

## Appetizers

- 1.** TANOSHII Platter (Minimum 2 persons):  
Thai Vegetable Spring Rolls; Seaweed;  
Sweet Potato Tempura; Thai Fish Cakes;  
Sesame Prawns; Crispy Potato Cakes **£8.50 pp**
- 1A.** Vegetarian Platter (Minimum 2 persons): (V)  
Crispy Potato Cakes; Yasai Gyoza; Seaweed;  
Yasai Tempura; Crispy Tofu with Fusion Hoisin **£8.50 pp**
- 1B.** Mixed Japanese Platter (Minimum 2 persons):  
Tuna & Salmon Sashimi, King Prawn Nigiri  
Tobikko Gunkan & Soft Shell Crab Sushi Roll **£10.90 pp**
- 2.** Grilled Large River Prawns  
with Aromatic Lemongrass Sauce **£7.50**
- 2B.** Fusion Hand made steamed prawn siumai  
(diced prawns, Shitake mushrooms & water chestnuts  
wrapped in won-ton pastry) **£5.50**
- 3.** Deep-Fried Tiger Prawns  
in Sesame Seeds & Seaweed **£5.50**
- 3A.** Thai Fish Cake **£5.50**
- 4.** Sora Ebi - Steamed Tiger Prawns with Thai Salsa **£5.90**
- 4A.** Diced Seafood & Vegetable Lettuce Wrap **£6.50**
- 4B.** Diced Vegetable Lettuce Wrap (V) **£5.50**
- 5.** Mussels - with Aromatic Lemongrass Sauce **£5.50**
- 5A.** Beef Satay - Fillets of Beef on Skewers **£5.90**
- 6** Satay Ayam - Grilled Chicken with Satay Dressing **£5.50**
- 6A.** Deep-fried Japanese Sweet Potato Tempura (V) **£4.90**
- 7** Yakitori - Grilled Chicken on Skewers in  
Teriyaki Sauce **£5.50**
- 7A.** Pregadgel - Light Spicy Potato Cakes (V) **£4.50**
- 8.** Agedashi Tofu - Fried Tofu with Wasabi  
in Light Teriyaki Sauce (V) **£4.50**
- 8A.** Thai Vegetable Spring Rolls (V) **£4.50**
- 8B.** Ebi Gyoza - Steamed Japanese  
Prawn Dumplings **£5.50**
- 8C.** Yasai Gyoza - Steamed Japanese  
Vegetable Dumplings (V) **£4.90**
- 8E.** Steamed Scallops on Shell (4) **£9.50**
- 13.** Edamame - Steamed Soya Beans (V) **£4.50**
- 14.** Crispy Tofu with Fusion Hoisin (V) **£5.50**
- 14A.** Crispy Seaweed (V) **£4.50**

## Meat

- 19C.** Paneng Moo - Rich Curry of Pork & Coconut Milk **£9.90**
- 19D.** Stir Fried Pork with Green Peppers, Pak Choi  
& Tangy Korean Sauce **£9.90**
- 19E.** Sizzling Pork and Aubergine  
with Thai Basil and Chilli Paste **£9.90**
- 20.** Sliced Roast Duck with Thai Tamarind Sauce **£11.90**
- 20A.** Sliced Roast Duck with Glazed Honey & Lemon **£11.90**
- 20B.** Sliced Chicken Thigh with Shitake Mushrooms,  
Asparagus and baby sweetcorn with Tentsuyu Sauce.  
Served in a clay pot. **£11.90**
- 21.** Green Chicken Curry **£9.90**
- 21A.** Red Duck Curry **£10.90**
- 21B.** Grilled Chicken with Thai Massaman Curry **£9.90**
- 22.** Chicken in Spicy Malaysian Belacan Sauce **£9.90**
- 22A.** Sizzling Chicken with Green Pepper, Chilli  
& Black Bean Sauce **£10.50**
- 22B.** Sweet and Sour Chicken **£9.90**
- 23.** Grilled Chicken  
with Oyster Mushrooms in Teriyaki Sauce **£9.90**
- 23A.** Breast of Chicken coated with Japanese  
Bread Flakes served with Sweet Curry **£9.90**
- 23B.** Fusion Spicy Kung Poa Chicken with Nuts **£10.90**
- 24.** Indonesian Lamb Rendang **£13.90**
- 24A.** Sizzling Chicken with Ginger and Spring Onion in  
a White Wine and Garlic sauce **£10.90**
- 26.** Tender Loin of Beef with Tangy Japanese  
Fruit Sauce & Spinach **£15.90**
- 26A.** Grilled Fillet of Beef with Oyster Mushroom in  
Teriyaki Sauce **£15.90**
- 27.** Sabu-Sabu - Sashimi Beef on Hot Rock **£15.90**
- 27A.** Grilled Fillet of Beef served with Thai  
Spicy Lime Dressing **£15.90**
- 27B.** Grilled Fillet of Beef in Thai Massaman Curry **£15.90**
- 27C.** Korean Grill - (Minimum 2 persons)  
Meat and Seafood grilled at the table.  
(Chicken, Beef, Pork, Prawns, Calamari)  
Served with Dips, Lettuce & Korean Salad **£19.90 pp**

## Sushi, Sashimi & Tempura

- 42.** Tuna Sashimi (6) **£7.50**
- 43.** Salmon Sashimi (6) **£6.50**
- 44.** Sea Bass Sashimi (6) **£6.90**
- 44A.** King Prawn & Salmon Nigiri (4) **£6.50**
- 44B.** Spicy Tuna Nigiri (4) **£6.50**

## Fish

- 28.** Steamed Sea Bass wrapped in Seaweed with  
Mitsukan & Smoky Soya Flavour **£14.90**
- 28A.** Sizzling King Prawns - with Green Pepper &  
Black Bean Sauce **£12.90**
- 28B.** Deep Fried Monk Fish - Salty & Spicy **£16.90**
- 29.** Slices of Deep Fried Monk Fish glazed with  
Honey & Lemon Sauce **£15.90**
- 29A.** Grilled Sea Bass wrapped in Banana Leaf  
marinated in Galanga & Celebes Island Spice **£14.90**
- 30B.** Grilled Salmon with Red Curry **£13.90**
- 31.** Mixed Seafood in Aromatic Lemongrass Sauce **£14.90**
- 31A.** Grilled Unagi (Eel) with Pumpkin Tempura **£18.90**
- 32.** Scallops cooked in Sake & Teriyaki Sauce  
served with Asparagus Tempura **£14.90**
- 33.** Fusion Spicy Kung Poa King Prawns & Nuts **£12.90**
- 33A.** Crispy Calamari with Chilli & Salt **£12.90**
- 33C.** Seafood Clay Pot - Scallops, Prawns & Fish  
with Shitake mushrooms, Asparagus,  
Baby Sweetcorn with Tentsuyu Sauce **£14.90**
- 34.** Aromatic Spicy Soft Shell Crab **£14.90**
- 34A.** Green Curry with King Prawns **£12.90**
- 34B.** Stir-fried King Prawns with Chili & Thai  
Holy Basil Leaves in Oyster Sauce **£12.90**
- 34C.** Sweet and Sour King Prawn **£12.90**
- 35.** Wok Fried King Prawns with Malaysian  
Sambal Belacan **£12.90**

## Vegetarian

- 35A.** Grilled Tofu & Spinach with Tangy Japanese  
Fruit Sauce (V) **£9.50**
- 35B.** Wok-Fried Aubergine with Thai Basil &  
Chilli Paste (V) **£8.90**
- 35C.** Thai Massaman Curry with Mixed Vegetables (V) **£8.90**
- 35D.** Wok Fried Oyster Mushroom and Vegetables  
with Teriyaki Sauce (V) **£8.90**
- 35E.** Wok-Fried Sesame Seed Tofu  
with Thai Basil and Sweet Spicy Sauce (V) **£8.90**
- 35F.** Vegetarian Clay Pot  
Shitake Mushrooms, Asparagus and baby sweetcorn  
with Tentsuyu Sauce. Served in a clay pot. (V) **£10.90**
- 35H.** Wok-Fried Mixed Vegetables in Aromatic  
Lemongrass Sauce **£9.90**

- 44C.** Spicy Tuna Roll (8) **£7.50**
- 45.** Salmon & Avocado Sushi Roll (8) **£6.50**
- 45A.** Salmon, Asparagus & California Roll (8) **£6.50**
- 45B.** Crispy Soft Shell Crab Sushi Roll (8) **£6.90**
- 46.** California Sushi Roll (8) (V) **£5.50**
- 46A.** California Tuna Roll (8) **£7.50**

## Rice & Noodles

- 36.** Yaki Soba - Noodle with King Prawns & Vegetables **£8.90**
- 36A.** Yaki Soba - Noodle with Chicken & Vegetables **£7.90**
- 36B.** Yaki Soba - Noodle with Vegetables (V) **£6.90**
- 37.** Pa Thai- with Vegetables, Tofu & Nuts (V) **£6.90**
- 37A.** Pa Thai- with Vegetables, King Prawns & Nuts **£8.90**
- 37B.** Pa Thai- with Vegetables, Chicken & Nuts **£7.90**
- 37C.** Stir Fried Udon with Mixed Seafood &  
Vegetables **£12.90**
- 38.** Nasi Goreng - Indonesian Spicy Fried Rice with  
King Prawns **£7.90**
- 39.** Singapore Rice Noodles (V) (Gluten Free) **£6.90**
- 18A.** Beef Bibimbap - Sashimi Beef, Egg rice & Vegetables  
cooked in a Hot Stone Bowl at the table **£9.90**
- 18B.** Vegetables Bibimbap - Egg rice & Vegetables  
cooked in a Hot Stone Bowl at the table (V) **£7.90**

## Soup

- 15.** Tom Ka Gai - Chicken Soup with Coconut Milk **£4.90**
- 16.** Tom Yam Goong - Thai Spicy Prawn Soup **£5.90**
- 17.** Miso Soup (V) **£4.50**
- 18.** Spicy Seafood Soup **£5.90**

## Salad

- 9.** Green Papaya Salad (V) **£5.90**
- 10.** Gado-Gado - Steamed Mixed Green Vegetables  
& Peanut Sauce (V) **£5.50**
- 12.** Grilled Aubergine Salad with Thai Salsa (V) **£5.50**
- 12A.** Bean Sprouts & Kimchi Salad (V) **£4.90**
- 12B.** Fusion Thai Beef Salad **£9.90**

## Side

- 19.** Steam Rice (V) **£3.50**
- 19A.** Sticky Rice (V) **£4.00**
- 40.** Egg Fried Rice (V) **£3.90**
- 41.** Wok Fried Mixed Greens (V) **£5.90**
- 41A.** Wok Fried French Beans & Spinach  
in Sambal Balacan **£6.50**
- 41B.** Pak Choi with Garlic & Oyster Sauce **£7.50**

All prices include VAT.  
(Some dishes may contain Nuts)

10% Service Charge on Party of 8 people or more.

- 46B.** Tobikko & Seafood Gunkan (4) **£5.90**
- 46C.** Sweet Potato TempuraSushi Roll (8) (V) **£5.50**
- 47A.** Tobikko California Roll (8) **£6.90**
- 47.** Soft Shell Crab Tempura **£6.90**
- 48.** King Prawns Tempura **£5.90**
- 49.** Pumpkin & Selected Vegetables Tempura (V) **£5.90**

朝彩新風

**TANOSHII**  
FUSION

樂

**Set Menus**

**Menu A** £24.90 per head  
For two persons or more

- **Mixed Japanese Platter:**  
Tuna & Salmon Sashimi, King Prawn Nigiri, Tobikko Gunkan & Soft Shell Crab Sushi Roll  
.....
- **Indonesian Lamb Rendang**
- **Roasted Duck served** with Glazed Honey & Lemon Sauce
- **Pak Choi** with Oyster Sauce
- **Steamed Rice (V)**  
.....

**Menu B** £22.90 per head  
For two persons or more

- **Crispy Seaweed (V)**
- **Deep Fried Tiger Prawns** in Sesame Seeds
- **Grilled Chicken** with Satay Dressing
- **Thai Vegetable Spring Rolls (V)**
- **Japanese Sweet Potato Tempura (V)**  
.....
- **Grilled Fillet of Beef** served with Thai Spicy Lime Dressing
- **Grilled Chicken** with Oyster Mushroom and Teriyaki Sauce
- **Wok Fried Mixed Greens (V)**
- **Steamed Rice (V)**  
.....

**Menu C** £27.90 per head  
For two persons or more

- **Crispy Seaweed (V)**
- **Yakitori** - Grilled Chicken on Skewers in Teriyaki Sauce
- **Sora Ebi** - Steamed Tiger Prawns with Thai Salsa
- **Thai Vegetable Spring Rolls (V)**
- **Soft Shell Crab Tempura**  
.....
- **Aromatic Salt & Spicy Scallops**
- **Tender Loin of Beef** with Tangy Japanese Fruit Sauce & Spinach
- **Red Duck Curry**
- **Vegetable Bibimbap** - Egg rice & Vegetables cooked in a Hot Stone Bowl at the table  
.....

**Menu E** £29.90 per head  
For two persons or more

- **Diced Prawn and Vegetable Lettuce Wrap**
- **Soft Shell Crab Tempura**
- **Crispy Seaweed (V)**  
.....
- **Steamed Scallops on shell**  
.....
- **Fusion Spicy Kung Poa Chicken**
- **Sabu** - Sabu Sashimi Beef on Hot Rock
- **Mixed Seafood** in Authentic Lemongrass Sauce
- **Steamed Rice (V)**  
.....

(Options to change certain dishes are available. Please ask **before** ordering, pricing may vary.)

**Tamarind**

A tart tree fruit, used as a spice and souring agent. Shaped like a long bean, containing a sour pulp with many seeds, which can be processed to make a paste. Tamarind tastes similar to date but more sour.

朝

**Galanga**

Galanga is a rhizome of plants in the ginger family Zingiberaceae, with culinary and medicinal uses originating in Indonesia.

彩

**Rendang**

Rendang is a spicy meat curry originating from the Minangkabau ethnic group of Indonesia. Rendang, which is rich in spices, uses coconut milk for texture and a combination of; ginger, galangal, turmeric leaves, lemon grass, garlic, shallot, chillies and other spices.

新

**Sambal and Belacan (Shrimp Paste)**

Sambal is a chili based sauce which is normally used as a condiment. Belacan has an incredibly poignant smell and is used sparingly in Myriad Asian sauces.

風

**Tentsuyu**

A recipe for tentsuyu depends on the seasons and on the ingredients for which tentsuyu is being prepared. A general, all-purpose, tentsuyu might consists of three parts dashi, one part mirin, and one part soy sauce.

**Nigiri -Zushi**

Nigiri - Zushi, which means handpressed sushi, consists of an oval shaped block of rice, topped with various fish, seafood and other ingrediants.

朝陽美店沐春暉，  
彩榜爭題總不違。  
新藝超凡塵世賞，  
風開一代普芳菲。

At Tanoshii, we offer a **personalised service**. We can **change** any ingrediants to **suit your needs** on taste. We want you to **enjoy** your meal exactly as you like it.

We can make our meals **GLUTEN FREE**, so all you need to do is ask.

We select the very best **fresh fish** to create the finest Sushi everyday.

朝彩新風

[www.tanoshiifusion.co.uk](http://www.tanoshiifusion.co.uk)

**“TANOSHII :  
happy, glad; enjoyable”**