

TA 楽心  
NO  
SHII  
JAPANESE  
*Cuisine*







TA 楽しむ  
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JAPANESE  
*Cuisine*

Since opening its doors in July 1992, Tanoshii has become a culinary oasis, where exclusive and exquisite Japanese cuisine comes to life. At Tanoshii, we offer you a unique and memorable dining experience.

From delicious sashimi to meticulously crafted sushi rolls, each bite is an explosion of flavors and textures that will delight your senses, thanks to our quality local ingredients and exceptional food, we strive to transport you to a world of oriental enchantment.

Our distinctive style and special touch create an enveloping atmosphere that will make you feel as if you are in a quiet corner of Japan. We invite you to join us and discover the harmony between Japanese tradition and culinary innovation at Tanoshii.

Let us take you on a unique journey, where happiness is found in every bite and every moment becomes a cherished memory.

Tanoshii - Where culinary happiness becomes a reality in every bite!



Please upon ordering let us know if you have any allergies or food restrictions.  
Service and taxes included

# ZENSAI

## APPETIZERS

<b>Misoshiru</b> Traditional Japanese soup made with miso past.	\$ 5.00
<b>Ko-ebi Beef kushi yaki</b> Tenderloin and shrimp skewers with chimichurri.	\$ 15.00
<b>Tori karaage</b> Japanese style fried chicken.	\$ 8.00
<b>Gyoza</b> Mini Japanese empanadas, traditional, fried or steamed (pork beef tenderloin or shrimp).	\$ 12.00
<b>Edamame</b> Soy beans.	\$ 11.00
<b>Tako nuta</b> Octopus with Japanese sauce and chives served with avocado.	\$ 12.00
<b>Yakitori</b> Grilled chicken skewers with steamed vegetables.	\$ 12.00
 <b>Hiyashi wakame</b> Special Nikkei-style seaweed salad.	\$ 13.00
<b>Tempura appetizer</b> 7 vegetables with 2 tempura prawns served with tempura sauce.	\$ 15.00
<b>Gyutataki</b> Thin cuts of thin beef tenderloin garnished with garlic and Japanese spicy served with ponzu sauce and chives.	\$ 16.00
<b>Tempura Dinner</b> 14 vegetables with 4 prawns served with tempura sauce.	\$ 30.00
<b>Usutsukuri</b> Thin cuts of fish served in Ponzu sauce, garnished with chives.	\$ 14.50

VEGAN



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## ZENSAI NIKKEI

### NIKKEI APPETIZERS

<b>Yeang yeong chicken</b> Delicious combination of crispy Korean-style chicken (spicy).	\$ 9.00
<b>Crispi ko-ebi with passion fruit sauce</b> Delicious Nikkei preparation with crispy shrimp and passion fruit sauce.	\$ 13.00
<b>Ceviche Nikkei</b> Exotic preparation of Nikkei style ceviche.	\$ 15.00
<b>Fried ceviche</b> Combination of exotic Nikkei flavors presented in a Tanoshii style fried ceviche (spicy).	\$ 18.00
<b>Nikkei sando</b> <small>4 UNITS</small> Exquisite presentation of Nikkei-Style Sandwich with a combination of sauces and spicy dressing.	\$ 19.00
<b>Tiradito nikkei</b> Selection of fresh fish cuts on organic lettuce with Nikkei sauce.	\$ 18.50

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# NIGIRI AND SASHIMI

1 u.

5 u.



## Maguro

Bluefin Tuna.

\$ 3.90

\$ 12.10



## Tako

Octopus.

\$ 3.30

\$ 9.90

## Sake

Salmon.

\$ 4.40

\$ 13.20

## Unagi

Anguilla.

\$ 6.00

—

## Ika

Squid.

\$ 8.00

\$ 28.00

## Ikura

Salmon roe.

\$ 9.50

—

## Tobiko

Flying Fish Roe.

\$ 5.00

—

## Kanikama

Crab.

\$ 3.90

\$ 12.10

## Hotate gai

Scallops.

\$ 4.50

\$ 13.00



## Ebi

Prawn.

\$ 4.50

\$ 13.00

## Saba

Mackerel.

\$ 7.50

\$ 24.00

## Hamachi

Yellowtail.

\$ 7.50

\$ 25.00

ECUADORIAN PRODUCT



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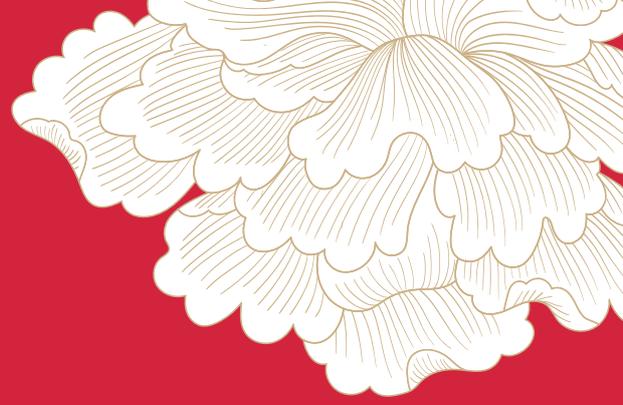
Service and taxes included



## OSUSHI TO OSASHIMI NO MORIAWASE SUSHI COMBINATIONS

<b>Sashimi ichinimae</b> 10 cuts of fresh fish, on ice.	\$ 20.00
<b>Sushi no moriawase</b> 6 nigiri sushi with 1 roll of your choice.	\$ 31.00
<b>Chirashi zushi</b> Traditional presentation of variety of fish and shellfish cuts on sushi rice.	\$ 37.40
<b>Sashimi ninimae</b> 20 cuts of fresh fish, on ice.	\$ 37.00

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MAKI  
SUSHI  
ROLLS





# HOSOMAKI SUSHI

ROLL WITH SEAWEED ON THE OUTSIDE

6 u.

## Kappa Maki

Japanese Cucumber Roll

\$ 6.00

## Tekka maki

Tuna roll.

\$ 9.90

## Sake maki

Salmon roll.

\$ 11.00

## Nattou maki

Fermented soybean roll.

\$ 12.00

## Negi hamachi maki

Yellowtail roll with chives.

\$ 14.00

## Unakyū maki

Eel and cucumber roll.

\$ 14.00

# URAMAKI SUSHI

TRADITIONAL ROLL AND ECUADORIAN FUSION

4 u.

8 u.

HALF ROLL

COMPLETE ROLL

## Kani kiuri maki

—

\$ 14.30

## California

\$ 7.30

\$ 12.10

## Philadelphia

\$ 7.90

\$ 13.20

## Special Eel

\$ 11.60

\$ 19.60

## Rainbow

\$ 9.90

\$ 16.50

## Ecuadorian Fusion Ceviche Roll

\$ 6.60

\$ 11.00

## Ecuadorian Fusion Butaniku Roll

\$ 6.60

\$ 11.00



ECUADORIAN PRODUCT



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# NIKKEI MAKI SUSHI

## NIKKEI STYLE ROLLS

4 u.

8 u.

HALF ROLL

COMPLETE ROLL

### Kanikama special maki

Prawn and kanikama tempura with avocado, topped with surimi with kanikama, mayonnaise, tenkasu, masago caviar and chives.

\$ 8.40

\$ 14.00

### Ebi kani maki

Crab pulp with spicy mayonnaise, avocado and prawn.

\$ 8.40

\$ 14.00

### Flambé maki

Prawn breaded with avocado, topped with salmon and scallops, flamed with fine herbs.

\$ 8.40

\$ 14.00

### Acevichado maki

Breaded shrimp and avocado, with red tuna fish and fresh salmon on the outside decorated with acevichada sauce and sweet potato threads.

\$ 8.40

\$ 14.00

### Maki mi Perú

Breaded Shrimp, avocado, topped with seared salmon and tuna, served with anticucho sauce.

\$ 8.70

\$ 14.50

## SUSHI PARTY

#### 2 PERSONS

12 nigiri sushi, with 1 1/2 roll of choice, 10 units of sashimi or usutsukuri.  
Misoshiru soup or ebi suimono.  
Ice cream of your choice with seasonal fruit.

\$ 80.00

#### 3 PERSONS

18 nigiri sushi, with 2 roll of choice, 15 units of sashimi or usutsukuri  
Misoshiru soup or ebi suimono  
Ice cream of your choice with seasonal fruit

\$ 120.00

#### 4 PERSONS

24 nigiri sushi, with 3 roll of choice, 20 units of sashimi or 2 usutsukuri.  
Misoshiru soup or ebi suimono.  
Ice cream of your choice with seasonal fruit.

\$ 160.00

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# MAKI SUSHI TANOSHII

## TANOSHII STYLE ROLLS

	4 u.	8 u.
	HALF ROLL	COMPLETE ROLL
<b>Emperor roll</b> Avocado with crispy shrimp topped with yellowtail tartar, garnished with mayonnaise, togarashi, chives and white sesame seeds.	\$ 8.10	\$ 13.50
<b>Swiss Roll</b> Salmon, kanikama, shrimp, and cream cheese, topped with avocado and tobiko.	\$ 9.00	\$ 16.50
<b>Pirikara kaibashira maki</b> Spicy scallop with avocado, topped with yellowtail and white onion.	\$ 13.00	\$ 22.50
<b>Rock´n roll</b> Roll with kanikama, avocado and oriental cucumber topped with eel and sesame seeds.	\$ 11.20	\$ 18.70
<b>Dynamite roll</b> Combination of yellowtail with bluefin tuna and wasabi mayonnaise decorated with Tobiko caviar.	\$ 10.25	\$ 18.00
 <b>Tataki Roll</b> Breaded Shrimp with avocado, topped with gyutataki, seared with chimichurri, garnished with garlic mayonnaise and yellow chili sauce, served with pickles	\$ 8.40	\$ 14.00
<b>Kanikama kaiso maki</b> Kanikama, avocado, prawn, octopus, spicy mayonnaise inside and seaweed salad outside with Tobiko.	\$ 8.00	\$ 15.00
<b>Pirikara tako ebi</b> Octopus, kanikama, prawn, salmon with masago and sesame seeds on the outside.	\$ 9.60	\$ 16.00

ECUADORIAN PRODUCT



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# MAKI SUSHI TANOSHII

## TANOSHII STYLE ROLLS



4 u.



8 u.



HALF ROLL

COMPLETE ROLL

<b>Salmon lovers</b> Roll stuffed with salmon and topped with salmon decorated on the outside with caviar.	\$ 9.60	\$ 16.00
<b>Ebi furai maki</b> Panned shrimp with avocado, sesame mayonnaise, acevichada sauce with Tobiko, kanikama and tari sauce on the outside.	\$ 9.60	\$ 16.00
<b>Spicy shrimp</b> Prawn with spicy mayonnaise, chives and caviar masago with sesame seeds outside.	\$ 8.70	\$ 14.50
<b>Thai fuu ebi maki</b> Kanikama, surimi, oriental cucumber and avocado topped on the outside with shrimp and cream cheese.	\$ 8.70	\$ 14.50
<b>Haru kani maki</b> Rice paper with crispy shrimp, surimi, avocado and Tobiko, seasoned with Nikkei sauce.	\$ 8.70	\$ 14.50
<b>Tanoshii roll</b> Kanikama Roll, cream cheese, avocado and acevichada mayonnaise, topped with fresh salmon and garnished with avocado and tobiko.	\$ 8.70	\$ 14.50
<b>Thai roll</b> Spicy tuna with breaded shrimp, topped with avocado, garnished with Thai sauce and cilantro.	\$ 8.70	\$ 14.50



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## TEPPANYAKI MENU



	A LA CARTE DISH	MENU
<b>Tori niku</b> Chicken.	\$ 18.70	\$ 26.40
<b>Gyuhireniku to tori niku</b> Beef tenderloin and chicken.	\$ 20.90	\$ 28.60
<b>Gyuhireniku</b> Beef tenderloin.	\$ 22.00	\$ 29.70
<b>Ko-Ebi teppanyaki</b> Shrimp.	\$ 23.00	\$ 30.00
<b>Suzuki teppanyaki</b> Sea bass (croaker fish).	\$ 24.00	\$ 31.00
<b>Maguro teppanyaki</b> Bluefin tuna.	\$ 26.00	\$ 33.00
<b>Sake teppanyaki</b> Salmon.	\$ 26.50	\$ 34.00
<b>Gyuhireniku to ebi</b> Beef tenderloin and shrimp.	\$ 30.80	\$ 39.60
<b>Ebi</b> Prawn.	\$ 33.00	\$ 40.00
<b>American san no gyuniku</b> Angus Prime Beef.	\$ 49.00	\$ 56.00
<b>Sakana to ebi</b> Fish and prawns.	\$ 30.00	\$ 37.50



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## TEPPANYAKI TRILOGY

\$ 46.00

### Appetizer

Trilogy of rolls (acevichado, volcano, and special California roll) or Miso Soup or Ebisuimono

### Main Course

Teppanyaki with chicken, sirloin, and shrimp, fried rice, and vegetables

### Dessert

Fruit and ice cream

### Drink

Includes a soft drink.



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## TEMPURA MAKI

### TEMPURA ROLLS

	4 u.	8 u.
	HALF ROLL	COMPLETE ROLL
<b>Tempura shrimp</b> Prawn tempura roll with asparagus, cream cheese, masago caviar and spicy mayonnaise.	\$ 8.10	\$ 13.50
<b>Dragon roll</b> Tempura roll with prawn, masago, spicy mayonnaise and julienne of Japanese mint leaves.	\$ 8.70	\$ 14.50
<b>Tanoshii flame roll</b> Breaded roll stuffed with crispy eel, avocado, cream cheese and tempura prawn, flamed with liqueur.	\$ 9.00	\$ 15.00
<b>Volcano roll</b> Bread roll with salmon, cream cheese, shrimp and exotic combination of Tanoshii style sauces.	\$ 9.60	\$ 16.00
<b>Tako kani tempura roll</b> Spicy octopus tempura roll with mayonnaise, avocado, kanikama and chives garnished with sweet chili sauce.	\$ 8.10	\$ 13.50

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# MEINDISSHU

## MAIN COURSES

<b>Gyuniku no teriyaki fumi yaki</b> Beef tenderloin teriyaki.	\$ 21.00
<b>Tori niku no teriyaki fumiyaki</b> Chicken Teriyaki.	\$ 18.70
<b>Sakana no teriyaki fumi yaki</b> Fish teriyaki.	\$ 20.00
<b>Ebi to sake to gyuniku moshikuwa toriniku no teriyaki fumiyaki</b> Teriyaki sea and land (combination of shrimp, salmon, beef tenderloin or chicken).	\$ 25.30
<b>America san no gyuniku no teriyaki fumi yaki</b> Angus Prime Beef teriyaki.	\$ 44.00
<b>Sake wakakusa yaki</b> Marinated salmon with grilled soy sauce, served with Japanese sauce au gratin, steamed vegetables and gohan rice.	\$ 25.00
<b>Gyokai no sotee to gohan</b> Seafood sautéed with Tanoshii-style sauce and gohan rice.	\$ 24.00
<b>Gykatsu curry</b> Japanese curry with thin breaded Beef tenderloin.	\$ 25.50
<b>Tonkatsu curry</b> Japanese curry with breaded pork beef tenderloin.	\$ 23.10
<b>Gyukatsu donburi</b> Traditional dish combined with Beef tenderloin breaded and egg over Japanese rice.	\$ 22.50
<b>Unagi donburi</b> Traditional dish prepared with eel on Japanese rice.	\$ 46.50
<b>Octopus, shrimp and prawn Pad thai</b> Thai exotic preparation with noodles and rice, Asian vegetables, octopus, shrimp and prawn.	\$ 25.00
<b>Bakmi Goreng</b> Spicy Indonesian combination of shrimp, chicken, Beef tenderloin with egg noodles and oriental vegetables.	\$ 20.00

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### Bibimbap

Varieties of oriental vegetables and kimchi with cooked tenderloin and fried egg.

\$ 18.00

### Shabu shabu 2 PEOPLE

Nabe with Angus Prime Beef, legumes, tofu, noodles, served with special Japanese sauce.

\$ 98.00

### Sukiyaki 2 PEOPLE

American loin with variety of legume in sweet soy sauce and sake.

\$ 98.00



## JKASEI UDON

### HOMEMADE UDON NOODLES

#### Tanuki udon

Udon noodle in suimono soup with wakame seaweed and chives.

\$ 16.00

#### Tempura udon

Udon noodle in suimono soup with tempura legumes.

\$ 16.00

#### Oyako udon

Udon noodle with chicken and oriental spinach in suimono soup.

\$ 17.00

#### Zaru soba

Fried soba noodle in the traditional style.

\$ 22.00

#### Nabeyaki udon

Udon noodle with oriental legumes and chicken in the traditional style.

\$ 23.00

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## BEJITARIANMENU VEGETARIAN MENU

	<b>Hiyayakko</b> Japanese-style cold tofu.	\$ 6.50
	<b>Yasai maki</b> Vegetable roll.	\$ 8.80
	<b>Green salad</b> Tanoshii-style green salad .	\$ 8.50
	<b>Yasai tempura</b> Vegetable tempura.	\$ 11.00
	<b>Tofu steak</b> Fried tofu with teriyaki sauce and vegetables.	\$ 12.00
	<b>Yasai itame</b> Tanoshii-style sautéed vegetables.	\$ 12.50

VEGETARIAN



VEGAN



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# OBENTO

## BENTŌ BOX

### Sushi bento

Bluefin tuna roll and Swiss roll.  
Sushi (bluefin tuna, prawn, eel).  
Japanese-style fried chicken and Japanese gyoza.  
Sashimi (kanikama and salmon).  
Japanese soup with tempura shrimp and ginger.

\$ 32.00

### Tempura bento

Tempura varieties.  
Eel roll and rainbow roll.  
Chicken Teriyaki.  
Sashimi (bluefin tuna).  
Japanese soup with tempura shrimp and ginger.

\$ 32.00

### Karaage bento

Japanese-style fried chicken.  
Acevichado roll and Philadelphia roll.  
Spring roll.  
Sashimi (bluefin tuna).  
Japanese soup with tempura shrimp and ginger.

\$ 32.00

### Curry bento

Salmon Curry.  
Steamed Japanese Rice.  
Ebi furai roll.  
Fried Gyosas.  
Japanese Soup with breaded Shrimp and ginger.

\$ 32.00



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# DESSERT

**Aisu kuriima tempura** \$ 8.00

Traditional tempura ice cream of your choice accompanied with passion fruit sauce, flamed with liqueur.



**Sawasoppu to burakkuberi no aisukurimu-mikkuso o soeta kurisupi-roru** \$ 8.50

Crispy roll with banana and homemade delicacy decorated with powdered sugar, served with caramelized bananas and guanabana y blackberry ice cream.

**Tanoshii style lychee no cheesecake** \$ 8.50

Exotic presentation of Japanese-style cheesecake accompanied with thin pieces of lychee, berries and cookie powder with ice cream of your choice.

**Choco mousse Tanoshii style** \$ 11.00

Delicious presentation of chocolate mousse accompanied with brownie pieces about cold orange soup flavored with green tea.

**Ginger aisu to ringo no tsumiage** \$ 8.50

Mini fried Apple gyosa, covered in cinnamon powder and sugar garnished with ginger ice cream.

**Kue pepe lapis (Mochi mil hojas)** \$ 8.50

Layered mochi with coconut milk and ice cream of your choice.

**Moshikuwa no aisu to kudamono** \$ 8.00

Ice cream of your choice with seasonal fruit.



ECUADORIAN PRODUCT



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The Great Wave off Kanagawa  
神奈川沖浪裏

By Katsushika Hokusai  
Japanese artist  
Born in 1760

Evening View of a Temple in the Hills  
丘の寺院の夕景

By Utagawa Hiroshige  
Japanese artist  
Born in 1797



The background features a repeating pattern of stylized flowers and leaves in a light gray color against a dark gray background. The flowers have multiple layers of petals, and the leaves are simple, pointed shapes. The pattern is dense and covers the entire page.

TA **崇心**  
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swissôtel QUITO



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