



BLOSSOM SEASON AT

T A T T U



Snacks



SALTED (VG) (H) 6.50
EDAMAME

SZECHUAN (VG) (H) 6.50
EDAMAME

PRAWN & SESAME (H) 6.50
CRACKERS



Aromatic Duck Pancakes



Szechuan, cucumber and spring onion. (H)

HALF

43.50

FULL

80.00



Dim Sum



STEAMED

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

16.00

WAGYU BEEF DUMPLING
Sriracha, kimchi and spring onion.

19.00

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

18.00

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

18.00

LOBSTER DUMPLING
Lobster bisque puree.

21.00

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

42.00

FRIED

AROMATIC DUCK SPRING ROLLS
Cherry hoisin sauce.

16.00

PAN SEARED IBERICO PORK BAO (H)
Black pepper Iberico pork.

16.00

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

15.50

LOBSTER AND SCALLOP TOAST
Coconut, lime & chilli foam.

26.00

(T) Tattu recommends

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



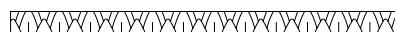
Small Plates



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

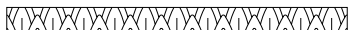
SPICY KOI FISH ^(H)	19.00
Spicy tuna, truffle aioli, caviar and citrus ponzu.	
DRAGON ^(H)	24.00
Tempura prawn, sriracha and avocado.	
CALIFORNIA ^(H)	24.00
White crab, avocado and tobiko.	
SALMON ^(H)	18.50
Torched salmon, avocado and wasabi salsa.	
ASPARAGUS TEMPURA ^(VG) ^(H)	14.50
Wasabi mayonnaise and togarashi.	
WAGYU ^(H)	28.00
Sesame, jalapeño and spicy mayonnaise.	



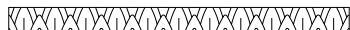
Meat



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

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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.	

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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

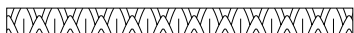
ASIAN PEAR STICKY TOFFEE PUDDING

Cinnamon, vanilla and poached pear.

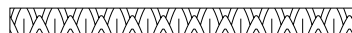
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Tattu Signatures



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

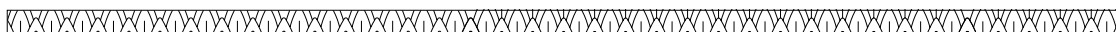
UK premium aged beef, shiitake, ginger and asparagus.

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

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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

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