

# T A T T U

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Tattu Leeds is an evolution of our original concept. The design is visually inspired by the progression of body art, namely the delicate line work and the detailed techniques used today, reflected in the use of the beautiful natural materials and intricate finishes that surround you.

In the art form, the cherry blossom is a symbol of good luck and life whilst our white roses symbolise love in dedication to the Yorkshire emblem. At Tattu Leeds attention to detail is always a priority, from the Chinese-inspired cuisine to the innovative cocktails our bartenders create. The 'U' in Tattu represents the most important element of our brand, you, our guest.

Welcome to Tattu Leeds.



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** 10.90  
Sesame and sweet & sour chilli sauce.
- Chicken Truffle Shumai** 8.50  
Freshly shaved truffle and soy.
- Shiitake Bao** (V) (VG) 7.90  
Porcini, garlic and ginger.
- Wagyu Dumpling** (Spicy) 8.90  
Kimchi and spring onion.
- 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** (Spicy) (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) 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

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<b>Wok Fired Angry Bird</b> 🍴	18.00
Chicken, roasted chilli peppers and sesame honey soy.	
<b>Chinese Barbeque Chicken</b>	19.50
Chilli, sweet soy and pickled cucumber.	
<b>Red Pepper Lamb Cutlets</b> 🍴	25.00
Chinese five-spice butter and sesame.	
<b>Sweet and Sour Iberico Pork</b>	19.90
Pineapple, banana shallots and dragon fruit.	
<b>Fillet Steak and Caramel Soy 7oz</b>	33.75
UK premium aged beef, shiitake brunoise and asparagus.	
<b>Black Pepper and Honey Ribs</b>	24.50
Garlic, chilli and soy.	
<b>Japanese Black Wagyu Ribeye 7oz</b>	74.00
Green beans and truffle sesame soy.	
<b>Vegetarian Chicken and Black Bean</b> (V)	15.00
Asparagus and mangetout.	
<b>OK Glazed Tempah</b> (V) (VG)	15.00
Padron peppers, cape gooseberry and grapes.	
<b>White Miso Salmon</b>	20.00
Black pepper, pickled ginger and cucumber.	
<b>Steamed Butterfly Sea Bass</b>	27.50
Shaoxing wine, lemon soy and caramel chilli.	
<b>Thai Style Crispy Monkfish</b>	26.75
Lime, shallots and lemongrass.	
<b>Shanghai Black Cod</b>	36.00
Hoisin, ginger and lime.	
<b>Green Pepper Lobster</b>	59.00
Jalapeños and crispy shallots.	

## RICE, NOODLES AND VEGETABLES

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<b>Steamed Jasmine Rice</b> (V) (VG)	4.50
<b>Duck Egg and Chinese Sausage Fried Rice</b>	6.00
<b>Soy Beansprout Noodles</b> (V) (VG)	5.50
<b>X.O Rice</b>	7.00
Chicken, shrimp and pancetta.	
<b>Tattu Candy Rice</b> (V) (VG)	6.00
Orange, candied ginger and beetroot.	
<b>Singapore Noodles</b>	12.00
Prawn, chicken and pork.	
<b>Special Fried Sweet Potato</b> (V) (VG)	6.50
Black vinegar glaze, spring onion and ichimi pepper.	
<b>Sweet Soy Grilled Asparagus</b> (V) (VG)	7.00
<b>Tenderstem Broccoli</b> (V) (VG)	7.00
Black sesame and truffle.	

## DESSERTS

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

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CLASSIC TASTING MENU ONE

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49.50 per person

Available for parties of two to eight.

WAVE ONE

Crispy Kale Seaweed (V) (VG)

Ichimi pepper, five spice and sweet chilli sauce.

WAVE TWO

Aromatic Duck Spring Rolls

Spring onion, crispy shallots and cherry hoisin.

Surf and Turf Shumai

Sticky red prawn, beef short rib and spring onion.

WAVE THREE

Steamed Butterfly Sea Bass

Shaoxing wine, lemon soy and caramel chilli.

Chinese Barbeque Chicken

Chilli, sweet soy and pickled cucumber.

Duck Egg and Chinese Sausage Fried Rice

Sweet Soy Grilled Asparagus (V) (VG)

WAVE FOUR

Banana Fritters (V)

Deep fried banana and caramel shortbread.

White Chocolate Dragon Egg (V)

Coconut, passionfruit and mango.

MODERN CHINESE MENU TWO

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59.50 per person

Available for parties of two to eight.

WAVE ONE

Lotus Chip Mess

Kimchi, bacon and sriracha aioli.

WAVE TWO

Chicken Truffle Shumai

Freshly shaved truffle and soy.

Szechuan Rock Shrimp

Carrot, sancho pepper and pickle.

WAVE THREE

Fillet Steak and Caramel Soy/ 7oz

UK premium aged beef, shiitake brunoise and asparagus.

Thai Style Crispy Monkfish

Lime, shallots and lemongrass.

X.O Rice

Chicken, shrimp and pancetta.

Tenderstem Broccoli (V) (VG)

Black sesame and truffle.

WAVE FOUR

Chocolate and Hazelnut Pagoda (V)

Almond cake, lemon meringue and espresso caramel.

Tang Yuan Doughnuts (V) (VG)

Black sesame, raspberry and ginger.

## EMPEROR'S CHOICE MENU THREE

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99.50 per person

Available for parties of two to eight.

### WAVE ONE

#### Yellowtail and Kiwi Sashimi

Soy mirin, dragon fruit and chilli salsa.

### WAVE TWO

#### ½ Aromatic Crispy Duck Pancakes

Szechuan, cucumber and spring onion.

#### Lobster and Prawn Toast

Sesame and sweet & sour chilli sauce.

### WAVE THREE

#### Japanese Black Wagyu Ribeye/ 7oz

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

#### Cherry Blossom (V)

White chocolate, cherry and candyfloss.

#### Tang Yuan Doughnuts (V) (VG)

Black sesame, raspberry and ginger.

(V) Vegetarian    🌶️ Spicy dish

(VG) Vegan option available, ask your server

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