

T A T T U



Tattu Manchester, our first restaurant, has been passionately designed to take you on a sensory journey from East to West. The concept is visually inspired by body art and its travels from its origins in the East, across the oceans through trade, to find its place in today's modern world.

The cherry blossom is a symbol of good luck and life, whilst our anchors represent the home where our brand was born. Our concept inspires everything from the colourful Chinese inspired cuisine, to the carefully crafted cocktails created by our bar team - everything is designed to be unique. The 'U' in Tattu represents the most important element of our brand, you, our guest.

Welcome to Tattu Manchester.



DIM SUM



AROMATIC DUCK SPRING ROLLS 10.90

Spring onion, crispy shallots
and cherry hoisin.

WILD MUSHROOM SPRING ROLLS (V) 9.90

Truffle sour cream.

LOBSTER AND PRAWN TOAST 12.50

Sesame and sweet & sour chilli sauce.

CHICKEN TRUFFLE SHUMAI 9.50

Freshly shaved truffle and soy.

SHIITAKE BAO (V) (vg) 9.50

Porcini, garlic and ginger.

WAGYU DUMPLING (V) 11.90

Kimchi and spring onion.

GLAZED BEEF WOR TIP 10.90

Teriyaki and edamame.

DATE AND WATER CHESTNUT WOR TIP (V) 10.90

Figs, spinach and red vinegar.



SMALL PLATES



STICKY BEEF SHORT RIB 14.90

Soy, chilli and crispy shallots.

TUNA SASHIMI WONTONS 12.50

Sesame, soy and avocado.

CHILLI CRUSTED TOFU (V) (vg) 9.50

Kohlrabi, coriander and chilli soy.

SALT AND PEPPER AUBERGINE (V) (vg) 9.50

Garlic, chilli and five-spice.

SZECHUAN ROCK SHRIMP 12.50

Carrot, sancho pepper and pickle.

SESAME ROASTED SCALLOPS 16.90

Chinese sausage, crushed
edamame and mint.

CHILLI SALT BABY SQUID 11.50

Sweet chilli and spring onion.

RED BELLY PORK (V) 14.50

Baby leek and crackling smoked & salted.

YELLOW BEAN KING OYSTER MUSHROOM (V) (vg) 14.00

Blackened beans and sunflower seed crisps.

SEVEN SPICED SEARED TUNA 14.90

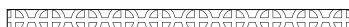
Truffle aioli and yuzu ponzu.

BLACK COD CROQUETTES 13.90

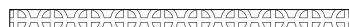
Ginger and garlic aioli.

½ AROMATIC DUCK PANCAKES 26.00

Szechuan, cucumber and spring onion.



LARGE PLATES



WOK FIRED ANGRY BIRD 🍴 20.90
Chicken, roasted chilli peppers
and sesame honey soy.

CHINESE BARBEQUE CHICKEN 🍴 21.90
Chilli, sweet soy and pickled cucumber.

RED PEPPER LAMB CUTLETS 🍴 25.00
Chinese five-spice butter and sesame.

SWEET AND SOUR IBERICO 23.90
Pineapple, banana shallots
and dragon fruit.

**CARAMEL SOY AGED
BEEF FILLET / 7oz** 35.75
UK premium aged beef,
shiitake, ginger and asparagus.

**JAPANESE BLACK WAGYU
RIBEYE / 7oz** 79.00
Foie gras, green beans
and truffle sesame soy.

**MOCK CHICKEN
AND BLACK BEAN** (V) 18.00
Asparagus and mangetout.

**SWEET TAMARIND
TOFU BALLS** (V) (VG) 18.00
Winter melon, candied chilli and mint.

STEAMED BUTTERFLY SEA BASS 27.50
Shaoxing wine, lemon soy
and caramel chilli.

SHANGHAI BLACK COD 36.00
Hoisin, ginger and lime.

GREEN PEPPER LOBSTER 59.00
Jalapeños and crispy shallots.

**CHAR SIU HONEY GLAZED
MONKFISH** 33.95
Morning glory, caramel orange
and pickled cucumber.



RICE, NOODLES AND VEGETABLES



STEAMED JASMINE RICE (V) (VG) 5.00

**DUCK EGG AND CHINESE
SAUSAGE FRIED RICE** 8.00

SOY BEANSPROUT NOODLES (V) (VG) 6.00

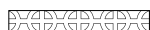
TATTU CANDY RICE (V) (VG) 7.00
Orange, candied ginger and beetroot.

**SPECIAL FRIED
SWEET POTATO** (V) (VG) 6.50
Black vinegar glaze, spring onion
and Ichimi pepper.

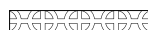
TENDERSTEM BROCCOLI (V) (VG) 7.00
Black sesame and truffle.

COCONUT CREAMED SPINACH (V) (VG) 7.00
Tofu, crispy shallots and pomegranate.



Guests with allergies and intolerances please make a member of the team aware before placing an order for food or drink. Please note all 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.





DESSERTS






WHITE CHOCOLATE DRAGON EGG  **8.50**
Coconut, passionfruit and mango.

**ASIAN PEAR STICKY
TOFFEE PUDDING**   **9.50**
Cinnamon, vanilla and almond.

CHERRY BLOSSOM  **10.95**
White chocolate, cherry and candyfloss.

YEAR OF THE TIGER  **11.50**
Peanut butter fudge, marshmallow
and honeycomb.

BANANA FRITTERS  **8.50**
Deep fried banana and caramel shortbread.

 Vegetarian  Spicy dish

 Vegan option available, ask your server

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