BLOSSOM SEASON AT
TATTU

Snacks

SALTED EDAMAME (VG) (H) 6.50

SZECHUAN EDAMAME (VG) (H) 🌶 6.50

PRAWN & SESAME CRACKERS (H) 6.50

Aromatic Duck Pancakes

Szechuan, cucumber and spring onion. (H)

HALF 43.50

FULL 80.00

Dim Sum

STEAMED

ROYAL KOI FISH GAU (H) (T) 16.00
Black cod, King prawn and plum sauce.

WAGYU BEEF DUMPLING 19.00
Sriracha, kimchi and spring onion.

TRUFFLE SHIITAKE BAO BUN (VG) (H) 18.00
Truffle, kimchi and crispy seaweed.

SURF & TURF SHUMAI 18.00
Beef short rib, King prawn and sesame.

LOBSTER DUMPLING 21.00
Lobster bisque puree.

MIXED DIM SUM PLATTER 42.00
Wagyu beef, lobster, surf & turf, royal koi gau.

FRIED

AROMATIC DUCK SPRING ROLLS (H) 16.00
Cherry hoisin sauce.

PAN SEARED IBERICO PORK BAO 16.00
Black pepper Iberico pork.

WILD MUSHROOM AND BLACK TRUFFLE SPRING ROLLS (V) (H) (T) 15.50
Sweet & sour soy.

LOBSTER AND SCALLOP TOAST 26.00
Coconut, lime & chilli foam.

(T) Tattu recommends

(VG) Vegan option available, ask your server (V) Vegetarian 🌶 Spicy dish (N) Contains nuts (H) Halal option available, ask your server

Small Plates

SUGAR SALT CRISPY SQUID (H) — 19.00
Green sweet chilli, pomegranate and mint.

TORCHED SALMON TATAKI — 18.00
Smoked ponzu, yuzu and chilli.

SPICY SESAME TUNA TARTARE (H) — 21.00
Caviar, lotus root and ginger soy.

SALT & PEPPER TOFU (VG) (H) — 16.00
Garlic and cherry hoisin.

SZECHUAN ROCK SHRIMP (H) (T) — 21.00
Sansho pepper and pickle.

SESAME SALAD (VG) (H) — 14.00
Kohlrabi, crispy eddo & pink radish.

RED LANTERN SOFT-SHELL CRAB (H) — 19.00
Szechuan, nori and caramel vinegar.

SEVEN SPICED SEARED TUNA (H) — 19.00
Truffle aioli, caviar and citrus ponzu.

YELLOWTAIL CRISPY RICE — 19.50
Jalapeno, wasabi and pickled ginger.

CRISPY PORK BELLY — 24.00
Black vinegar and coriander.

GLAZED BEEF SHORT RIB — 26.00
Crispy shallots, chilli and spring onion.

Sushi

Maki Rolls - all 8 Pieces

SPICY KOI FISH (H) — 19.00
Spicy tuna, truffle aioli, caviar and citrus ponzu.

DRAGON (H) — 24.00
Tempura prawn, sriracha and avocado.

CALIFORNIA (H) — 24.00
White crab, avocado and tobiko.

SALMON (H) — 18.50
Torched salmon, avocado and wasabi salsa.

ASPARAGUS TEMPURA (VG) (H) — 14.50
Wasabi mayonnaise and togarashi.

WAGYU — 28.00
Sesame, jalapeño and spicy mayonnaise.

Meat

WOK FIRED ANGRY BIRD (N) 32.50
Chicken, roasted chilli pepper, cashews and sesame honey soy.

CHINESE BBQ CHICKEN (H) (T) 32.00
Chilli, sweet soy and pickled cucumber.

HONEY GLAZED CHAR SIU PORK 35.50
Sweet & sour sauce.

RED PEPPER LAMB CUTLETS 38.00
Gochujang, honey and sesame.

GRAIN-FED RIBEYE 44.50
Szechuan butter and Asian slaw

BLACK PEPPER BEEF FILLET 41.00
Wok fired peppers and shallots.

CARAMEL SOY AGED BEEF FILLET 49.00
UK premium aged beef, shiitake, ginger and asparagus.

SALT GRILLED JAPANESE BLACK WAGYU 120G 110.00
Himalayan salt block, enoki mushroom and shallot soy.

Seafood

WHITE MISO SALMON (H) 36.00
Pickled ginger and cucumber salad.

KUNG PO KING PRAWNS (H) 42.00
Pineapple, green beans and Thai basil.

STEAMED WHOLE BASS (H) 46.00
Ginger oil, chilli and aromatic soy.

SHANGHAI BLACK COD (H) (T) 48.00
Hoisin, ginger and lime.

DRUNKEN LOBSTER HALF 45.00
Shaoxing and XO.

FULL 82.00

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.

Vegetables & Tofu

WOK FIRED MOCK CHICKEN (VG) (H) (N) 26.00
Roasted chilli pepper, cashews and sesame soy.

KUNG PO TOFU (VG) (H) (T) 24.00
Pineapple, green beans and lotus.

BLACK BEAN HISPI CABBAGE (V) (H) 18.00
Spring onion and brown butter.

TENDERSTEM BROCCOLI (VG) (H) 15.00
Black sesame and truffle.

CHINESE GREEN BEANS (VG) (H) 15.00
Sweet soy and roasted garlic.

Rice & Noodles

SPICY EGG NOODLES (V) (H) 15.00
Pak choi, lily bulb and spring onion.

WAGYU FRIED RICE 28.00
Baby onion and soy cured yolk.

SHREDDED DUCK FRIED RICE (H) 18.00
Carrot, courgette and spring onion.

VEGETABLE FRIED RICE (V) (H) 14.00
Carrot, courgette and spring onion.

STEAMED JASMINE RICE (VG) (H) 10.00

(T) Tattu recommends

(VG) Vegan option available, ask your server (V) Vegetarian Spicy dish (N) Contains nuts (H) Halal option available, ask your server

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.

Desserts

YUZU LEMON DROP (H) (N) 15.50
Passion fruit, shiso and almond.

ASIAN PEAR STICKY TOFFEE PUDDING (VG) (H) 13.50
Cinnamon, vanilla and poached pear.

CHERRY BLOSSOM (H) (V) (T) 16.50
Cherry, chocolate and candy floss.

FORTUNE COOKIE (Serves 2) (N) (H) (V) 18.00
Dark chocolate brownie, miso popcorn and coffee ice cream.

(T) Tattu recommends

(VG) Vegan option available, ask your server (V) Vegetarian Spicy dish (N) Contains nuts (H) Halal option available, ask your server

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.

Modern Sharing

89.00 per person
Minimum 2 people

WAVE ONE

SZECHUAN EDAMAME

LOBSTER AND SCALLOP TOAST
Coconut, lime & chilli foam.

WAGYU BEEF DUMPLING
Sriracha, kimchi and spring onion.

WAVE TWO

GLAZED BEEF SHORT RIB
Crispy shallots, chilli and spring onion.

CHINESE BBQ CHICKEN
Chilli, sweet soy and pickled cucumber.

WHITE MISO SALMON
Pickled ginger and cucumber salad.

TENDERSTEM BROCCOLI
Black sesame and truffle.

SHREDDED DUCK FRIED RICE
Carrot, courgette and spring onion.

WAVE THREE

ASIAN PEAR STICKY TOFFEE PUDDING
Cinnamon, vanilla and poached pear.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.

Tattu Signatures

119.00 per person
Minimum 2 people

WAVE ONE

SWEET SOY SHISHITO PEPPERS

AROMATIC DUCK PANCAKES
Szechuan, cucumber and spring onion.

SUGAR SALT CRISPY SQUID
Green sweet chilli, pomegranate and mint.

WAVE TWO

STEAMED WHOLE BASS
Ginger oil, chilli and aromatic soy.

WOK FIRED ANGRY BIRD (N)
Chicken, roasted chilli pepper, cashews and sesame honey soy.

CARAMEL SOY AGED BEEF FILLET
UK premium aged beef, shiitake, ginger and asparagus.

CHINESE GREEN BEANS
Sweet soy and roasted garlic.

VEGETABLE FRIED RICE
Carrot, courgette and spring onion.

WAVE THREE

CHERRY BLOSSOM
Cherry, chocolate and candy floss.

Spicy dish (N) Contains nuts

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.

Emperor's Choice

159.00 per person
Minimum 2 people

WAVE ONE

MIXED DIM SUM PLATTER
Wagyu beef, Shiitake, Surf & turf, Royal koi gau.

RED LANTERN SOFT-SHELL CRAB
Szechuan, nori and caramel vinegar.

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

WAVE TWO

HONEY GLAZED CHAR SIU PORK
Sweet & sour sauce.

SALT GRILLED JAPANESE BLACK WAGYU
Himalayan salt block, enoki mushroom and shallot soy.

SHANGHAI BLACK COD
Hoisin, ginger and lime.

SPICY EGG NOODLES
Pak choi, lily bulb and spring onion.

BLACK BEAN HISPI CABBAGE
Spring onion and brown butter.

WAVE THREE

FORTUNE COOKIE (N)
Dark chocolate brownie, miso popcorn and coffee ice cream.

Spicy dish

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

A discretionary service charge of 14.5% will be added to your bill, all of which is distributed to the team.