

Sushi & Sashimi

URAMAKI

SUSHI WRAPPED IN SEAWEED,
WITH RICE ON THE OUTSIDE

SALMON TERIYAKI (gf)	17
SALMON AVOCADO	18
DRAGON ROLL	20
PRAWN & EEL ROLLS	15
CALIFORNIA ROLLS	17
SMOKED SALMON & CREAM CHEESE ROLLS (gf)	16

SASHIMI

FRESH RAW FISH SLICED INTO
THIN PIECES

SALMON (gf)	20
TUNA (gf)	22
PRAWN	17
YELLOWTAIL (gf)	17
SEA BASS (gf)	16

HOSOMAKI

SUSHI WRAPPED IN DRIED
SEAWEED

ASPARAGUS (gf) (v) (ve)	8
AVOCADO (gf) (v) (ve)	8
CUCUMBER (gf) (v) (ve)	8
TUNA (gf)	11
SALMON (gf)	10

Meat Dishes

CHICKEN GYOZA

11

STEAMED & PAN FRIED, SERVED WITH SOY VINEGAR SAUCE

CHICKEN BAO BUNS

12

STEAMED LIGHT, SOFT, FLUFFY BUNS WITH FEELING

CHICKEN YAKITORI

12

SKEWERS SERVED WITH TERIYAKI SAUCE

CHICKEN KATSU BITES

12

SPRINKLED WITH SPRING ONION, SERVED WITH CURRY SAUCE
OR SPICY MAYONNAISE

BEEF KUSHIYAKI

13

JAPANESE BEEF SKEWERS SERVED WITH TERIYAKI SAUCE

DUCK BAO BUNS

13

STEAMED LIGHT, SOFT, FLUFFY BUNS WITH FEELING

DUCK SALAD

11

TOPPED WITH SWEET HOISIN SAUCE

Seafood Dishes

SALT & PEPPER SQUID

13

SERVED WITH SWEET CHILLI DIP

TUNA TRUFFLE TATAKI

18

TENDER SEARED WITH TRUFFLE TATAKI SAUCE

PRAWN GYOZA

12

STEAMED & PAN FRIED, SERVED WITH SOY VINEGAR SAUCE

GRILLED YUZU SCALLOPS

15

GRILLED SCALLOPS IN GARLIC BUTTER

CRISPY PINK SHRIMP

14

DRESSED IN YUZU MAYO

SALMON TRUFFLE TATAKI

16

TENDER SEARED, ASPARAGUS & TRUFFLE TATAKI SAUCE

PRAWN KATSU BITES

12

SERVED WITH SWEET TONKATSU SAUCE

Vegetarian Dishes

VEGETABLES GYOZA (gf) (v) (ve)

9

STEAMED & PAN FRIED, SERVED WITH SOY VINEGAR SAUCE

SALT OR SPICY EDAMAME (gf) (v) (ve)

6

STEAMED WITH SEA SALT OR SPICY KIMCHI SAUCE

SPRING ROLLS (v) (ve)

10

MIXED ORIENTAL VEGETABLE ROLLS DEEP FRIED, SERVED
WITH SWEET CHILLI

VEGETABLE BAO BUNS (v) (ve)

10

STEAMED LIGHT, SOFT, FLUFFY BUNS WITH FEELING

TOFU TERIYAKI (v) (ve)

9

CRISPY BAKED TOFU COOKED IN TERIYAKI SAUCE

PUMPKIN KOROKKE (v) (ve)

9

LIGHTLY PANKO BREADED & DEEP FRIED CROQUETTES,
SERVED WITH SWEET CHILLI

Side Dishes

STEAM RICE (gf) (v) (ve)

5

WHITE STICKY JAPANESE STYLE RICE

EGG FRIED RICE

6

JAPANESE EGG FRIED RICE AND MIXED VEGETABLES

YAKISOBA NOODLES (v) (ve)

6

SOFT STIR-FRY SOBA NOODLES AND MIXED VEGETABLES

BROCCOLI FLORETS (gf) (v) (ve)

7

TENDERSTEM PAN-FRIED BROCCOLI COOKED IN KIMCHI
SAUCE

PAK CHOI (gf)

6

PAK CHOI PAN FRIED IN A GARLIC AND OYSTER SAUCE

ASPARAGUS (v) (ve)

7.5

PAN-FRIED ASPARAGUS COOKED IN YAKINIKO SAUCE

SALAD BOWL (v) (ve)

6

LEAFY GREEN SALAD

SHICHIMI FRIES (v) (ve)

5

SKINNY FRENCH FRIES SPRINKLED WITH SPICY JAPANESE
SEASONING

PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES

(gf) - gluten free | (v) - vegetarian | (ve) - Vegan

Desserts

MOCHI	9	CHEESECAKE	9
JAPANESE MOCHI FILLED WITH ICE CREAM.		VANILLA CHEESECAKE WITH SMOOTH CREAMY FILLING.	

Hot Drinks

ESPRESSO	2.50	ENGLISH BREAKFAST TEA	3
LATTE	3.50	PEPPERMINT TEA	3
CAPPUCCINO	3.50	CHAMOMILE TEA	3
FLAT WHITE	3.50	IRISH COFFEE	9
DOUBLE ESPRESSO	3.50	CARAMEL IRISH COFFEE	9
HOT CHOCOLATE	3.50	FRENCH CONNECTION COFFEE	9
AMERICANO	3		

SOYA, OAT AND ALMOND MILK AVAILABLE UPON REQUEST.

After Dinner Drinks

FRANGELICO	4	AMARETTO	4
LIMONCELLO	4	BAILEYS	4

XANTE PEAR & COGNAC	6	H BY HINE	6.5
HENNESSY VS	6	REMY MARTIN VSOP	7
COURVOISIER VSOP	6.5	HENNESSY XO	22

GLENMORANGIE	6	DALMORE 12	8
NIKKA FROM BARREL	6.5	LAGAVULIN 16	10
TALISKER	6.5	MACALLAN GOLD	10
SINGLETON	6.5	GLENFIDDICH 21	20
OBAN	8	JW BLUE LABEL	22
GLENFIDDICH 15	8	YAMAZAKI 12	22

ESPRESSO MARTINI	12	IRISH HONEY MARTINI	12
OLD FASHIONED	14	TABUTINI	12
WHITE RUSSIAN	12	MAI TABU	12
FRENCH CONNECTION	12	GODFATHER	12
AMARETTO SOUR	12	WHISKEY SOUR	12
MANHATTAN	12	NEGRONI	12

AT TABU WE SERVE 25ML AS OUR STANDARD POURING MEASURE FOR SPIRITS.
PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES

Beer & Cider

BOTTLED

KINGFISHER 4.8%

5

CORONA 4.5%

5

PUNK IPA 5.4%

6

ASAHI 5.2%

6

REKORDERLIG PASSION FRUIT 4%

6

REKORDERLIG STRAWBERRY-LIME 4%

6

DRAUGHT

MADRI 4.6%

3.5 | 6

BLUE MOON 5.4%

4 | 6.5

PRAVHA 4%

3.5 | 6

ASPALLS 4.5%

3 | 5.5

Cocktails

DAME BLANCHE

12

BEEFEATER 24 GIN, LEMON, MATCHA & VANILLA.

MAI TABU

12

HENNESSY VS, JAMAICA RUM, LIME, ORGEAT & SPECULOOS.

ELIXIR

14

PATRÓN REPOSADO, HONEY, LEMON, FINO SHERRY.

SAINT ROSSA

12

BLUEBERRY INFUSED CAMPARI, AMARETTO, PINEAPPLE JUICE & YELLOW CHARTREUSE.

WATERMELON PUCKER

13

TEQUILA, LYCHEE & WATERMELON RED BULL.

IRISH HONEY MARTINI

12

HONEY JAMESON, HONEY, DEMERARA & COFFEE.

ICED DIRTY CHAI MARTINI

14

VODKA, CHAI MIX & OAT MILK.

PORNSTAR SPRITZ

12

BELVEDERE VODKA, VANILLA, PASSION FRUIT, TROPICAL RED BULL.

TABU & STORMY

12

KRAKEN RUM, LIME & SUGAR.

'THAT' 75

11

GIN, LEMON, BOTTEGA, APRICOT BRIOTTET & LIMONCELLO.

TABUTINI

12

RHUBARB GIN, ROSE WATER, LEMON & VANILLA.

RHUBARB & CUSTARD

12

GIN, VANILLA, RHUBARB & ADVOCAT.

Classic Cocktails

MOJITO

14

RUM, SUGAR, LIME, MINT & SODA.

NEGRONI

12

GIN, ORANGE, SWEET VERMOUTH & CAMPARI.

COSMOPOLITAN

12

VODKA CITRON, CRANBERRY JUICE, COINTREAU & LIME JUICE.

DARK N STORMY

12

DARK RUM, GINGER BEER, LIME & ANGOSTURA BITTERS.

MARGARITA

13

TEQUILA, COINTREAU & LIME JUICE.

LONG ISLAND ICED TEA

14

VODKA, TEQUILA, RUM, GIN, COINTREAU, LEMON, SUGAR, COCA-COLA.

OLD FASHIONED

14

BOURBON WHISKEY, SUGAR & ANGOSTURA BITTERS.

ESPRESSO MARTINI

12

BELVEDERE VODKA, COFFEE LIQUEUR & ESPRESSO

MANHATTAN

12

RYE WHISKEY, SWEET VERMOUTH & ANGOSTURA BITTERS.

PORNSTAR MARTINI

14

VANILLA VODKA, PASSOA, LIME, PASSION FRUIT & PROSECCO.

STRAWBERRY DAIQUIRI

13

WHITE RUM, LIME, SUGAR & STRAWBERRY SYRUP.

AMARETTO SOUR

12

AMARETTO, EGG WHITE, LEMON & CHERRY.

Mocktails

BURNT PEACH ICED TEA

9

PEACH PUREE, VANILLA, ICE TEA & LEMON JUICE.

TUMERIC & TONIC

8

TUMERIC SYRUP & TONIC.

GRAPE SPRITZ

9

GRAPE PUREE, VANILLA & SODA.

AT TABU OUR BARTENDERS ARE ABLE TO MAKE ANY CLASSIC COCKTAILS OR MOCKTAILS

White Wine

Clos Montblanc Macabeu Chardonnay 8 | 11 | 30

2020 Spain 13.5%

The nose is enticingly peachy and fresh. The palate has a soft, silky texture, with flavours of exotic fruits and a refreshing, lemony finish.

Yalumba Organic Viognier 9 | 13 | 35

2021 Australia 13.5%

Lemon straw with green hues. The aroma is complex and funky. Lifted honeysuckle, lemon rind, apricot and peach aromas mix with hints of cashew and fresh pineapple.

Terrazas de los Andes Torrontes 11 | 15 | 45

2018 Argentina 14%

Elegant, concentrated and fresh, this smooth and structured wine displays notes of tropical fruits and florals, with a long, precise finish.

William Fevre Chablis

65

2020 France 12.5%

Fleshy and elegant bouquet revealing citrus, white fruits and flowers aromas. The mouth is fresh, supple underscored by mineral.

Cloudy Bay Sauvignon Blanc 18 | 25 | 65

2022 New Zealand 13.5%

An expressive and zesty nose of citrus and lime underpinned with notes of nectarine and passionfruit. The palate follows with vibrant and ripe notes of lime, grapefruit, peach and guava with a distinctive flinty minerality.

Red Wine

Clos Montblanc Tempranillo 8 | 11 | 30

2019 Spain 13.5%

Intense ruby-red colour. In the nose, there are notes of red fruit, raspberries & blackberries. In the mouth, there is a lot of freshness.

Trulli Primitivo Salento IGP 9 | 13 | 35

2018 Italy 14%

Intense ruby-red in colour, with aromas of black cherries, prunes, spice and white pepper. Full-bodied, velvety and elegant, with soft yet firm tannins. Long, lingering finish.

Bodega Numanthia Termes 60

2017 Spain 15.5%

Notes of little black fruits, sweet spices such as cinnamon, a fresh touch of thyme and eucalyptus as well as a toffee and cacao background bringing complexity.

Ornellaia Le Volte 70

2020 Italy 13.5%

Intense scents of red berries and rose petals are clearly distinguishable on the nose, while on the palate the taste is full-bodied and enveloping, characterised by dense tannins and a vibrant acidity which make this a highly pleasant and enjoyable wine.

Au Bon Climat Pinot Noir Sta Maria Valley 80

2019 California 13.5%

A distinct nose with concentrated aromas of liquorice, baked blackberries, star anise and cloves! In the mouth, it's medium-bodied with layers of perfumed fruits, strawberries and cranberries.

Rosé Wine

Whispering Angel, Cote de Provence 13 | 16 | 60

2021 France 75cl 13%

Pale pink in colour, with a fresh aroma that has notes of citrus and pink grapefruit. The fruit flavours follow through to the palate, developing with a creamy feel in the mouth. Complex layers of fruity flavours that is the trade mark of Whispering Angel.

Whispering Angel, Cote de Provence 120

2021 France 150cl 13%

Galoupet Cru Classe 125

2021 France 14%

With a complex nose of citrus fruit and bitter almonds, this rosé offers a full-bodied, layered palate that evokes the sea breeze that graces the vineyards.

Champagne & Sparkling

Chandon Garden Spritz 8 | 40

Sparkling Wine, Argentina, 75cl

Bottega Gold 9 | 55

Prosecco, Italy, 75cl

Moët et Chandon 16 | 80

NV Brut, Épernay, 75cl

Moët et Chandon Rosé 20 | 100

NV Brut, Épernay, 75cl

Moët et Chandon 150

NV Brut, Épernay, 150cl

Moët et Chandon N.I.R 250

NV Sec, Épernay, 150cl

Laurent-Perrier Rosé 120

NV Brut, Tours-sur-Marne, 75cl

Dom Pérignon 400

Vintage 2012 Brut, Épernay, 75cl

Dom Pérignon Rosé 650

Vintage 2008 Brut, Épernay, 75cl

Armand de Brignac Gold 550

NV Brut, Rilly-la-Montagne, 75cl