

Okinawan, Japanese & Korean drinking food in the traditional manner- not in courses but sent as soon as prepared to be shared  
**It's loud! It's dark! It's a BAR! It's salty! It's spicy! It's DRINKING food!**

**Nuki is on Twitter: Follow @Tanukipdx for daily specials, random profanity&stuff you don't care about**  
**Shot n'a Beer \$5 Hite Korean Lager & shot of sake...Hells yeah!**

**Happy Hour 4-6 Daily** requires drink purchase per person

\$2 Sapporo can, \$5 Hakutsuru, \$3 Salt Plum Hot Sake, \$4 Shot n'Beer, \$3 Hot Sake Cider

\$1 Razor clam miso, \$1 Edamame, \$1 Sunnaku, \$2 Natto, \$2 Wakame, \$1 Tamago

\$1 Dried squid stick, \$6 Bibimbop, \$4 renkon choerim

**Special Sakes- Taiheikai Namazake Nigori** by the same maker as WatariBune, the last bottle in Oregon!

Shot...4 8ozTokkuri...19 720Btl...40

**Ippongi Hannya Tou**~very special chili infused plum sake from Ippongi Kubohonten, Fukui Japan

4~shot 15~150ml btl

**Yuri Masamune**~great table sake from the maker of Yuki no Boshu.It's what the brewers in Akita drink!

12 tokkuri

**Kikusakari Taruzake**~smooooove special cedar aged sake from Akita. Cold or room temp recommended

12 tokkuri 28 bottle

**Akita Komachi Daiginjo**~beautiful & rich sake w/overtones of white pepper & ripe peaches

shot...5 tokkuri 25 bottle 55

**Omakase**~set a price & let the chef create your meal (sorry, whole table must participate)

### **Perfect snacks for long hard night of drinking!**

Oshinko~Japanese & Korean pickles...4 Kimchi~fermented cabbage pickle...3

Edamame~soy beans w/lemon, sesame & togarashi sea salt...3

Ojingohchae bokke~wokked spicy seasoned dried squid-great beer snack!...3

Kim~lightly seasoned crispy toasted laver squares...2 w/ume plums&hot rice...4

Myulchi bokke~wokked sweet&spicy dried anchovies..drink more sake!...3

Jwipo~seasoned toasted pressed filefish- it's the popcorn of Korea!...3

Shiro miso to mategai~white miso soup w/fresh razor clam, tofu & wakame...2

Lap cheong~griddled cured Chinese sausage w/housemade HOT fermented mustard...4

Natto~fermented soy, hot rice, scallion, quail egg (mustard on the side!)...4

**Kushiyaki**-stuff on sticks!

Murugai~giant greenshell mussels...2 Ahiru kokkoro~seasoned duck hearts...2

Ebi shioyaki~salt&pepper shrimp...3 Ojingohchae~sweet&spicy dried squid...2

### **Plates:**

Wakame-su~mixed seaweed salad w/cucumber, lotus & special vinegar sauce...4

Hamachi sashimi~sliced raw Kyushu hamachi, true wasabi, white shoyu...8

Hamachi tataki~chopped spicy hamachi, wasabi tobikko w/crispy seaweed for wrapping...7

Oysters~4 Kusshi oysters on the half w/kimchi shave ice...8

Renkon choerim~poached lotus root&fresh tofu salad w/garlic-dungeness crab dressing...8

Unagi~broiled freshwater eel w/shoyu, mirin & sansyo...5

Gyu-kimchi~sliced rare marinated beef on a bed of kimchi...6

Bibimbop~thin sliced spicy bbq pork, veggies, pickles, kimchi&egg over rice...10

Niku dango~wild boar meatballs simmered in sweet shoyu bbq sauce...6

Nasu~charred & steamed baby eggplants w/spicy Korean miso dipping sauce...5

Asari~sake steamed clams in garlic mince pork sauce...8

Chahan kimchi~spicy fry rice w/local bay shrimp, kimchi, calamansi, peanuts...10

Soondubu chigae~duck feet,bacon,sticky rice cakes&tofu stewed in kimchi broth...7

Tantan~thick fresh Kagawa style udon w/SPICY! Chicken peanut sauce w/lime

& scallion so spicy- get more beer! a big one!...8

Butano kakune~slow cooked pork belly & daikon radish w/house hot fermented mustard...8

**Sorry we do not split bills. One check, one credit card per table. NO EXCEPTIONS PLEASE**

This helps us keep our prices low for everybody, thanks for understanding

*Consuming raw or undercooked fish, shellfish and meats can increase the risk of foodborne illness\*\*Please note that our food is produced in a kitchen using large quantities of fish, shellfish, sesame, gluten & nut products, while we may be able to leave these out of some dishes be aware that if your allergy is severe we may not be able to safely prepare your food\**

**18 % service charge added to parties of 5+**