



The image shows the interior of a restaurant with a large, vibrant pink cherry blossom tree as the centerpiece. The ceiling is covered in a complex, woven pattern of red and white threads. The walls are dark with traditional Japanese sliding doors (shoji) and decorative panels. The floor is dark wood. Several tables are set with white cloths, glassware, and plates. A bar area is visible in the background.

Group Dining and Events

TAT T U

M A N C H E S T E R



TATTU MANCHESTER

Tattu is an independent family run business founded in 2015 by two brothers. The Tattu brand set out with a clear vision – to bring something unique and exciting to the UK culinary scene. The word Tattu is derived from a combination of 'Tattoo' the art form that inspires our interiors and 'Tatau' which is an ancient word from eastern culture that means to 'make a mark'.

The goal was to build a customer experience around the brand that stimulates all senses, fusing beautiful and meaningful design with quality and innovative cooking. Each seasonal menu is created by Tattu's talented chefs utilising only premium ingredients sourced from carefully selected suppliers, delivered by highly-trained front of house teams, with a strong focus on meticulous and engaging customer service.

Tattu's first restaurant opened in Spinningfields in 2015. The restaurant is set over two floors and tells the story of the journey of body art from its roots in ancient eastern cultures across the seas to the west and its influence on today's society.





Cuisine

Tattu delivers contemporary Chinese cuisine, fusing traditional flavours with modern cooking methods and exquisite presentation to create a unique and exciting dining experience.

Diners are encouraged to embrace the customary approach of sharing dishes with their guests, from colourful dim sum and luxurious small plates, to contemporary main course dishes and stunning desserts. Each seasonal menu is created by Tattu's talented chefs utilising only premium ingredients sourced from carefully selected suppliers.

Our menus are broken down into four sections, Dim Sum, Small Plates, Large Plates, Sides and Desserts. The concept follows Chinese dining traditions of delivering food to the centre of the table to be sampled by everyone rather than the customary starter, main and dessert structure. As a social experience this invites more interaction and engagement between our customers and our team.

Dim Sum is a style of Chinese cuisine prepared as small bite-sized portions of food served in steamer baskets or small plates. They are an art form in themselves and can take be adapted to contain a range of interesting ingredients and shapes. The production of dim sum is highly skilled and specialist which makes it a rare concept outside of very traditional Chinese restaurants. At Tattu we experiment with unusual flavour combinations, colours and shapes to produce unique dishes that can't be found anywhere else.

To ensure our product is unique our menus go through a lengthy creative process, starting with a simple and recognisable flavour profile our team then formulate ways to expand on this profile from a new angle and presentation. Tastings are held weekly and an idea can be refined up to ten times before the final product is created ready for our seasonal updates.





ROSE GARDEN

The ground floor indoor Rose Garden is perfect for group bookings looking for a more lively and integrated occasion

Each booth seats between 6 to 8 guests under the unique anchor pendants that cement Manchester as the brand's home city.

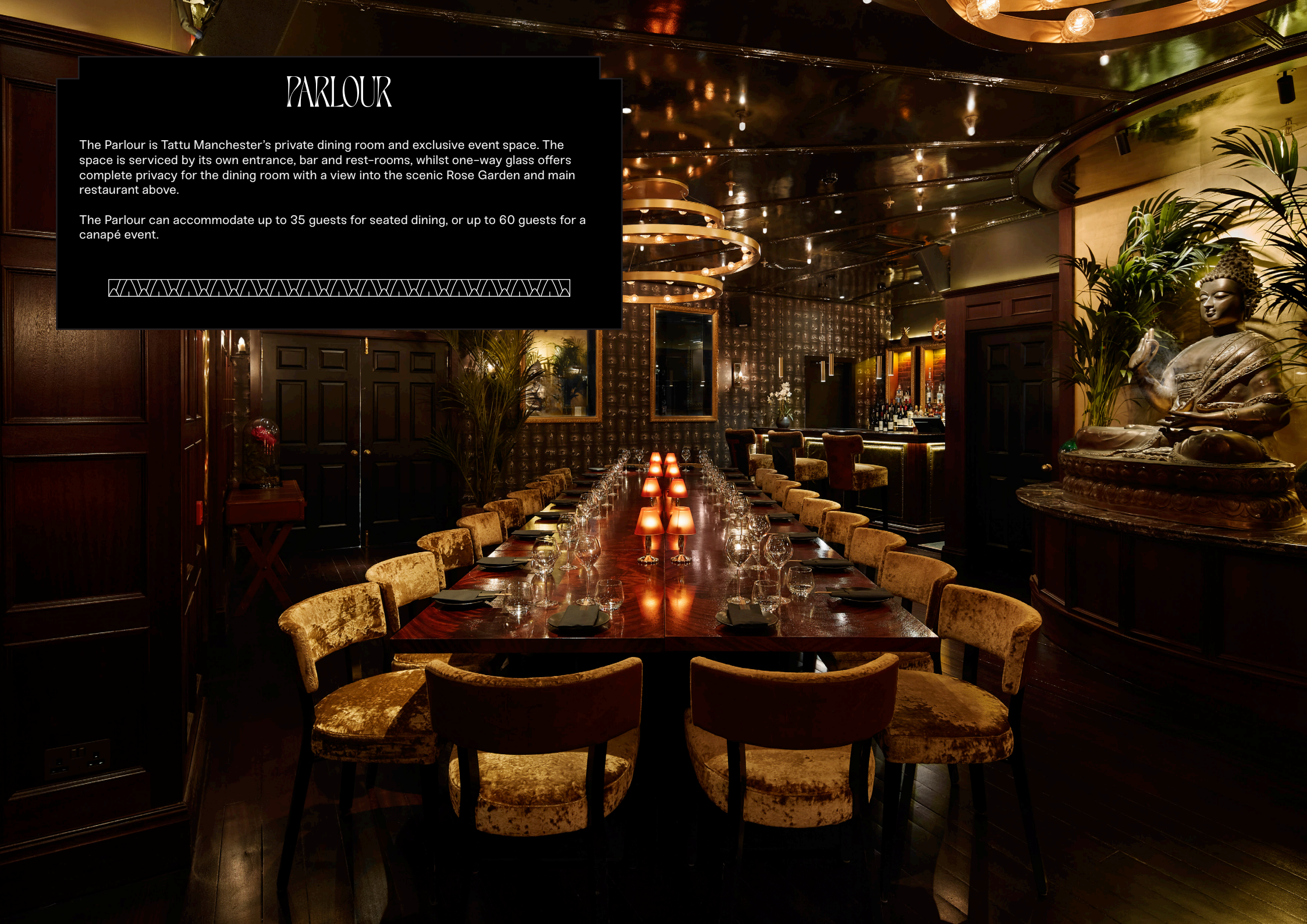
The Rose Garden can also be hired for a canapé and drinks reception and will hold up to 150 guests exclusively.

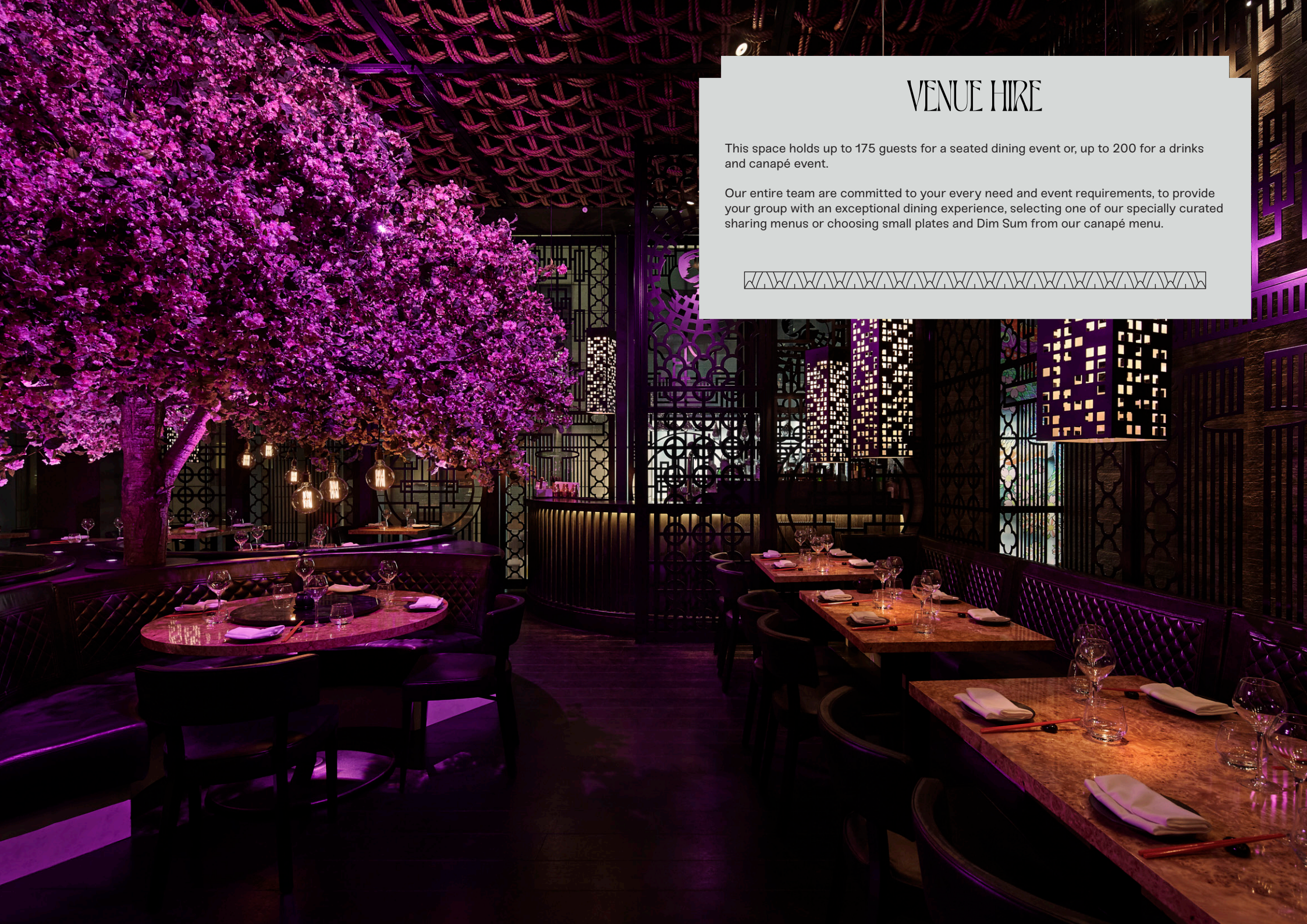


PARLOUR

The Parlour is Tattu Manchester's private dining room and exclusive event space. The space is serviced by its own entrance, bar and rest-rooms, whilst one-way glass offers complete privacy for the dining room with a view into the scenic Rose Garden and main restaurant above.

The Parlour can accommodate up to 35 guests for seated dining, or up to 60 guests for a canapé event.





VENUE HIRE

This space holds up to 175 guests for a seated dining event or, up to 200 for a drinks and canapé event.

Our entire team are committed to your every need and event requirements, to provide your group with an exceptional dining experience, selecting one of our specially curated sharing menus or choosing small plates and Dim Sum from our canapé menu.



SELECT YOUR MENU

Our Executive Chef has created a series of menus specifically for larger groups that have been designed with sharing in mind, to allow you and your guests an opportunity to experience the unique flavours and cuisine of Tattu Manchester.

Pair this menu with wine or a selection of our favourite cocktails for an unforgettable dining experience.

Please see over for an example of our menus.





Modern Sharing



72.50 per person
Available for parties of two or more

WAVE ONE

SZECHUAN ROCK SHRIMP

Carrot, sancho pepper and pickle.

½ AROMATIC CRISPY DUCK PANCAKES

Szechuan, cucumber and spring onion.



WAVE TWO

CARAMEL SOY AGED BEEF FILLET 7OZ

UK premium aged beef, shiitake, ginger and asparagus.

THAI STYLE CRISPY MONKFISH

Lime, shallots and lemongrass.

TENDERSTEM BROCCOLI ⑩

Black sesame and truffle.

DUCK EGG AND SAUSAGE FRIED RICE



WAVE THREE

BANANA FRITTER ⑦

Deep fried banana and caramel shortbread.

WHITE CHOCOLATE DRAGON EGG ⑦

Coconut, passion fruit and mango.





Emperor's Choice



97.50 per person
Available for parties of two or more

WAVE ONE

SEVEN SPICED SEARED TUNA
Truffle aioli, caviar and citrus ponzu.

BLACK COD CROQUETTES
Ginger and garlic aioli.

RED BELLY PORK 
Baby leek and smoked crackling.



WAVE TWO

JAPANESE BLACK WAGYU 7OZ
Foie gras, green beans and truffle sesame soy.

SHANGHAI BLACK COD
Hoisin, ginger and lime.


XO FRIED RICE
Shrimp, chicken and pancetta.

SWEET SOY GRILLED ASPARAGUS 



WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING 
Cinnamon, vanilla and almond.

CHERRY BLOSSOM 
White chocolate, cherry and candyfloss.



T A T T U

Lunch Sharing Menu

Monday – Friday 12pm – 3pm

55.00 per person



WAVE ONE



CHICKEN TRUFFLE SHUMAI

Freshly shaved truffle and soy.

WILD MUSHROOM SPRING ROLLS

Truffle sour cream.

SUGAR SALT CRISPY SQUID

Green chilli, pomegranate and mint.



WAVE TWO



WOK FIRED ANGRY BIRD

Roasted chilli peppers and sesame honey soy.

BALSAMIC TERIYAKI SALMON

Black pepper, crispy skin and pickled cucumber.

TENDERSTEM BROCCOLI

Black sesame and truffle.

STEAMED JASMINE RICE



WAVE THREE



WHITE CHOCOLATE DRAGON EGG

Coconut, passionfruit and mango.

ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and almond.



Canapés



Recommended 10 – 15 pieces per person. Available for groups of 16+ only

CHICKEN TRUFFLE SHUMAI

£4 PER PIECE

Freshly shaved truffle and soy.

SEVEN SPICED SEARED TUNA

£4 PER PIECE

Truffle aioli, caviar and citrus ponzu.

SZECHUAN RED BELLY PORK

£4 PER PIECE

Baby leek and smoked crackling.

XO SCALLOPS

£6 PER PIECE

Salmon caviar, wasabi pea and daikon.

SWEET TAMARIND TOFU BALLS

£4 PER PIECE

Winter melon, candied chilli and mint.

MISO CARAMEL TRUFFLES

£3 PER PIECE



TATTU SIGNATURES

SKULL CANDY Crystal Head Vodka, candy and lemon.	14.75	CHERRY BLOSSOM NEGRONI Roku Gin, cherry blossom and Campari.	14.75
LUCKY NUMBER 8 Maker's Mark, chilli rum and chocolate.	13.75	PEEP SHOW BELLINI Prosecco, mango and passion fruit.	14.75
CROUCHING TIGER Roku Gin, tequila and pink grapefruit.	12.75	TATTU TWINKLE Laurent-Perrier, vanilla and elderflower.	16.00

TATTU FAVOURITES

EASTERN DRAGON 135 East Gin, raspberry and apple.	18.00	CHESTNUT FLIP Chestnut Gin, Yunnan tea, strawberry and almond.	12.50
LIGHT & MISCELLANY Rum, pineapple and Asian pear.	12.00	IMPERIAL GEISHA Tequila, lemon and spiced orange.	14.75
TIGER LILY Sloe gin, blueberry and coconut.	13.75	KOKO TATTU Coconut rum, lychee and lime.	13.00
FLIGHT OF THE PHOENIX Vodka, poppy and apple.	13.25	YIN YANG ESPRESSO MARTINI Maker's Mark, agave and soy.	14.75
SAKE SOUR Suntory Haku Vodka, plum sake and passion fruit.	13.00	GANSU TEA Tanqueray Gin, apricot and jasmine.	12.00

Bespoke cocktail and wine menus available for your party on request





HIRE CHARGE

Minimum spend is dependant on date & time of the booking and the specific booking requirements. Please reach out to the team directly for a quotation.

DEPOSIT & PAYMENT REQUIREMENTS

For group reservations of up to 30 guests, a deposit of £20 per person is required upon booking to secure the reservation.

For full venue hire, a deposit of 50% the minimum spend is required upon booking to secure the reservation.

Please note: prices may vary seasonally, please contact the team directly for a confirmed quote





T A T T U

M A N C H E S T E R

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