



TANOSHII FUSION

A LA CARTE



3.	Thai Fish Cakes (4) GF	£8.95
4.	Kor Moo Yang with Nam Jim Jaew Pork neck roaste	
	thai style with roasted rice, chilli and tamarind sauce	
5.	Vegetable Spring Rolls (4) G V SE	£6.95
6.	Satay Chicken Grilled chicken on skewers	
	topped with satay sauce GN	£8.55
7.	Salt & Pepper Calamari with wok	
	cooked onion and spring onion GF	£8.95
8.	Crispy Tofu - Crispy coated deep fried tofu, seasone	ed with
	hoisin sauce , sesame seeds	67.05
	and crispy seaweed G SE Vegan	£7.95
9.	Nasu Denkaku Grilled aubergine with sweet miso a	
	sesame seed GF SE Vegan	£7.95
10.	Tartar fresh minced fish with spicy mayonnaise to	
	with avocado, tobiko, and served with yuzu soy sau Salmon	£ 9.95
	Tuna	£9.95
	Yellowtail	£11.95
11	Yellowtail Jalapeno 6 pieces of thinly sliced yellowta	
25		£11.95
12	Salmon Fagu 6 pieces of eared Salmon with	
	sesame seed, served with wakame salad,	
	olive oil and yuzu soy sauce	£10.95
13.	Scallop Yuzu Mayo 9 piece of thinly sliced scallop v	
9))		£10.95
14.	Tuna Carpaccio 6 pieces of thinly sliced tuna with o	
7	chili paste, soy sauce topping with cress and chives	
15.	Beef Tataki 8 pieces of sliced, seared sirloin with po	
	sauce, grated radish, olive oil and chili sauce	£12.95
16.	Tempura A Japanese style frying method 6	
	Seabass Tempura Marinade seabass with garlic	
	and sake in tempura batter	£10.95
	Monk Fish Tempura Monk fish marinade with ging	
	garlic and sake in tempura batter	£12.55
	Soft Shell Crab Tempura Lightly battered and	
	deep fried to crunchy	£12.55
	Prawns Tempura Lightly battered deep fried king prawns	£10.95
	Tempura Moriawase Mixed lightly battered	210.95
	deep fried king prawns, white fish and vegetables	£12.55
	Yasai Tempura Lightly battered deep fried vegetables	
17.	Grilled Gyoza (5) served with Ponzu Sauce	
(C)	Vegetable G SE	£6.95
	Chicken G SE	£7.95
18.	Steamed	
	Tofu Dumpling (4) GSE	£6.95
	Prawn Dumpling (4) GSE	£8.95
19.	Aromatic Crispy Duck Served with Pancake,	
	Hoisin Sauce & Vegetables G SE	
	¼ Quarter	£15.95
	½ Half	£28.95
20.	Aromatic Crispy Mock Duck Served with Pancake,	
	Hoisin Sauce & Vegetables G Vegan SE	
	1/4 Quarter	£13.95
<u>a)</u>	½ Half	£25.95
Ext	ra Pancakes	£2.50
Extr	ra Pancakes	\mathbb{H}

A basket of steamed Green Soy Beans Vegan

£4.95

	Dup Tom Kha Thai Coconut Soup served with your cho	ice of
D)	Mushroom GF Vegan	£7.95
	Chicken GF	£8.95
	King Prawn GF	£9.95
22.	Tom Yum Thai Spicy Clear Soup served with your ch	oice of £7.95
	Mushroom GF Vegan Chicken GF	£8.95
	King Prawn GF	£9.95
23.	Miso Soup With Tofu GF Vegan	£5.95
	lad Ola Colo	
75 1 1	Goma Wakame sesame seaweed salad GF SE Vegan	CA 05
	Kimchi A tangy and spicy salads GF SE Vegan	£4.95
	Papaya Salad Thai Spicy Fresh Green Papaya Salad,	£4.93
20.	dressed with Fish Sauce, Fresh Lime Juice,	
	Palm Sugar & Peanuts GF N V	£8.95
	Prawn GF N	£14.95
	Salmon GF N	£14.95
Cı	urries	3111
	Green Curry Thailand's Favourite Curry!	
	Vegetable GF Vegan	£12.95
	Chicken GF	£13.95
$\mathcal{L}(\mathcal{C})$	King Prawn GF	£14.95
28.	Red Curry Up with the Spice. Slightly Spicier with	
	Red Curry Paste, Coconut Milk & Kaffir Lime Chicken GF	£13.95
	King Prawn GF	£14.95
	Grilled Beef	£16.95
29.	Panang Curry A Creamy & Richer consistency of	
7	Coconut based Curry with Kaffir Lime Leaf	
	Vegetables GF Vegan	£12.95
	Prawn GF	£14.95
	Monk Fish GF	£17.55
30.	Massaman Curry A fusion of Thai & Indian Style Cu	
	The mildest out of our Curries, a mixture of Cinnam Cloves & Cardamom	non,
	Vegetables GF Vegan	£12.95
	Soft Shell Crab GF	£15.95
	Grilled Beef GF	£17.95
31.	Lamb Rendang Originating from the Inangkabau	
	Ethnic Group in Indonesia. A combination of	
	Coconut Milk for texture & herbs like, Galangal,	7
	Turmeric Leaves & Lemon Grass GF	£20.95
W	ok & Stir-fried ———	
	Mapo Tofu Szechwan spicy chili and black bean pa	aste
	wok with vegetables, and minced meat	
	Vegetable G Vegan	£12.95
	Pork G	£14.55
33.	Black Bean Sauce Seasoned with Green Pepper,	
	Chicken Chicken	(12.0)
	Chicken GF King Prawn GF	£13.95
	Grilled Beef GF	£14.95
34	Sweet & Sour Lightly battered & deep-fried choice	
6	meat. Then coated in a Sweet & Sour Sauce, with W	
	Cooked Onion, Pineapple, Red & Green Peppers.	1116
	Mock Duck G Vegan	£12.95
	Chicken GF	£13.95
	Pork Neck GF	£14.55

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1111	36. Thai Basil Stirred-Fried Thai Basil Leaves,	16
e of	Peppers and with Chilli Paste	
£7.95	Tofu & Aubergine GF SE Vegan	£12.95
£8.95	Pork & Aubergine GF	£13.95
£9.95	37. Crispy shredded beef with sweet chili coating	
ce of	with cucumber and red pepper GF	£17.95
7.95 8.95	Sides	
9.95		60.05
5.95	38. Wok Fried Mixed Greens GF Vegan	£8.95
	39. Pak Choi Wok Fried With Garlic Oyster Sauce	F Vegan ±8.95
-7 1/2	40. Broccoli Tips Wok Fried young Broccoli Tips	
5	with Ginger & Garlic GF Vegan	£8.95
5	41. Courgette Wok fried with garlic oyster sauce 6	F Vegan £8.95
	Rice & Noodles	
5	42. Steamed Jasmine Rice GF Vegan	£4.00
5	43. Sticky Rice GF Vegan	£4.55
5	44. Egg Fried Rice GF V	£4.95
(((45. Egg fried rice with black truffles GF V	£7.95
		17.95
5	46. Spicy Singapore Rice Noodle	£10.95
	Vegetables GF SE Vegan	£10.95
	Eggs GF V Chicken GF	£11.95
	King Prawn GF	£13.95
	47. Nasi Goreng Indonesian Sweet & Spicy Fried	£10.95
16	Vegetable <i>G SE Vegan</i> Eggs <i>G SE V</i>	£11.95
	Chicken G SE	£12.95
	King Prawn G SE	£13.95
	48. Korean Kimchi Fried Rice	213.93
		610.05
	Vegan <u>G SE</u> Eggs (Sunny side up on top) <u>G SE V</u>	£10.95 £11.95
	Prawn GSE	£11.95
	49. Bibimbap Cooked with rice in a Stone Bowl	
	Vegetable <u>G SE Vegan</u> Eggs <u>G SE V</u>	£11.95 £12.95
		£12.95
	King Prawn G SE Beef G SE	£14.95
	50. Yaki Soba Yellow Egg Noodles Stir-fried, Japa Vegetables G SE V	£10.95
	Eggs G SE V	£11.95
	Chicken GSE	£12.95
	King Prawn GSE	£13.95
		76.33
	51. Phad Thai Rice Noodles Stir Fried vegetables	
	and Tamarin Sauce	64005
	Tofu GF N Vegan	£10.95
6	Eggs GFN V	£11.95
5	Chicken GF N	£12.95
	King Prawn GFN	£13.95
(C	52. Pineapple Fried Rice Wok-fried turmeric jasmi	
5	pineapple chunks, peppers, onions, raisins and	
5	Vegetables GFN Vegan	£10.95
5	Eggs NV	£11.95
	Chicken GF N	£12.95
5	King Prawn GF N	£13.95
5	Extra Chilli Oil	£1.00

35.	35. Kkanpoonggi Korean fusion spicy chilli garlic glazed		
	sauce, peanuts, stir-fried with)) 512.05	
	Tofu GNSE Vegan Chicken GNSE	£12.95 £13.95	
	Pork Neck G N SE	£14.55	
	TORRICCIO SE	274.55	
6	ashimi —	- 4 pcs.	
	Sashimi Slices of Raw Fish, served with Soy Sauce	_	
	Wasabi & Pickled Ginger GF		
	Salmon	£8.95	
	Seabass	£7.95	
	Scallop	£7.95	
	Tuna Marinated Mackerel	£9.95 £6.95	
	Yellowtail	£10.95	
	Unagi	£10.95	
	Octopus	£6.95	
	Prawns	£6.95	
	Sweet Prawn (6) (A minimum of 5 days advance notice order requi	£8.95	
	Otoro Fatty Tuna	£25.55	
	Chutoro Medium Fatty Tuna	£22.55	
	Sea Urchin/Uni	£21.55	
54.	Usuzukuri Sashimi Thin slices (15 pieces) of salm	on,	
	seabass and tuna with Yuzu oil infused with	£20.95	
E	soy sauce and baby leaf GF Tanoshi Sashimi Selection Chef's selection	£20.95	
33.	of 20 pieces of the best available fish.		
	Served with a variety of seaweeds and leaves GF	£35.95	
GN:	(C)) 2 KOM (C) 2 KOM	UO((
		- 2 pcs.	
56.	Nigiri Sliced Raw Fish, with a form of Sushi Rice b Salmon	elow GF £6.95	
	Seabass	£6.55	
	Scallop	£6.55	
	Tuna	£7.95	
	Marinated Mackerel	£6.95	
	Yellowtail Unagi	£9.95 £9.95	
	Octopus	£6.55	
	Prawns	£6.55	
	Sweet Prawn	£6.95	
	(A minimum of 5 days advance notice order requi		
	Otoro Fatty Tuna Chutoro Medium Fatty Tuna	£14.55 £12.55	
	Sea Urchin/Uni	£12.55	
57.	Tanoshi Nigiri Selection Chef's choice of the	300	
	best 8 fish elegantly draped over lightly		
	pressed mounds of sushi rice GF	£21.95	
H	oso Maki	6 pcs.	
_ I	Hoso Maki GF		
E	Yellowtail	£8.55	
	Salmon	£7.95	
	Tuna Cucumber <u>Vegan</u>	£7.95 £6.95	
	Avocado Vegan	£6.95	
	Oshinko Vegan	£6.95	
ALT.	ramaki	Q nee	
	Dragon King Roll of king prawns tempura topped	- 8 pcs.	
33.	with sliced avocado and unagi, served with		
	unagi sauce, spicy mayo, tenkasu and tobiko <i>G</i>	£16.95	
60.	Rainbow Carrot, avocado, cucumber and oshinko		
	topped with roll of king prawn tempura, assorted		
	spicy mayo, unagi sauce, panko and tobiko G	£16.95	
61.	Salmon Avocado Roll with Sesame seeds and Aonori SE GF	£13.95	
62	Spicy Tuna Avocado Roll with chives,	213.33	
	spicy sauce and Japanese seven spices GF	£14.95	
63.	Crispy Ebi Tempura Roll Deep fried king prawn, a		
	and cucumber, topped with crispy rice, spicy may	onnaise/	

and unagi sauce

64. Crispy Duck Roll Deep fried duck, avocado and cucumber, topped with crispy rice and dried shallots, served with spicy mayonnaise, unagi sauce and mango sauce £16.95

	Vegetables GFN Vegan	£10.95
	Eggs NV	£11.95
	Chicken GF N	£12.95
	King Prawn GFN	£13.95
		7/10/2
Extr	a Chilli Oil	£1.00
Extr	a Sauce	£2.50
((a sauce	77777
78		
65.	Hyper Roll Roll of unagi, avocado and cucumber, t	
	with seared slices of yellowtail, seabass and tobiko,	
550	with spicy mayonnaise and unagi sauce	£16.95
66.	California Roll Crab sticks, cucumber and oshinko,	
		£12.95
67.	Beef Roll Seared slices of sirloin with asparagus and cuc	
	served with sweet miso sauce and unagi sauce GF	£17.95
68.	Vegetarian Sushi Platter Yasai Uramaki roll and	
	Vegetarian sushi selection G Vegan	£17.95
6.	ıto Maki	1((C)
		6 pcs.
69.	Scallops with Black Truffle Roll avocado, prawn,	
	mayonnaise and cucumber sushi roll topped with	KO
7)];	seared scallops, tobiko, chives and black truffle GF	
70.	Spider Roll Deep fried soft shell crab with avocado	
	cucumber and tobiko G	£14.95
71.	Tanoshii Roll Roll of assorted sashimi, salmon,	
	tuna, yellowtail, scallops, cucumber and tamago	
	topped with Ikura G	£18.95
To	maki Roll	
16	HIAKI KUII	
Serv	ved with cucumber, oshinko, avocado,	
may	onnaise and tobiko	
72.	Choice of	
	Salmon (2)	£10.95
	Tuna (2)	£11.95
	Tempura Prawn (2)	£10.95
CL	nirashi Sushi	
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Sask	nimi placed on bowl of vineger seasoned rice and mi	so soup
73.	Chirashi Tekkaton Tuna sashimi, cavia, avocado,	
	served on a bowl of sushi rice GF	£22.95
74.	Chirashi Shakaton Salmon sashi ikura, avocado, se	rved
	on a bowl of sushi rice GF	£21.95
75.	Chirashi Assortment Regular assortment of - tuna,	
	slamon, and white fish, served on	
	a bowl of sushi rice. GF	£23.95
	ellad o Futad	
GI	rilled & Fried ————	
Serv	ved with steamed rice and miso soup	
	Saba Teriyaki Grilled fillet of mackerel	
	with teriyaki sauce G	£16.95
77.	Unaju Grilled fillet eel on rice with teryaki sauce G	£22.95
	Duck Miso Grilled marinated duck breast severed v	
	vegetables, sweet miso form	£19.95
79.	Duck Teriyaki Grilled duck breast with teriyaki saud	
10	served with vegetables	£18.95
80	Katsu A deep fried dish with panko bread crumbs,	300
00.	served with Japanese curry sauce	
	Chicken GSE	£15.95
	Pork Neck G SE	£16.95
G	ohan	
81.	Seafood Garden Gohan for 2-3 sharing SE GF	£40.00
2))}	Gohan is a Japanese rice dish in which short-grain rice is	
	cooked with seafood, sea-bass, king prawns, squid, mus	
	octopus topped with samphire and caviar. It's usually se	
	with Japanese stock and soy sauce. 25 mins producing	

£1.00

£1.00

Vegan
SE Contain Sesame
N Contain Nuts

Extra Sushi Ginger

G Contain Gluten **GF** Gluten Free

V Vegetarian Friendly

Please Note: Not all meat is recommended for specific dishes.
As it does not compliment as well.
Please inform us if you have any dietary or allergen needs.
An optional 10% service charge will be added to your bill.

Extra Wasabi

Allergens: