

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>
---	---	--

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 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>
---	---

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>SALMON TRUFFLE TATAKI 17 TENDER SEARED, ASPARAGUS & TRUFFLE TATAKI SAUCE</p> <p>PRAWN KATSU BITES 12 SERVED WITH SWEET TONKATSU SAUCE</p>
--	--

Vegetarian Dishes

<p>VEGETABLES GYOZA (gf) (v) (ve) 9 STEAMED & PAN FRIED, SERVED WITH SOY VINEGAR SAUCE</p> <p>SPRING ROLLS (v) (ve) 10 MIXED ORIENTAL VEGETABLE ROLLS DEEP FRIED, SERVED WITH SWEET CHILLI</p>	<p>PUMPKIN KOROKKE (v) (ve) 9 LIGHTLY PANKO BREADED & DEEP FRIED CROQUETTES, SERVED WITH SWEET CHILLI</p>
--	--

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>SALAD BOWL (v) (ve) 6 LEAFY GREEN SALAD</p> <p>SHICHIMI FRIES (v) (ve) 5 SKINNY FRENCH FRIES SPRINKLED WITH SPICY JAPANESE SEASONING</p>
---	---

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.
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 7
BLUE MOON 5.4%	4 6.5
PRAVHA 4%	3.5 6
ASPALLS 4.5%	3 5.5

Cocktails

PINKY & BRAINY COCONUT RUM, ELDERFLOWER, RASPBERRY, LEMON, ROSE WATER & SODA.	12
MAI TABU HENNESSY VS, JAMAICA RUM, LIME, ORGEAT & SPECULOOS.	13
ELIXIR TEQUILA BLANCO, HONEY, LEMON & FINO SHERRY.	14
TABU TEA PARTY HAYMAN'S SLOE GIN, LYCHEE, ROSE WATER, LEMON & ICED TEA.	15
WATERMELON PUCKER TEQUILA, LYCHEE & WATERMELON RED BULL.	13

CHAMPAGNE VERDE MOËT & CHANDON BRUT, GREEN CHARTERUSE, APPLE LIQUOR, LIME & HONEY.	16
PORNSTAR SPRITZ BELVEDERE VODKA, VANILLA, PASSION FRUIT, TROPICAL RED BULL.	12
DAME BLANCHE BEEFEATER 24 GIN, LEMON, MATCHA & VANILLA.	12
LADY APRICOT GIN, APRICOT BRIOTTET, LEMON, BOTTEGA PROSECCO & LIMONCELLO.	12

Modern Classic Cocktails

DARK N STORMY DARK RUM, LIME, GINGER BEER & ANGOSTURA BITTERS.	13
ENGLISH GARDEN HENDRICK'S GIN, ELDERFLOWER, LIME & APPLE JUICE.	14
SOUTHSIDE GIN, LIME, SUGAR & FRESH MINT.	12
DEATH IN THE AFTERNOON ABSINTHE, MOËT & CHANDON BRUT & SUGAR.	16
NAKED AND FAMOUS MEZCAL, YELLOW CHARTREUSE, APEROL & LIME.	15

MANHATTAN RYE WHISKEY, SWEET VERMOUTH & ANGOSTURA BITTERS.	13
LONG BEACH ICED TEA VODKA, TEQUILA, RUM, GIN, COINTREAU, LEMON, SUGAR, CRANBERRY JUICE.	14
FRENCH MARTINI VODKA, RASPBERRY LIQUOR & PINEAPPLE JUICE.	12
TOMMY'S MARGARITA TEQUILA REPOSADO, LIME & AGAVE NECTAR.	12
FRENCH CONNECTION HENNESSY VS, AMARETTO.	13

Mocktails

COCA LOLA COCONUT WATER, COCONUT, LIME & ORANGE JUICE.	9
TABU ICED TEA LYCHEE, ROSE WATER, LEMON & TEA.	10

VIRGIN PINKY COCONUT, ELDERFLOWER, RASPBERRY, LEMON, ROSE WATER & SODA.	9
THYME FOR LIME CRANBERRY JUICE, LIME & MEDITERRANEAN TONIC.	9

**AT TABU OUR BARTENDERS ARE ABLE TO MAKE ANY CLASSIC COCKTAILS OR MOCKTAILS
PLEASE LET OUR STAFF KNOW IF YOU HAVE ANY ALLERGIES**

White Wine

Los Pastos Chardonnay White Wine 7.50 | 12 | 25
Chile 13.5%
 Elegant wine with satisfying pineapple and peach flavours perfectly balanced with a hint of creamy richness. Match made in heaven when paired with white meats and seafood.

Aotearoa Sauvignon Blanc 10 | 13 | 37
New Zealand 12.5%
 Lovely white wine from New Zealand. Loaded with generous aromas of passion fruit and gooseberries, this white wine is perfect on its own chilled or with Asian inspired dishes.

Cortefresca Pinot Grigio 12% 14 | 19 | 55
 Full-bodied and well balanced, with a fruity bouquet. This is an elegant, soft and off-dry white wine with excellent flinty minerality. Enjoy this wine with white meats or fish. Serve chilled, but not too cold to get the full flavour of the fruit.

Fortaleza Del Ray Sauvignon Blanc 8 | 12 | 35
Spain 11%
 Fresh, fruity aromas of apples and pears. Crisp and fruity with a well-balanced creamy texture. Particularly refreshing and dry.

William Fevre Chablis 55
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 12 | 18 | 55
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

Fortaleza Tempranillo 12% 8 | 11 | 30
 A full bodied Tempranillo wine, the Fortaleza Del Rey is described as an "intense red with purple reflections in colour, on the nose, aromas of blackcurrant and blueberry with notes of violet".

Las Perdices Malbec Reserva 14 | 19 | 55
2018 Argentina 14%
 French oak brings a complexity of aromas to the nose and gives the wine roundness on the palate. For its part, American oak provides intensity and flavours reminiscent of coffee and chocolate.

Bodega Numanthia Termes 17 | 22 | 60
2016 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 14 | 19 | 55
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.

Prunotto Barbera D'Alba Pian Romualdo 75
2018 Italy 14%
 Pian Romualdo is red-purple in color with ruby highlights. The nose is generous with notes of ripe black fruit and spices. The palate is full and balanced.

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 35 | 43 | 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 | 55
 Orange Peel Sparkling Wine, 75cl

Bottega Gold 9 | 50
 Prosecco, Italy, 75cl

Bottega Rosé 10.50 | 55
 Prosecco, Italy, 75cl

Ridgeview Bloomsbury 70
 NV English Sparkling Wine, 75cl

Moët et Chandon 16 | 100
 NV Brut, Épernay, 75cl

Moët et Chandon Rosé 20 | 120
 NV Brut, Épernay, 75cl

Moët et Chandon Magnum 190
 NV Brut, Épernay, 150cl

Moët et Chandon N.I.R 250
 NV Sec, Épernay, 150cl

Laurent-Perrier Rosé 160
 NV Brut, Tours-sur-Marne, 75cl

Ruinart Blanc de Blancs 165
 NV Brut, Côte de Blancs, 75cl

Dom Pérignon 400
 Vintage 2012 Brut, Épernay, 75cl

Armand de Brignac Gold 550
 NV Brut, Rilly-la-Montagne, 75cl

BOTTLES MENU

Vodka

STOLICHNAYA 700ML	90	HAKU 700ML	110
CHASE MARMALADE 700ML	100	BELUGA NOBLE 700ML	125
CIROC 700ML	180	BELVEDERE 700ML	180
		BELVEDERE 1750ML	450

Gin

BEEFEATER 700ML	90	COTSWOLDS 700ML	110
PORTOBELLO 171 700ML	90	HENDRICKS 700ML	125
BOMBAY SAPHIRE 700ML	90	MALFY ROSA 700ML	125
HAYMAN'S LONDON 700ML	100	ROKU 700ML	125
HAYMAN'S OLD TOM 700ML	110	AVIATION 700ML	150
BULLDOG 700ML	110	TANQUERAY NO.10 700ML	150
BROCKMANS 700ML	110	BROOKLYN 700ML	150
WARNER'S VICTORIAS RHUBARB 700ML	110	GINRAW 700ML	175

Whiskey

JAMESON 700ML	110	JW GOLD LABEL 700ML	150
BULLEIT BOURBON 700ML	90	SINGLETON 700ML	175
JW BLACK LABEL 700ML	100	TALISKER 700ML	175
CHIVAS 12 YEAR OLD 700ML	110	NIKKA FROM THE BARREL 500ML	175
MONKEY SHOULDER 700ML	110	GENTLEMAN JACK 700ML	175
GLENFIDDICH 12 YEAR OLD 700ML	125	THE MACALLAN GOLD 700ML	225
GLENMORANGIE 700ML	125	YAMAZAKI 12 YEAR OLD 700ML	600
WOODFORD RESERVE 700ML	125	JW BLUE LABEL 700ML	600

Cognac

COURVOISIER VSOP 700ML	180	RÉMY MARTIN VSOP 700ML	180
HENNESSY VS 700ML	180	HENNESSY XO 700ML	600
H BY HINE 700ML	150		

Tequila

TEQUILA ROSE 700ML	90	PATRÓN SILVER 700ML	250
CAZCABEL COFFEE 700ML	135	PATRÓN REPOSADO 700ML	280
CAZCABEL REPOSADO 700ML	125	DON JULIO BLANCO 700ML	200
CAZCABEL BLANCO 700ML	125	CLASE AZUL REPOSADO 700ML	650
SAUZA GOLD 700ML	125	DON JULIO 1942 700ML	750
OLMECA REPOSADO 700ML	125	CLASE AZUL MEZCAL DURANGO 700ML	900

Mixers

RED BULL	3.5	FEVER-TREE	2.5
Sugarfree, Watermelon & Tropical		Indian Tonic, Light Indian Tonic, Mediterranean Tonic, Elder-flower Tonic, Rhubarb & Raspberry Tonic, Lemonade, Italian Blood Orange Soda, Ginger Ale, Ginger Beer, Pink Grapefruit, Italian White Grape & Apricot Soda	
COCA-COLA	3	JUICES	3
DIET COKE	3	Orange, Apple, Cranberry & Pineapple	
SPRITE	3		
PINK LEMONADE	3		

AT TABU WE SERVE EVERY BOTTLE OF SPIRIT WITH 2 FREE JUGS OF MIXER OR 6 CANS OF REDBULL