broth	
<b>Tempura and Chicken Teriyaki</b>	<b>\$27.00</b>
lightly fried prawn and veggie tempura and fried or grilled chicken with teriyaki sauce	
<b>Tempura and Tonkatsu</b>	<b>\$27.00</b>
lightly fried prawn and veggie tempura with deep fried pork cutlet	

## **NOODLES AND DONBURI** 17

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<b>Nabeyaki Udon</b>	<b>\$18.00</b>
fried prawn, veggies and egg w/ thick noodles in broth	
<b>Niku Udon</b>	<b>\$18.00</b>
beef and onions with thick noodles in broth	
<b>Okame Udon</b>	<b>\$16.00</b>
fish cake and veggies with thick noodles in broth	
<b>Seafood Udon</b>	<b>\$18.00</b>
seafood assortment with thick noodles in broth	
<b>Tanin Udon</b>	<b>\$18.00</b>
beef and egg with thick noodles in broth	
<b>Tempura Udon</b>	<b>\$18.00</b>
fried prawns and veggies with thick noodles in broth	
<b>Vegetable Tempura Udon</b>	<b>\$16.00</b>
fried veggie with thick noodles in broth	
<b>Tempura Soba</b>	<b>\$18.00</b>
thin buckwheat noodles, fried prawns and veggies in broth	
<b>Tenzaru Soba</b>	<b>\$18.00</b>
thin buckwheat noodles, prawns and veggie tempura with a cold dipping sauce	

<b>Vegetable Tempura Soba</b>	<b>\$17.00</b>
thin buckwheat noodles with fried veggies in broth	
<b>Katsu Donburi</b>	<b>\$18.00</b>
deep fried pork cutlet cooked w/ egg and veggies over rice	
<b>Oyako Donburi</b>	<b>\$17.00</b>
chicken cooked with egg and veggies over rice	
<b>Teriyaki Donburi</b>	<b>\$18.00</b>
thin sliced beef and veggies with teriyaki sauce over rice	
<b>Tempura Donburi</b>	<b>\$17.00</b>
prawn and veggie tempura with teriyaki sauce over rice	
<b>Vegetable Tempura Donburi</b>	<b>\$16.00</b>
veggie tempura with teriyaki sauce over rice	
<b>Plain udon</b>	<b>\$9.50</b>
Plain udon noodles and broth	
<b>Plain soba</b>	<b>\$9.50</b>
Plain soba noodles and broth	

## LUNCH 10

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<b>Beef Teriyaki</b>	<b>\$18.00</b>
New York steak with teriyaki sauce	
<b>Chicken Teriyaki</b>	<b>\$14.00</b>
fried or grilled chk with teriyaki sauce	
<b>Saba Shioyaki</b>	<b>\$14.00</b>
grilled salted fresh mackerel	
<b>Salmon Shioyaki / Teriyaki</b>	<b>AVAILABLE OPTIONS</b>
grilled salted fresh salmon	
	\$15.00
	With Teriyaki Sauce: \$15.00
<b>Tonkatsu</b>	<b>\$14.00</b>
deep fried pork cutlets	
<b>Sashimi</b>	<b>\$26.00</b>
12pc choice of tuna, white tuna or salmon	
<b>Beef Sukiyaki</b>	<b>\$22.00</b>
sliced beef with veggies in sukiyaki broth	
<b>Tempura</b>	<b>\$14.00</b>
prawns and veggies tempura	

<b>Vegetable Tempura</b>	<b>\$11.00</b>
assorted veggies tempura	
<b>Unaju</b>	<b>\$24.00</b>
broiled eel over rice with special sauce	
<b>BENTO BOX</b> 5	
<b>Chicken Teriyaki, Saba Shio, Sashimi and Tempura</b>	<b>\$15.00</b>
<b>Beef, Chicken Teriyaki, Saba Shio and Tempura</b>	<b>\$15.00</b>
<b>Chicken Teriyaki, Sashimi, Tonkatsu and Tempura</b>	<b>\$15.00</b>
<b>Chicken Teriyaki, Saba Shio, Tonkatsu and Tempura</b>	<b>\$15.00</b>
<b>Beef Teriyaki, Saba Shio, Sashimi and Tempura</b>	<b>\$15.00</b>
<b>SALADS AND SOUPS</b> 24	
<b>Spinach Gomaee</b>	<b>\$6.00</b>
tender cooked spinach with sweet sesame sauce	
<b>Crab Salad</b>	<b>\$14.00</b>
snow crab with mixed greens	
<b>Edamame</b>	<b>\$5.00</b>
Salted soybean	
<b>Mixed Green Salad</b>	<b>AVAILABLE OPTIONS</b>
miso dressing	
	Sm: \$5.00
	Lg: \$7.00
<b>Noodle Salad</b>	<b>\$4.50</b>
yam noodle, fish cake with mayo	
<b>Oshitashi</b>	<b>\$6.00</b>
tender cooked spinach w/ bonito flakes on top	
<b>Seafood Salad</b>	<b>\$16.00</b>
assorted seafood with mixed green, soy vinaigrette dressing	
<b>Seaweed Salad</b>	<b>\$6.00</b>
marinated seaweed	
<b>Agedashi Tofu</b>	<b>\$6.50</b>
fried tofu in light dashi soy broth	
<b>Ankimo</b>	<b>\$14.00</b>
homemade monk fish liver pate w/ ponzu sauce	

<b>Asari Sakamushi</b>	<b>\$12.00</b>
steamed clams in sake broth	
<b>Buta Kakuni</b>	<b>\$10.00</b>
simmered pork	
<b>Calamari</b>	<b>\$8.00</b>
lightly fried marinated squid	
<b>Chicken Karaage</b>	<b>\$8.50</b>
fried marinated chicken bites	
<b>Ebi Fry (4pc)</b>	<b>\$8.00</b>
breaded fried shrimps w/ tartar sauce	
<b>Gyoza (6pc)</b>	<b>\$9.00</b>
homemade pork and veggies potstickers	
<b>Hamachi Kama</b>	<b>AVAILABLE OPTIONS</b>
grilled yellowtail collar	Sm: \$17.00
	Lg: \$23.00
<b>Ika Sugata</b>	<b>\$14.00</b>
grilled whole squid	
<b>Shiitake Mushroom Salad</b>	<b>\$12.00</b>
shiitake, avocado, mixed greens w/ soy or miso dressing	
<b>Sunomono</b>	<b>\$5.00</b>
cucumber in sweet vinegar sauce	
<b>Seafood Sunomono</b>	<b>\$11.00</b>
assorted seafood, cucumber with sweet vinegar sauce	
<b>Asari Miso Soup</b>	<b>\$5.00</b>
clams in miso broth	
<b>Miso Soup</b>	<b>\$2.50</b>
our delicate miso broth w/ tofu, seaweed, green onions	
<b>Nameko Soup</b>	<b>\$4.00</b>
tiny mushrooms, tofu, seaweed, green onions in miso broth	

## **NIGIRI SUSHI (2PCS)** 27

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<b>Aji</b>	<b>\$9.00</b>
spanish mackerel	

<b>Amaebi</b>
sweet prawn

<b>Anago</b>	<b>\$8.00</b>
sea eel	
<b>Ebi</b>	<b>\$5.00</b>
cooked shrimp	
<b>Hamachi</b>	<b>\$7.50</b>
yellowtail	
<b>Hamachi Toro</b>	<b>\$8.50</b>
fatty yellowtail	
<b>Hirame</b>	<b>\$9.00</b>
halibut	
<b>Ika</b>	<b>\$6.00</b>
squid	
<b>Ikura</b>	<b>\$7.50</b>
salmon roe	
<b>Kaibashira</b>	<b>\$8.00</b>
scallop	
<b>Kaki</b>	<b>\$7.00</b>
oyster	
<b>Kani</b>	<b>\$7.00</b>
snow crab	
<b>Katsuo</b>	<b>\$8.00</b>
bonito	
<b>Maguro</b>	<b>\$7.50</b>
red tuna	
<b>Mirugai</b>	
geoduck clam	
<b>Saba</b>	<b>\$6.00</b>
mackerel	
<b>Shake</b>	<b>\$7.00</b>
salmon	
<b>Shiromaguro</b>	<b>\$7.00</b>
white tuna	
<b>Tai</b>	<b>\$9.00</b>
red snapper	
<b>Tako</b>	<b>\$6.00</b>
octopus	

<b>Tamago</b>	<b>\$5.00</b>
sweet egg	
<b>Tobiko</b>	<b>\$6.00</b>
flying fish roe	
<b>Toro</b>	
tuna belly	
<b>Unagi</b>	<b>\$7.00</b>
freshwater eel	
<b>Uni</b>	
sea urchin	
<b>Nigiri Combo</b>	<b>\$30.00</b>
10pc assorted sushi with tekka maki	
<b>Chirashi</b>	<b>\$29.00</b>
assorted sliced fish over rice	

## NOODLES & DONBURI 15

<b>Nabeyaki Udon</b>	<b>\$13.00</b>
Tempura prawn, veggies and egg with thick white noodles in broth	
<b>Niku Udon</b>	<b>\$13.00</b>
sliced beef and onions with thick white noodles in broth	
<b>Okame Udon</b>	<b>\$11.00</b>
fish cake and veggies udon	
<b>Seafood Udon</b>	<b>\$15.00</b>
assorted seafood udon	
<b>Tanin Udon</b>	<b>\$14.00</b>
sliced beef and egg udon	
<b>Tempura Udon</b>	<b>\$13.00</b>
2 tempura prawns and veggies udon	
<b>Vegetable Tempura Udon</b>	<b>\$11.00</b>
assorted tempura veggies udon	
<b>Tempura Soba (Hot)</b>	<b>\$13.00</b>
thin buckwheat noodles w/ prawns and veggies in hot broth	
<b>Tenzaru Soba (Cold)</b>	<b>\$13.00</b>
thin buckwheat noodles, w/prawns & veggie tempura w/ cold dipping sauce	
<b>Vegetable Tempura Soba</b>	<b>\$11.00</b>
thin buckwheat noodle's w/ veggies tempura in broth	

<b>Katsu Donburi</b>	<b>\$14.00</b>
deep fried pork cutlet cooked with egg and veggies over rice	
<b>Oyako Donburi</b>	<b>\$13.00</b>
chicken cooked with egg and veggies over rice	
<b>Teriyaki Donburi</b>	<b>\$14.00</b>
thin sliced beef and veggies with teriyaki sauce over rice	
<b>Tempura Donburi</b>	<b>\$13.00</b>
2 prawns and veggie tempura with teriyaki sauce over rice	
<b>Vegetable Tempura Donburi</b>	<b>\$11.00</b>
tempura veggies with teriyaki sauce over rice	

## BEVERAGES 11

<b>Asahi</b>	<b>AVAILABLE OPTIONS</b>
	Draft: \$7.00
	Small: \$5.00
<b>Sapporo</b>	<b>AVAILABLE OPTIONS</b>
	Small: \$5.00
	Large: \$8.00
<b>Hot Sake</b>	<b>AVAILABLE OPTIONS</b>
	Small: \$5.00
	Large: \$7.00
<b>House Chardonnay</b>	<b>\$7.00</b>
<b>Plum Wine</b>	<b>\$7.00</b>
<b>Iced Tea</b>	<b>\$2.75</b>
<b>Soda</b>	<b>\$2.50</b>
<b>Sparkling Water</b>	<b>\$3.75</b>
<b>Apple Juice</b>	<b>\$3.00</b>
<b>Ice-Cream</b>	<b>\$4.00</b>
<b>Mochi</b>	<b>\$4.00</b>