

T A T T U

Interpreting our 'Modern Chinese' concept into this special building allowed us to look at new avenues of design and led to the exploration of the ancient Chinese philosophy of Yin Yang, the blending of contrary forces to create harmony. Yin is the dark element linked with femininity, shadows, and water. Much like all Tattu interiors, our main restaurant downstairs represents 'Yin', it is detailed in feminine finishes, including our salvaged cherry trees that are brought back to life by hand to create a canopy of blossom throughout the space. Our traditional wooden fretwork and carefully styled lighting casts shadows and creates the effect of waterfalls down our granite walls. Yang is the light element linked with masculinity, growth, and fire. This new design is featured in our ground floor bar and dining areas. Utilising light natural materials and imported stone the space represents the growth of our family business into new realms offering a new take on the traditional Tattu design. Polished brass reflects light to create a warm glow through-out, the perfect environment to relax with one of our signature cocktails. The 'U' in Tattu represents the most important element of our brand, you, our guest.

Welcome to Tattu Birmingham.



Follow our food, drink and interior journey.

  @tatturestaurant

BITES

Crispy Kale Seaweed (V) (VG)	5.00
Ichimi pepper, five-spice and sweet chilli sauce.	
Lotus Chip Mess	8.25
Kimchi, bacon and sriracha aioli.	
Sweet Soy Shishito Peppers (V) (VG)	4.90
Teriyaki and ginger.	

DIM SUM

Aromatic Duck Spring Rolls	9.90
Spring onion, crispy shallots and cherry hoisin.	
Wild Mushroom Spring Rolls (V) (VG)	9.50
Truffle sour cream.	
Surf and Turf Shumai	9.90
Sticky red prawn, beef short rib and spring onion.	
Lobster and Prawn Toast	11.90
Sesame and sweet & sour chilli sauce.	
Chicken Truffle Shumai	8.50
Freshly shaved truffle and soy.	
Glazed Beef War Tip	9.90
Teriyaki and soy.	

SMALL PLATES

Sticky Beef Short Rib	13.90
Soy, chilli and crispy shallots.	
Crispy Pork Belly	11.90
Black vinegar and coriander.	
Tuna Sashimi Wontons	11.50
Sesame, soy and avocado.	
Yellowtail and Kiwi Sashimi	11.25
Soy mirin, dragon fruit and chilli salsa.	
Chilli Crusted Tofu (V) (VG)	8.00
Kohlrabi, coriander and chilli soy.	
Salt and Pepper Aubergine (V)	7.90
Garlic, chilli and five-spice.	
Szechuan Rock Shrimp	11.90
Carrot, sancho pepper and pickle.	
Sesame Roasted Scallops	15.60
Chinese sausage, crushed edamame and mint.	
Chilli Salt Baby Squid	10.25
Sweet chilli and spring onion.	

TO SHARE

Braised Lamb Steamed Buns	22.90
Slow cooked lamb shoulder, chilli oyster sauce and sticky dates.	
½ Aromatic Duck Pancakes	23.00
Szechuan, cucumber and spring onion.	

(V) Vegetarian 🌶️ Spicy dish
(VG) Vegan option available, ask your server

Guests with allergies and intolerances please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination can occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not contain all ingredients and we only carry information on the 14 regulated allergens.

A discretionary service charge of 10% will be added to your bill, all of which is distributed to the team.

LARGE PLATES

Wok Fired Angry Bird 🍴	19.00
Chicken, roasted chilli peppers and sesame honey soy.	
Chinese Barbeque Chicken	19.50
Chilli, sweet soy and pickled cucumber.	
Red Pepper Lamb Cutlets 🍴	25.00
Chinese five-spice butter and sesame.	
Sweet and Sour Iberico Pork	19.90
Pineapple, banana shallots and dragon fruit.	
Fillet Steak and Caramel Soy 7oz	33.75
UK premium aged beef, shiitake brunoise and asparagus.	
Black Pepper and Honey Ribs	24.50
Garlic, chilli and soy.	
Japanese Black Wagyu Ribeye 7oz	74.00
Green beans and truffle sesame soy.	
Vegetarian Chicken and Black Bean (V)	15.00
Asparagus and mangetout.	
OK Glazed Tempah (V) (VG)	15.00
Padron peppers, cape gooseberry and grapes.	
White Miso Salmon	20.00
Black pepper, pickled ginger and cucumber.	
Steamed Butterfly Sea Bass	27.50
Shaoxing wine, lemon soy and caramel chilli.	
Thai Style Crispy Monkfish	26.75
Lime, shallots and lemongrass.	
Shanghai Black Cod	36.00
Hoisin, ginger and lime.	
Green Pepper Lobster	59.00
Jalapeños and crispy shallots.	

RICE, NOODLES AND VEGETABLES

Steamed Jasmine Rice (V) (VG)	5.00
Duck Egg and Chinese Sausage Fried Rice	6.00
Soy Beansprout Noodles (V) (VG)	5.50
X.O Rice	7.00
Chicken, shrimp and pancetta.	
Tattu Candy Rice (V) (VG)	6.00
Orange, candied ginger and beetroot.	
Singapore Noodles	12.00
Prawn, chicken and pork.	
Special Fried Sweet Potato (V) (VG)	6.50
Black vinegar glaze, spring onion and ichimi pepper.	
Sweet Soy Grilled Asparagus (V) (VG)	7.00
Tenderstem Broccoli (V) (VG)	7.00
Black sesame and truffle.	

DESSERTS

White Chocolate Dragon Egg (V)	8.00
Coconut, passionfruit and mango.	
Asian Pear Sticky Toffee Pudding (V) (VG)	9.50
Cinnamon, vanilla and almond.	
Cherry Blossom (V)	10.95
White chocolate, cherry and candyfloss.	
Chocolate and Hazelnut Pagoda (V)	10.50
Almond cake, lemon meringue and espresso caramel.	
Tang Yuan Doughnuts (V) (VG)	9.00
Black sesame, raspberry and ginger.	
Banana Fritters (V)	7.95
Deep fried banana and caramel shortbread.	

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CLASSIC TASTING MENU ONE

55 per person
Available for parties of two to eight.

WAVE ONE

Sweet Soy Shishito Peppers (V) (VG)
Teriyaki and ginger.

WAVE TWO

Surf and Turf Shumai
Sticky red prawn, beef short rib
and spring onion.

Yellowtail and Kiwi Sashimi
Soy mirin, dragon fruit and chilli salsa.

WAVE THREE

Chinese Barbeque Chicken
Chilli, sweet soy and pickled cucumber.

White Miso Salmon
Black pepper, pickled ginger
and cucumber.

Tenderstem Broccoli (V) (VG)
Black sesame and truffle.

Singapore Noodles
Prawn, chicken and pork.

WAVE FOUR

Banana Fritters (V)
Deep fried banana and caramel shortbread.

Asian Pear Sticky Toffee Pudding (V) (VG)
Cinnamon, vanilla and almond.

MODERN CHINESE MENU TWO

65 per person
Available for parties of two to eight.

WAVE ONE

Crispy Kale Seaweed (V) (VG)
Ichimi pepper, five-spice
and sweet chilli sauce.

Chicken Truffle Shumai
Freshly shaved truffle and soy.

WAVE TWO

½ Aromatic Duck Pancakes
Szechuan, cucumber and spring onion.

WAVE THREE

Fillet Steak and Caramel Soy/ 7oz
UK premium aged beef,
shiitake brunoise and asparagus.

Thai Style Crispy Monkfish
Lime, shallots and lemongrass.

Special Fried Sweet Potato (V) (VG)
Black vinegar glaze, spring onion
and ichimi pepper.

**Duck Egg and Chinese
Sausage Fried Rice**

WAVE FOUR

Banana Fritters
Deep fried banana and caramel shortbread.

Cherry Blossom (V)
White chocolate, cherry and candyfloss.

EMPEROR'S CHOICE MENU THREE

96 per person

Available for parties of two to eight.

WAVE ONE

Lotus Chip Mess

Kimchi, bacon and sriracha aioli.

WAVE TWO

Braised Lamb Steamed Buns

Slow cooked lamb shoulder,
chilli oyster sauce and sticky dates.

Sesame Roasted Scallops

Chinese sausage, crushed edamame and mint.

WAVE THREE

Japanese Black Wagyu Ribeye/ Toz

Green beans and truffle sesame soy.

Shanghai Black Cod

Hoisin, ginger and lime.

X.O Rice

Chicken, shrimp and pancetta.

Sweet Soy Grilled Asparagus (V) (VG)

WAVE FOUR

Chocolate and Hazelnut Pagoda (V)

Almond cake, lemon meringue
and espresso caramel.

White Chocolate Dragon Egg (V)

Coconut, passionfruit and mango.

(V) Vegetarian 🌶️ Spicy dish

(VG) Vegan option available, ask your server

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