

*TANOSHII*  
**楽心園**  
*RESTAURANTE JAPONÉS*





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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.



# ZENSAI

## APPETIZERS

<b>Misoshiru</b> Traditional Japanese soup made with miso past.	\$ 5.00
<b>Agedashi tofu</b> Japanese style fried tofu.	\$ 6.00
<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).	\$ 10.00
<b>Edamame</b> Soy beans.	\$ 10.00
<b>Tako nuta</b> Octopus with Japanese sauce and chives served with avocado.	\$ 10.00
<b>Yakitori</b> Grilled chicken skewers with steamed vegetables.	\$ 12.00
<b>Hiyashi wakame</b> Special Nikkei-style seaweed salad.	\$ 13.00
<b>Tempura zensai</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.	\$ 15.00
<b>Tempura Tanoshii</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



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## ZENSAI NIKKEI

### NIKKEI APPETIZERS

#### **Yeang yeong chicken**

Delicious combination of crispy Korean-style chicken (spicy).

\$ 9.00

#### **Crispi ko-ebi with passion fruit sauce**

Delicious Nikkei preparation with crispy shrimp and passion fruit sauce.

\$ 13.00

#### **Ceviche Nikkei**

Exotic preparation of Nikkei style ceviche.

\$ 15.00

#### **Fried ceviche**

Combination of exotic Nikkei flavors presented in a Tanoshii style fried ceviche (spicy).

\$ 18.00

#### **Onigirazu** 4 UNITS

Exotic presentation of Nikkei sandwich with combination of sauces and spicy dressing.

\$ 19.00

#### **Tiradito nikkei**

Selection of fresh fish cuts on organic lettuce with Nikkei sauce.

\$ 18.50



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# NIGIRI AND SASHIMI



1 u.

5 u.

<b>Maguro</b> Bluefin tuna fish.	\$ 3.50	\$ 11.00
<b>Tako</b> Octopus.	\$ 3.00	\$ 9.00
<b>Sake</b> Salmon.	\$ 4.00	\$ 12.00
<b>Unagi</b> Anguilla.	\$ 6.00	—
<b>Ika</b> Squid.	\$ 8.00	\$ 25.00
<b>Ikura</b> Salmon caviar.	\$ 8.00	—
<b>Kanikama</b> Crab.	\$ 3.50	\$ 11.00
<b>Hotate gai</b> Scallops.	\$ 4.50	\$ 13.00
<b>Ebi</b> Prawn.	\$ 4.50	\$ 13.00
<b>Saba</b> Mackerel.	\$ 7.50	\$ 24.00
<b>Hamachi</b> Yellowtail.	\$ 7.50	\$ 24.00



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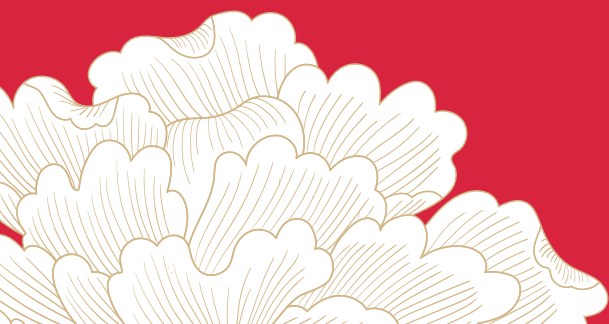
## OSUSHI TO OSASHIMI NO MORIAWASE SUSHI COMBINATIONS

<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.	\$ 34.00
<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.

<b>Tekka maki</b> Tuna roll.	\$ 9.00
<b>Sake maki</b> Salmon roll.	\$ 10.00
<b>Nattou maki</b> Fermented soybean roll.	\$ 12.00
<b>Negi hamachi maki</b> Yellowtail roll with chives.	\$ 14.00
<b>Unakyū maki</b> Eel and cucumber roll.	\$ 14.00
<b>Negitoro maki</b> Special tuna roll with chives.	\$ 13.50

# URAMAKI SUSHI

TRADITIONAL ROLL

4 u.

8 u.

HALF ROLL

COMPLETE ROLL

<b>Kani kiuri maki</b> <small>6 UNITS</small>	—	\$ 13.00
<b>California</b>	\$ 6.60	\$ 11.00
<b>Philadelphia</b>	\$ 7.20	\$ 12.00
<b>California Special</b>	\$ 9.00	\$ 16.00
<b>Rainbow</b>	\$ 9.90	\$ 16.50
<b>Special tuna</b>	\$ 9.90	\$ 16.50
<b>Special Eel</b>	\$ 9.90	\$ 16.50

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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 prawn, avocado, topped with salmon and flamed tuna fish 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, prawns and cream cheese decorated with avocado and Tobiko on the outside.	\$ 8.10	\$ 13.50
<b>Pirikara kaibashira maki</b> Spicy scallop with avocado, topped with yellowtail and white onion.	\$ 10.20	\$ 17.00
<b>Rock´n roll</b> Roll with kanikama, avocado and oriental cucumber topped with eel and sesame seeds.	\$ 10.20	\$ 17.00
<b>Dynamite roll</b> Combination of yellowtail with bluefin tuna and wasabi mayonnaise decorated with Tobiko caviar.	\$ 10.20	\$ 17.00
<b>Special white tuna roll</b> Crispy shrimp with avocado, topped with tuna and crab tartar. Topped with Tanoshii style sauce.	\$ 8.40	\$ 14.00
<b>Kanikama kaiso maki</b> Kanikama, avocado, prawn, octopus, spicy mayonnaise inside and seaweed salad outside with Tobiko.	\$ 7.50	\$ 12.50
<b>Pirikara tako ebi</b> Octopus, kanikama, prawn, salmon with masago and sesame seeds on the outside.	\$ 9.60	\$ 16.00

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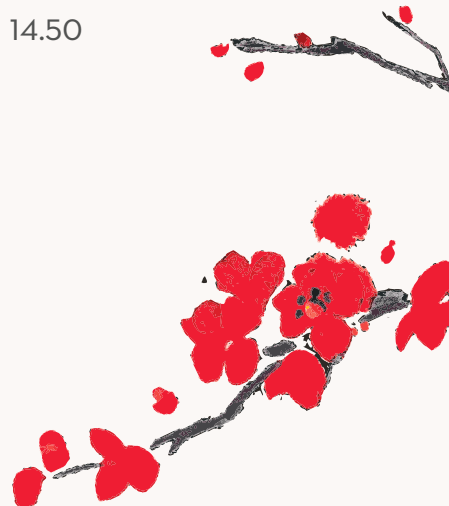


# MAKI SUSHI TANOSHII

## TANOSHII STYLE ROLLS



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



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## TEPPANYAKI MENU

	ALA CARTE DISH	MENU
<b>Tori niku</b> Chicken.	\$ 17.00	\$ 24.00
<b>Gyuhireniku to tori niku</b> Beef tenderloin and chicken.	\$ 19.00	\$ 26.00
<b>Gyuhireniku</b> Beef tenderloin.	\$ 20.00	\$ 27.00
<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>Teppanyaki sake</b> Salmon.	\$ 26.50	\$ 34.00
<b>Gyuhireniku to ebi</b> Beef tenderloin and shrimp.	\$ 28.00	\$ 36.00
<b>Ebi</b> Prawn.	\$ 33.00	\$ 40.00
<b>American san no gyuniku</b> Angus Prime Beef.	\$ 45.00	\$ 52.00
<b>Sakana to ebi</b> Fish and prawns.	\$ 30.00	\$ 37.00

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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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# MEINDESSHU

## MAIN COURSES

<b>Gyuniku no teriyaki fumi yaki</b> Beef tenderloin teriyaki.	\$ 20.00
<b>Tori niku no teriyaki fumiyaki</b> Chicken Teriyaki.	\$ 17.00
<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).	\$ 23.00
<b>America san no gyuniku no teriyaki fumi yaki</b> Angus Prime Beef teriyaki.	\$ 40.00
<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.	\$ 24.00
<b>Tonkatsu curry</b> Japanese curry with breaded pork beef tenderloin.	\$ 21.00
<b>Gyukatsu domburi</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.	\$ 46.20
<b>Yakisoba</b> Exotic Japanese preparation with noodles, oriental vegetables and selection of chicken, Beef tenderloin, shrimp or pork.	\$ 24.00
<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.

\$ 95.00

### Sukiyaki 2 PEOPLE

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

\$ 95.00



## 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

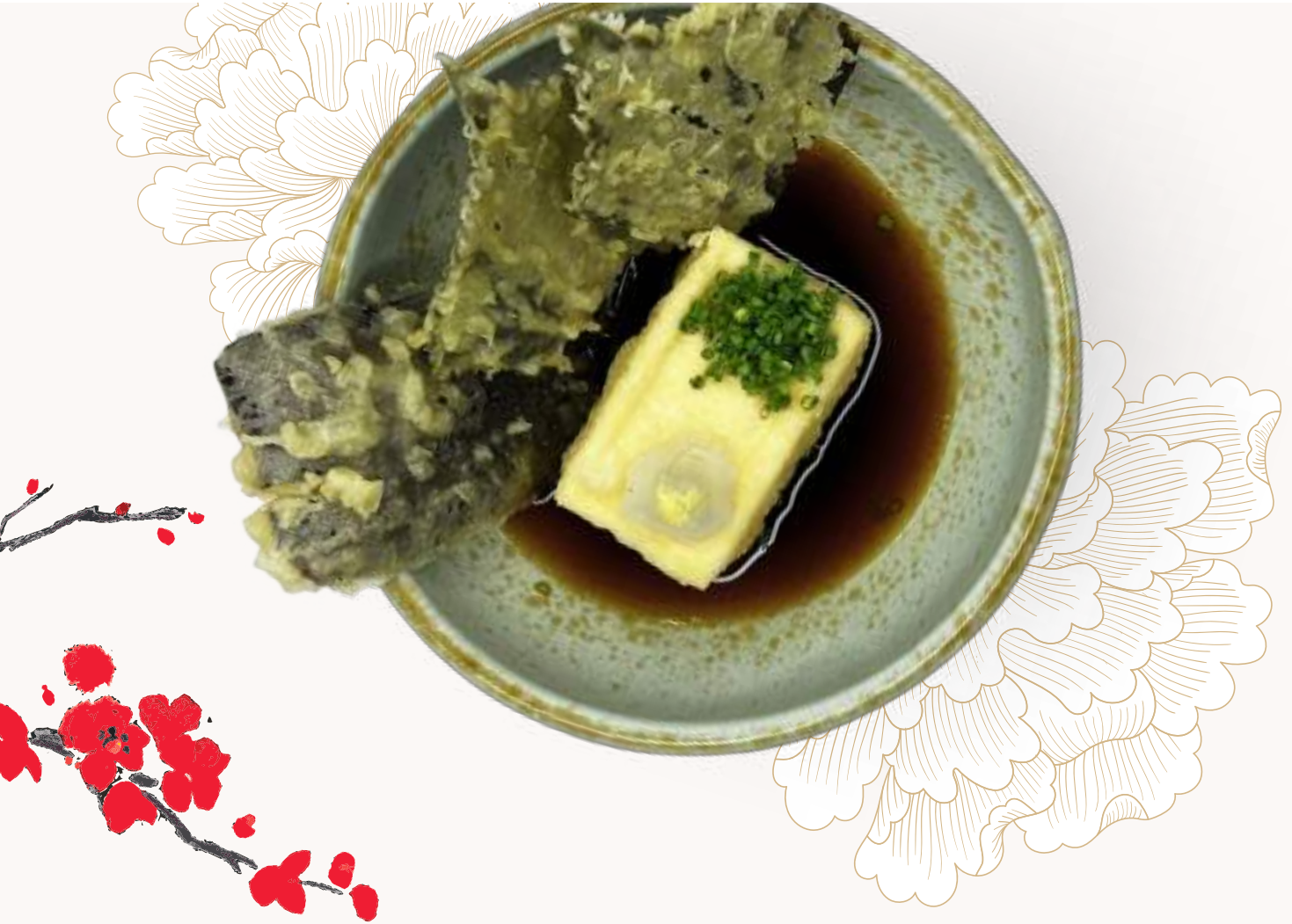
#### Nabeyaki udon

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

\$ 23.00

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## BEJITARIANMENUU

### VEGETARIAN MENU

<b>Hiyayakko</b> Japanese-style cold tofu.	\$ 6.50
<b>Yasai maki</b> Vegetable roll.	\$ 8.00
<b>Green salad</b> Tanoshii-style green salad .	\$ 8.50
<b>Yasai tempura</b> Vegetable tempura.	\$ 10.00
<b>Tofu steak</b> Fried tofu with teriyaki sauce and vegetables.	\$ 12.00
<b>Yasai itame</b> Tanoshii-style sautéed vegetables.	\$ 12.50

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# OUBENTO

## BENTŌ BOX

### Sushi bento

\$ 32.00

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.

### Tempura bento

\$ 32.00

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

### Karaage bento

\$ 32.00

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

### Teriyaki bento

\$ 32.00

Steamed Japanese mini-empanadas.  
Steamed Japanese rice.  
Sushi (bluefin tuna, prawn, eel, salmon).  
Beef tenderloin teriyaki.  
Japanese soup with tempura shrimp and ginger.



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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.
- Shoyga aisu to banana no karikari maki** \$ 8.50  
Crispy roll with banana and homemade delicacy decorated with powdered sugar, served with caramelized bananas and ginger 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.
- Mochi ice cream to kudamono** \$ 8.00  
Traditional flavored mochi of choice of green tea, ginger or vanilla with seasonal fruit.
- 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.



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swissôtel QUITO



tanoshii-restaurante



Tanoshiirestante