






THE ANDEAN 
'COCK-OF-THE-ROCK'
ALSO KNOWN AS 
TUNKI IS A LARGE
PASSERINE BIRD OF
THE COTINGA FAMILY.
THEY ARE NATIVE
 TO THE FAMOUS
"CLOUD-FORESTS"
OF SOUTH AMERICA
AND ARE KNOWN
AS THE NATIONAL
BIRD  OF  PERU.

IN THE TWENTIETH CENTURY JAPANESE MIGRANTS FLOCKED TO PERU SEEKING WORK. SOON AFTER THEY STARTED TO CALL IT HOME AND FUSED TRADITIONAL JAPANESE COOKING TECHNIQUES WITH LOCAL INGREDIENTS.



Tunki
Ceviche and
Woodfire Grill

141 Brebner Dr
West Lakes 5021
Adelaide SA



Tunki serves dishes that have been designed for sharing; these are brought to your table continuously throughout your meal.

10% surcharge on Public Holidays.

FOOD

Tunki
Ceviche and
Woodfire Grill

141 Brebner Dr
West Lakes 5021
Adelaide SA

FEED ME MENU 80.0

EDAMAME (GF)(LF)(V)

Steamed Soybeans with Tajin Lime Salt

MISO SOUP (GF)(LF)(V)

Tunki Blend of Aka & Shiro Miso, Aburage, Wakame

CHEF'S 3PC CEVICHE AND SASHIMI PLATTER

Served with Assorted Crackers, Tasmanian Wasabi, House Infused Soy Sauce

TERIYAKI BEEF ANTICUCHO (GF)(LF)

Toasted Sesame Seeds, Spring Onion, Shichimi Pepper

SPATCHCOCK (GF)(LF)

House-Made Adobo, Chimichurri, Charred Lemon

RICE (V)(GF)(LF)

Furikake Seasoning

WAKAME SALAD (V)(GF)(LF)

Baby Cucumber, Edamame, Goji Berry, Rocoto Dressing

CHEF'S FAVOURITE DESSERT

Our feed me/spoil me Menu's is required for bookings over 8+ and needs a minimum of 2. We also require the whole table to commit to the menu. We can cater for all dietary requirements, and we can personally tailor it to your party.

VG - VEGETARIAN / V - VEGAN
GF - GLUTEN FREE / LF - LACTOSE FREE
CN - CONTAINS NUTS

SPOIL ME MENU 120.0

GUACAMOLE NIKKEI STYLE (V)(GF)

Blue Corn Tortilla, Aji Amarillo, Cilantro, Jalapeño, Tunki Spice

CHEF'S 5PC CEVICHE AND SASHIMI PLATTER

Served with Assorted Crackers, Tasmanian Wasabi, House Infused Soy Sauce

LOBSTER TACO (LF)(GFA)

SA Lobster, Guacatillo, Pickles, Flying Fish Roe

PASILLA CHILLI KING MUSHROOM (GF)(VG)

Black Truffle Butter, Thyme, Rosemary

MURRAY PURE EYE FILLET (GF)

Caramel Chilli Sauce, Shallots

SEAFOOD KAMAMESHI (GF)(LF)

Japanese Rice, Dashi, Mushrooms, Wasabi Tobiko, Ginger, Aji Panca, Combination of Australian Seafood

SWEET CORN (VGA)(GF)(LFA)

Josper Grilled Sweet Corn, Wasabi Butter, Manchego Cheese

EGGPLANT (V)(GF)

Roasted Aubergine, Chilli Jam, Parsnip Crisps, Kizami Nori

CHEF'S FAVOURITE SELECTION OF DESSERTS

Served with Exotic Fruits

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CEVICHE & TIRADITO

CEVICHE IS A TRADITIONAL PERUVIAN DISH

CITRUS JUICES	UMAMI
TUNA CEVICHE (GF)(LF) 18.0 Fresh Coconut Cream, Ginger, Garlic, Cilantro, Celery Oil	
PALM HEART TATAKI (GF)(LF)(V) 18.0 Charred Palm Heart, Fried Chickpeas, Karkalla, Quinoa, Hibiscus Dressing, Hazelnut	
SALMON TIRADITO (GF)(LF) 19.0 Tasmanian Salmon, Aguachile, Ginger, Light Soy, Mirin Cured Salmon Roe	
HIRAMASA & TRUFFLE CEVICHE (GF)(LF) 22.0 Lime Cured SA Kingfish, Black Truffle Soy Caviar, Annato, Heirloom Rainbow Tomato	
MUSHROOM TATAKI (GF)(LF)(V) 20.0 Confit King Mushroom, Tasmanian Wasabi Relish, Chilli Ponzu, Garlic Crisps, Chives	
PRAWN & PEAR CEVICHE (GF)(LF) 22.0 Australasian Prawn, Pear & Passionfruit, Aji Amorillo, Charred Sweet Corn, Lotus Root	
BEEF TATAKI (GF)(LF) 22.0 Seared Beef, Tasmanian Wasabi Relish, Chilli Ponzu, Garlic Crisps, Chives	
CEVICHE PLATTER (GF)(LF)(V) 59.0 Selection of 3 Tunki Signature Ceviche's With House Made Crisps	
HOUSE MADE CRACKERS (GF)(LF)(V) 6.0 Crispy Assorted Vegetable Crisps (Cassava, Plantain, Lotus, Rice Crackers)	

CHEF'S SELECTION – SIGNATURE CEVICHE

Ceviche originated in Peru and is a beloved dish made with fresh raw fish or seafood-cured in citrus juices and flavoured with ingredients such as onions, cilantro and peppers.

TWO 42.0	THREE 59.0
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SASHIMI

TUNKI SERVES ALL OUR SOFT-TEXTURE SASHIMI AS

ATSUZUKURI	THICK-CUT STYLE
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STURIA CAVIER 15G	65.0
Sturgeon Oscietra Caviar, Hot Miso Bun	
NAMA GAKI (PER PIECE)(GF)(LF)	6.0
Freshly Shucked Coffin Bay Large Oysters	
OTORO	20.0
Japanese Fatty Bluefin Tuna	
CHU TORO	18.0
Semi Fatty Tuna	
AKAMI	16.0
Top Loin of Bluefin Tuna	
HAMACHI	14.0
South Australian Hiramasa Kingfish	
SAKE	14.0
Tasmanian Salmon	
AKAZAIBI (PER PIECE)	20.0
Wild Caught New Zealand Scampi	
HOTATEKAI	18.0
Hokkaido Japanese Scallops	
FISHERMANS CATCH	MP

CHEF'S SELECTION — SASHIMI MORIAWASE

Served with fresh Tasmanian Wasabi & House infused Japanese Soy Sauce

THREE 39.0	FIVE 69.0
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SNACK

MISO SOUP (GF)(LF)(V)	9.0
Tunki Blend of Aka & Shiro Miso, Aburage, Wakame	
FRESHLY SHUCKED COFFIN BAY OYSTERS (GF)(LF)	7.0
Apple & Plum Caviar, Yuzu Soy Sauce, Herb Oil	
GUACAMOLE TUNKI STYLE (V)(GF)(LF)	18.0
Blue Corn Tortillas, Ají Amarillo, Cilantro, Jalapeño, Tunki Spice	
EDAMAME (GF)(LF)(V)	10.0
Steamed Soybeans with Tajin Lime Salt	
BABY SQUID (GF)(LF)	18.0
Seven Spice, Marigold, Fresh Chilli, Lime	
SOFTSHELL CRAB SANDO (LF)	14.0
House Made Miso Bread, Pickles, Citrus Mayo, Cilantro	
LOBSTER TACO (LF)(GFA)	14.0
South Australian Lobster, Guacatillo Salsa, Pickles, Flying Fish Roe	
KAISEN NO YUKKE	22.0
Tartare of Tasmanian Salmon, Bonito Mayonnaise, House Made Rice Crackers	

ANTICUCHOS SKEWERS (2 PCS)

TERIYAKI BEEF (GF)(LF)	18.0
Toasted Sesame Seeds, Spring Onion, Shichimi Pepper	
PERUVIAN SPICED CHICKEN SKEWERS (GF)(LF)	16.0
Aji Panca, Ginger, Garlic, Cumin, Salsa Verde	
PASILLA CHILLI KING MUSHROOM (GF)(VG)	16.0
Black Truffle Butter, Thyme, Rosemary	
YUZU SOY FISHCAKE (GF)(LF)	18.0
Bonito Mayo, Cilantro, Tomatillo	
CHAR SUI PORK (GF)(LF)	18.0
SA Pork Belly, Chipotle, Green Apple	

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FISH AND SEAFOOD

HUMPTY DOO BARRAMUNDI (GF)(LF)	46.0
Deboned - Whole Baby Barramundi, Chilli & Yuzu Miso, Shallot Oil, Cilantro	
SEAFOOD KAMAMESHI (GF)(LF)	46.0
Japanese Rice, Dashi, Mushrooms, Wasabi Tobiko, Ginger, Aji Panca, Combination of Australian Seafood (Allow Minimum of 30 Minutes)	
KING CRAB LEG (GF)	44.0
Alaskan Crab Leg, Ponzu Butter, Aji Mayonnaise, Finger Lime	
JOSPER OCTOPUS (GF)(LF)	45.0
Grilled Octopus, Red Yuzu Sauce, Japanese Sweet Potato	

POULTRY AND MEAT

SPATCHCOCK (GF)(LF)	44.0
House-Made Adobo, Chimichurri, Charred Lemon	
LAMB CUTLETS (GF)(LF)	42.0
Chipotle Marinated Lamb, Mint, Cucumber	
MURRAY PURE EYE FILLET (250G)(GF)(LF)	48.0
Caramel Chilli Sauce, Shallots	
AUSTRALIAN FULL BLOOD WAGYU (GF)(LF)	
Stone Axe 450+ Day Grain Fed BMS 9+ Striploin, Robata Grilled Bone Marrow, Marinated Mushrooms, Ponzu Chilli Sauce	
(150G)	88.0
(300G)	166.0

SALADS

- WAKAME SALAD (V)(GF)(LF)** 18.0
Baby Cucumber, Edamame, Goji Berry, Rocolo Dressing
- KOHLRABI & GREEN APPLE (V)(GF)(LF)**..... 16.0
Pickled Ginger, Fennel, Roasted Peanuts, Sesame Dressing

VEGETABLES

- CRISPY CASSAVA (VA)(GF)(LF)** 16.0
Spicy Mayo, Bonito, Nori Dust, Sweet Plum Sauce
- EGGPLANT (V)(GF)(LF)** 22.0
Roasted Aubergine, Chilli Jam, Parsnip Crisps, Kizami Nori
- BROCCOLINI (VG)(GF)(LF)** 16.0
Sprouting Broccoli, Chickpea Miso, Wasabi Peas
- SWEET CORN (VGA)(GF)(LFA)**..... 16.0
Josper Grilled Sweet Corn, Wasabi Butter, Manchego Cheese
- RICE (VGA)(GF)(LF)** 5.0
House Made Furikake Seasoning

DESSERTS

SWEET YUCCA-ROOT (GF)(VG)	20.0
Miso & Pisco Horchata, Rock Salt Caramel Ice Cream	
BASQUE CHEESECAKE (GF)	18.0
Yuzu Gel, Sake Pickled Kumquat, Mascarpone	
PASSILLA SANTAREM CHOCOLATE MARQUISE (CN)	18.0
Single Origin Cocoa Bean, Ganache, Raspberry Sorbet, Praline Biscuit	
LYCHEE CREMA VOLTEADA (GF)	18.0
Lychee Flan, Milk Crumble, Marshmallow, Quinoa Waffer	
FRIED EMPANADAS (VOA)(CN)	18.0
Banana & Nutella Pastry, Goat Milk Cajeta	
PISCO AFFOGATO	22.0
Coffee Infused Pisco, Vanilla Bean Ice-Cream, Peruvian Alfajores, Dulce De Leche	
CANT DECIDE?	72.0
TUNKI Dessert Platter, Selection of 4 Desserts, Served With Exotic Asian Fruits	