

T A T T U

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.

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DIM SUM

Aromatic Duck Spring Rolls	10.50
Spring onion, crispy shallots and cherry hoisin.	
Wild Mushroom Spring Rolls (V) (VG)	9.50
Truffle sour cream.	
Lobster and Prawn Toast	11.90
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 🌶️	10.50
Kimchi and spring onion.	

SMALL PLATES

Sticky Beef Short Rib	14.90
Soy, chilli and crispy shallots.	
Tuna Sashimi Wontons	11.50
Sesame, soy and avocado.	
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.	

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 🍗	19.50
Chicken, roasted chilli peppers and sesame honey soy.	
Chinese Barbeque Chicken	19.50
Chilli, sweet soy and pickled cucumber.	
Sweet and Sour Iberico Pork	21.00
Pineapple, banana shallots and dragon fruit.	
Fillet Steak and Caramel Soy 7oz	33.75
UK premium aged beef, shiitake brunoise and asparagus.	
Japanese Black Wagyu Ribeye 7oz	74.00
Green beans, foie gras 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 lime.	
Steamed Butterfly Sea Bass	27.50
Shaoxing wine, lemon soy and caramel chilli.	
Thai Style Crispy Monkfish	28.75
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.	
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.	
Frozen Cherry Blossom (V)	10.95
White chocolate, spiced apple and cherry.	
Chocolate and Hazelnut Pagoda (V)	10.50
Almond cake, meringue and espresso caramel.	
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

Wagyu Dumpling (V)
Kimchi and spring onion.

Lobster and Prawn Toast
Sesame and sweet & sour chilli sauce.

WAVE THREE

Chinese Barbeque Chicken
Chilli, sweet soy and pickled cucumber.

White Miso Salmon
Black pepper, pickled ginger
and lime.

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

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

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.

Sweet Soy Grilled Asparagus (V) (VG)

Duck Egg and Chinese
Sausage Fried Rice

WAVE FOUR

Banana Fritters
Deep fried banana and caramel shortbread.

Frozen Cherry Blossom (V)
White chocolate, spiced apple and cherry.

EMPEROR'S CHOICE MENU THREE

98 per person

Available for parties of two to eight.

WAVE ONE

Tuna Sashimi Wontons

Sesame, soy and avocado.

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/ 7oz

Green beans, foie gras and truffle sesame soy.

Shanghai Black Cod

Hoisin, ginger and lime.

X.O Rice

Chicken, shrimp and pancetta.

Sweet Soy Grilled Asparagus

WAVE FOUR

Chocolate and Hazelnut Pagoda

Almond cake, meringue
and espresso caramel.

White Chocolate Dragon Egg

Coconut, passionfruit and mango.

 Vegetarian  Spicy dish

 Vegan option available, ask your server

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