

Sushi & Sashimi

<p>URAMAKI SUSHI WRAPPED IN SEAWEED, WITH RICE ON THE OUTSIDE</p> <p>SALMON TERIYAKI (gf) 17</p> <p>SALMON AVOCADO 18</p> <p>DRAGON ROLL 20</p> <p>PRAWN & EEL ROLLS 17</p> <p>CALIFORNIA ROLLS 17</p> <p>SMOKED SALMON & CREAM CHEESE ROLLS (gf) 16</p>	<p>SASHIMI FRESH RAW FISH SLICED INTO THIN PIECES</p> <p>SALMON (gf) 20</p> <p>TUNA (gf) 20</p> <p>PRAWN 17</p> <p>YELLOWTAIL (gf) 17</p> <p>SEA BASS (gf) 16</p>	<p>HOSOMAKI SUSHI WRAPPED IN DRIED SEAWEED</p> <p>ASPARAGUS (gf) (v) (ve) 8</p> <p>AVOCADO (gf) (v) (ve) 8</p> <p>CUCUMBER (gf) (v) (ve) 8</p> <p>TUNA (gf) 11</p> <p>SALMON (gf) 11</p>
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Meat Dishes

<p>CHICKEN GYOZA 11 STEAMED & PAN FRIED, SERVED WITH SOY VINEGAR SAUCE</p> <p>CHICKEN BAO BUNS 12 STEAMED LIGHT, SOFT, FLUFFY BUNS WITH FILLING</p> <p>CHICKEN YAKITORI 12 SKEWERS SERVED WITH TERIYAKI SAUCE</p> <p>CHICKEN KATSU BITES 12 SPRINKLED WITH SPRING ONION, SERVED WITH CURRY SAUCE OR SPICY MAYONNAISE</p>	<p>BEEF KUSHIYAKI 13 JAPANESE BEEF SKEWERS SERVED WITH TERIYAKI SAUCE</p> <p>DUCK BAO BUNS 13 STEAMED LIGHT, SOFT, FLUFFY BUNS WITH FILLING</p> <p>DUCK SALAD 11 TOPPED WITH SWEET HOISIN SAUCE</p>
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Seafood Dishes

<p>SALT & PEPPER SQUID 13 SERVED WITH SWEET CHILLI DIP</p> <p>TUNA TRUFFLE TATAKI 20 TENDER SEARED WITH TRUFFLE TATAKI SAUCE</p> <p>PRAWN GYOZA 12 STEAMED & PAN FRIED, SERVED WITH SOY VINEGAR SAUCE</p> <p>GRILLED YUZU SCALLOPS 15 GRILLED SCALLOPS IN GARLIC BUTTER</p>	<p>CRISPY PINK SHRIMP 15 DRESSED IN YUZU MAYO</p> <p>SALMON TRUFFLE TATAKI 17 TENDER SEARED, ASPARAGUS & TRUFFLE TATAKI SAUCE</p> <p>PRAWN KATSU BITES 12 SERVED WITH SWEET TONKATSU SAUCE</p>
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Vegetarian Dishes

<p>VEGETABLES GYOZA (gf) (v) (ve) 9 STEAMED & PAN FRIED, SERVED WITH SOY VINEGAR SAUCE</p> <p>SALT OR SPICY EDAMAME (gf) (v) (ve) 6 STEAMED WITH SEA SALT OR SPICY KIMCHI SAUCE</p> <p>SPRING ROLLS (v) (ve) 10 MIXED ORIENTAL VEGETABLE ROLLS DEEP FRIED, SERVED WITH SWEET CHILLI</p>	<p>VEGETABLE BAO BUNS (v) (ve) 10 STEAMED LIGHT, SOFT, FLUFFY BUNS WITH FILLING</p> <p>TOFU TERIYAKI (v) (ve) 9 CRISPY BAKED TOFU COOKED IN TERIYAKI SAUCE</p> <p>PUMPKIN KOROKKE (v) (ve) 9 LIGHTLY PANKO BREADED & DEEP FRIED CROQUETTES, SERVED WITH SWEET CHILLI</p>
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Side Dishes

<p>STEAM RICE (gf) (v) (ve) 5 WHITE STICKY JAPANESE STYLE RICE</p> <p>EGG FRIED RICE 6 JAPANESE EGG FRIED RICE AND MIXED VEGETABLES</p> <p>YAKISOBA NOODLES (v) (ve) 6 SOFT STIR-FRY SOBA NOODLES AND MIXED VEGETABLES</p> <p>BROCCOLI FLORETS (gf) (v) (ve) 8 TENDERSTEM PAN-FRIED BROCCOLI COOKED IN KIMCHI SAUCE</p>	<p>PAK CHOI (gf) 7 PAK CHOI PAN FRIED IN A GARLIC AND OYSTER SAUCE</p> <p>ASPARAGUS (v) (ve) 8 PAN-FRIED ASPARAGUS COOKED IN YAKINIKO SAUCE</p> <p>SALAD BOWL (v) (ve) 6 LEAFY GREEN SALAD</p> <p>SHICHIMI FRIES (v) (ve) 5 SKINNY FRENCH FRIES SPRINKLED WITH SPICY JAPANESE SEASONING</p>
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PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES

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

AFTER DINNER MENU

Desserts

MOCHI
JAPANESE MOCHI FILLED WITH ICE CREAM.

9 **CHEESECAKE** 9
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	4.5	AMARETTO	4.5
LIMONCELLO	4	BAILEYS	4

XANTE PEAR & COGNAC	6	H BY HINE	6.5
HENNESSY VS	7.5	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	FRENCH MARTINI	12
OLD FASHIONED	14	NEGRONI	12
WHITE RUSSIAN	12	MAI TABU	13
FRENCH CONNECTION	13	GODFATHER	13
AMARETTO SOUR	12	WHISKEY SOUR	12
MANHATTAN	13		

AT TABU WE SERVE 25ML AS OUR STANDARD POURING MEASURE FOR SPIRITS.
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