



## SERVED ON AN AS IT COMES BASIS - PERFECT FOR SHARING!

We will happily accommodate changes to a dish but please note this will increase the cooking time. Speak to your server, they are well versed in the tastes of the Far East and can help recommend dishes with a tested balance of flavours best suited to providing your discerning palate a true Tootoomoo experience.

### KIDS BENTO BOXES

available to children 10 and under

**Crispy Fish Bento** £ 5  
Cod Tempura with Teriyaki Sauce  
Steamed Broccoli  
Kappa Maki Sushi  
Steamed Rice

**Grilled Chicken Bento** £ 5  
Chicken Yakitori with Teriyaki Sauce  
Steamed Broccoli  
Kappa Maki Sushi  
Steamed Rice

Add a juice to any bento for £1 extra.  
Add a child size fro-yo for £1 extra.

### SIDES

**Steamed Rice** Vg V Gf £ 2  
**Japanese Brown Rice** V Gf 2.5  
Seasoned with butter.  
**Egg Fried Rice** V Gf 2.5  
Sesame oil, egg, carrot, sweet corn and spring onion.  
**Plain Vermicelli** Vg V GfO 2.5  
Blanched with superior soy and sesame oil. Sprinkled with spring onion.  
**Steamed Vegetables** Vg V Gf 3  
Broccoli, courgette and green beans.  
**Extra Pancakes** V (6 pcs) 1.5  
**Extra Crudités** V Gf 1.5  
**Extra Sauce** .5

**Vg** VEGAN

**V** VEGETARIAN

**Gf** GLUTEN FREE

**GfO**

GLUTEN FREE  
OPTION

### STARTERS

**Prawn Crackers** Gf £ 2  
Fried till light and crispy.  
**Edamame** Vg V Gf 3  
Lightly blanched and seasoned with sea salt.  
**Wonton Soup** 3  
Chicken dumplings with carrot and edamame.  
**Crispy Duck Rolls** 4.5  
Handmade and fried crisp, filled with shredded duck, leeks and white cabbage. Served with hoisin sauce.  
**Veggie Spring Rolls** Vg V 4  
Indulgently deep fried and hand rolled, filled with mixed vegetables, black fungus and glass noodles. Served with sweet chilli dip.  
**Vegetarian Potstickers** V 4  
Steamed and panfried dumplings filled with mushroom, aubergine, spinach, waterchestnut, korean chilli bean paste and miso. Served with an orange ponzu dressing.  
**Crispy Smoked Chicken** Gf 5  
Shredded smoked chicken, deep fried and seasoned with shichimi pepper. Served with spicy mayo.  
**Chicken Gyoza** 4.5  
Steamed and panfried dumplings filled with chicken. Served with black rice vinaigrette.  
**Chicken Yakitori** 6  
Skewers of grilled chicken and teriyaki sauce.  
**Chicken Satay** Gf 6  
Skewers of grilled chicken and peanut sauce.  
**Shichimi Squid** Gf 5  
Japanese pepper and sweet chilli.  
**BBQ Pork Ribs** 5  
Char shiu sauce and sesame.

### SASHIMI, SALADS & SUSHI

**Salmon Sashimi** GfO £ 6.5  
Salmon on a bed of mixed root vegetables served with soy and kizami wasabi.  
**Salmon Yasai Salad** V Gf 8  
Delicate slices of salmon and assorted vegetables dressed with carrot and ginger dressing.  
**Seaweed Salad** V 6.5  
Pickled wakame and hiyashi seaweed with black pepper and sesame dressing. Garnished with pumpkin seed, edamame and roasted sesame seed.  
**Duck & Watermelon Salad** 8.5  
Aromatic duck, assorted vegetables, watermelon and cashew nuts with a hoisin dressing.  
**Kappa Maki** V GfO 4 pieces 4  
Cucumber and roasted mixed sesame seed.  
**Yuzu Salmon Maki** GfO 4 pieces 5.5  
Salmon, avocado, cucumber and yuzu mayo.  
**California Prawn** 4 pieces 6  
Tempura prawn, avocado, cucumber, tobiko, tenkasu and spicy mayo.  
**Soft Shell Crab Maki** 4 pieces 7  
Tempura soft shell crab, kicap manis, avocado, tobiko, tenkasu and chilli mayo.

### TEMPURA

**Soft Shell Crab Tempura**  
Shichimi salt and yuzu mayo.  
**Tiger Prawn Tempura**  
Nori dust and spicy mayo.

### SIGNATURES

**Grilled Miso Salmon** Gf £ 13  
Pickled beetroot, mixed leaves and shiro miso.  
**Pan Roasted Salmon** 13  
Teriyaki marinated salmon fillet with mixed leaves and yuzu dressing.  
**Aromatic Duck** 13  
Served with crudites and pancakes.

### CURRIES

**RENDANG CURRY** £ 10  
**Chicken** Gf  
Chef Ricky Pang's signature slow cooked chicken rendang with coconut milk and sweet potatoes.  
**Beef** Gf 10.5  
Slow cooked beef in a moreish blend of chilli, onion, lemongrass, candlenut, curry leaves and seasonings. Simmered with coconut milk and sweet potatoes.  
**THAI GREEN CURRY**  
**Veggie** Vg V Gf 8.5  
Coconut milk and handmade curry paste with tofu, lychees and seasonal vegetables.  
**Chicken** Gf 9.5  
Coconut milk and handmade curry paste with seasonal vegetables and chicken.  
**Tiger Prawns** Gf 10  
Coconut milk and handmade curry paste with seasonal vegetables and tiger prawns.

### FROM THE WOK

#### LEMONGRASS

**Tofu** Vg V Gf £ 9  
Fried tofu and seasonal vegetables stir fried with homemade lemongrass paste, coriander and lime.  
**Tiger Prawns** Gf 11  
Tiger prawns and seasonal vegetables stir fried with homemade lemongrass paste, coriander and lime.

#### SZECHUAN CHILLI

**Tofu** Vg V £ 9  
Fried tofu stir fried with with Szechuan pepper, cashews, seasonal vegetables and superior soy.  
**Chicken** 9.5  
Chicken stir fried with Szechuan pepper, cashews, seasonal vegetables and superior soy.  
**Beef** 10.5  
Beef sirloin stir fried with Szechuan pepper, cashews, seasonal vegetables and superior soy.

### NOODLES

#### VIETNAMESE BOWLS

**Bun Chay** Vg V Gf £ 8  
Lemongrass tofu and mushrooms, vermicelli rice noodles, coriander, mint and bean sprout salad with sweet chilli.  
**Bun Ga** Gf 9  
Grilled chicken, satay sauce, vermicelli rice noodles, coriander, mint and bean sprout salad with sweet chilli.  
**Bun Bo** 9  
Shaking beef, bamboo shoots, vermicelli rice noodles, coriander, mint and bean sprout salad with sweet chilli.

#### SINGAPORE

**Chicken** 9  
Chicken, fried tofu, vermicelli rice noodles, egg, fresh chilli, seasonal vegetables and Worcestershire sauce.  
**Seafood** 9.5  
Tiger prawns, squid, fried tofu, vermicelli rice noodles, egg, fresh chilli, seasonal vegetables and Worcestershire sauce.

#### PAD THAI

**Vegetarian** V Gf 8.5  
Rice noodles stir fried with egg, fried tofu, chilli, seasonal vegetables, lime and peanut.  
**Chicken** Gf 8.5  
Rice noodles stir fried with chicken, fried tofu, egg, seasonal vegetables, chilli, lime and peanut.

**DARE TO SHARE!**

Any gratuity you leave & our discretionary 12.5% service charge goes directly to our staff.