

DIM SUM

4 dumplings per basket, served with chilli soy.

Pork & Prawn	£6.95
Cashew Chicken	£6.95
Spicy Chicken	£6.95
Prawn	£6.95
Prawn & Chives	£6.95
Seabass & Miso	£6.95
Spicy Prawn	£6.95
Spicy Veggie V	£6.95
Mixed Veggie V	£6.95

2 steamed buns per basket, served with chilli soy.

BBQ Pork Bao	£6.95
Pork & Cabbage Bao	£6.95



Baskets of Dim Sum

The unique culinary art of Dim Sum originated in Canton.

In Cantonese, "dim sum" literally means "a light touch on the heart", which is an ideal way to describe the small, delicious savoury dishes. "Yum cha" means "drink tea" and the two expressions are used interchangeably, as dim sum is traditionally served alongside a cuppa. Pair your dim sum with a classic green or jasmine blossom tea (£2.50) and enjoy the complete yum cha experience.

AROMATIC CRISPY DUCK

Aromatic Duck

six steamed pancakes, crudités and hoisin sauce	£15.50
six extra pancakes	£1.95
extra crudites	£1.95

RICE, SIDES & EXTRAS

Steamed Rice V9 Gf	£2.95
Japanese Brown Rice V Gf	£3.50
Egg Fried Rice V Gf	£3.95
carrot, sweetcorn, spring onions, sesame oil	
Plain Rice Vermicelli V9 Gf	£3.95
spring onion, sesame oil, superior soy sauce	
Steamed Vegetables V9 Gf	£3.75
broccoli, courgette and fine beans	
Extra Sauces	each £1.00
Sweet Chilli, Hoisin, Spicy Mayo, Fresh Chilli, Satay Sauce, Chilli Oil, Chojang Chilli Sauce, Black Sesame Dressing, Kizami Wasabi	

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

TOOTOOMOO

V9 Vegan | **V** Vegetarian | **Gf** Gluten Free | **Gfo** Gluten Free Option

SMALL PLATES

Mix and match a few to start your meal or fill the table and share!

Prawn Crackers	£1.95	Edamame	£3.95
light and crisp Gf		lightly blanched with sea salt V9 Gf	
Wonton Soup	£5.95	Chicken Gyoza (4)	£5.95
homemade chicken dumplings, spring onion, sesame oil		steamed & pan fried dumplings, black rice vinaigrette	
Vegetable Spring Rolls (3)	£5.95	Vegetable Gyoza (4)	£5.50
handmade mushroom & assorted vegetable rolls, sweet chilli V9		steamed & pan fried vegetarian dumplings, black rice vinaigrette V	
Shichimi Squid	£6.95	Grilled Chicken Satay (3)	£6.95
shichimi pepper salt, sweet chilli Gf		skewers, creamy coconut peanut sauce Gf	
Tempura Tiger Prawns (4)	£7.25	Crispy Duck Rolls (3)	£6.25
hand battered prawns, seaweed salt and spicy mayo		handmade rolls, hoisin sauce	
Crispy Smoked Chicken	£7.25	Korean Fried Chicken	£7.95
chilli salt, spicy mayo Gf		crispy chicken thighs, sweet & spicy Korean BBQ sauce, pickled radish, sesame seeds	
Popcorn Cauliflower	£5.50	Crispy Sharing Platter	£12.95
crispy cauliflower, nori salt, spiced kale, chojang chilli sauce V		crispy duck rolls, vegetable spring rolls, crispy smoked chicken	

NOODLES

A perfectly suitable meal for one or to be shared, it's the Asian way.

Ramen

ramen noodles wok fried with chilli oil and seasonal vegetables

Chicken - breast strips, egg, oyster sauce	£9.95
Beef - marinated strips, egg, oyster sauce	£10.50
Tofu - broccoli, courgette, tomato and fine beans V	£9.95

Pad Thai

flat rice noodles wok fried with egg, vegetables, chilli, tofu, lime and peanuts

Chicken - marinated breast strips Gf	£10.50
Prawn - plump tiger prawns Gf	£11.50
Vegetable - broccoli, courgette, tomato and fine beans V Gf	£9.95

Singapore

vermicelli noodles wok fried with egg, chilli, seasonal vegetables and superior soy sauce

Chicken - marinated fillet strips	£9.95
Prawn - plump tiger prawns	£10.95
Tofu - broccoli, courgette, tomato and fine beans V	£9.95

Wonton Vermicelli

vermicelli noodles, flavoursome broth, homemade chicken dumplings, broccoli, spring onion, sesame oil

FROM THE WOK

Szechuan Chilli

seasonal vegetables wok fried with Szechuan pepper, cashew nuts and superior soy sauce

Chicken - marinated breast strips	£10.95
Beef - marinated strips	£11.95
Prawn - plump tiger prawns	£12.50
Tofu - courgette, carrot and broccoli V9	£9.95

Korean Bulgogi

seasonal vegetables wok fried with sweet & spicy Bulgogi sauce, served with chojang chilli sauce

Chicken - marinated breast strips	£10.95
Beef - marinated strips	£11.95
Tofu - courgette, carrot and broccoli V9	£10.50

Peppered Beef Fillet

prime beef fillet, wok fried with seasonal vegetables, kicap manis and black pepper sauce

Grilled Salmon Miso	£14.50
marinated salmon supreme, pickled beetroot and shiro miso Gf	

DIETARY REQUIREMENTS: If you have any allergies or dietary requirements please let us know. Vegan, vegetarian, gluten free and dishes where a gluten free option is available have been clearly labeled. An allergy menu is available. We will happily accommodate changes to a dish but please note this will increase the cooking time. Speak to your server, they can help recommend dishes with a tested balance of flavours best suited to providing your palate a true Tootoomoo experience.

SASHIMI, SALADS & SUSHI

Smoked Chicken Salad	£7.50
crispy smoked chicken, mixed leaves Gf	
Tofu Satay Salad	£9.25
crispy tofu, mixed leaves, creamy satay dressing V9 Gf	
Duck & Watermelon Salad	£9.95
crispy aromatic duck, fresh watermelon, hoisin dressing	
Seaweed Salad	£6.95
pumpkin seeds, edamame, black sesame dressing V	
Salmon Sashimi (4)	£6.95
superior soy sauce & kizami wasabi Gfo	
Cucumber Maki (4)	£4.50
cucumber & roasted sesame V9 Gfo	
Yuzu Salmon Maki (4)	£5.95
avocado, cucumber & yuzu mayo Gfo	
California Roll (4)	£6.95
tempura prawn, avocado, cucumber & tobiko Gfo	
Sushi Platter (12)	£14.95
selection of our hand rolled sushi, cucumber maki, yuzu salmon maki and california roll Gfo	
Salmon Salad	£8.95
new style sashimi, miso & mirin dressing Gf	

HOMEMADE CURRIES

Rendang Curry

Malaysian style curry with ground candlenuts and sweet potato

Chicken - marinated chicken thighs Gf	£11.95
Beef - slow cooked Gf	£12.95
Vegetable - aubergine, potato and cauliflower V9 Gf	£10.95

Thai Green Curry

Tootoomoo signature green curry with seasonal vegetables and coconut cream

Chicken - marinated breast strips Gf	£9.95
Prawn - plump tiger prawns Gf	£12.50
Tofu - courgette, fine beans and broccoli V9 Gf	£9.95

Katsu Curry

mild Japanese curry sauce with seasonal vegetables

Chicken - panko coated crispy fillet	£10.50
Prawn - tempura battered tiger prawns	£12.50
Vegetable - tofu and crispy cauliflower V	£9.95

SHOPHOUSE DINING

Throughout Asia, shophouses are a place for family, friends and neighbours to gather and eat.

Their characteristics have defined the urban architecture of towns across Asia for the last 200 years and their early style was a mix of cross cultural ideas and traditions of both immigrants and the local builders.



Southeast Asian Shophouses

We celebrate this at Tootoomoo as we marry Asian influences with our eclectic London surroundings. The inspiration for our restaurant comes from the bustling street markets of Asia, with our open kitchen and signature shophouse style. All dishes are served as soon as they are ready without prejudice, in keeping with a true shophouse experience. We offer a casual dining menu where dishes are best shared.

COCKTAILS

A welcome drink to whet your appetite or get spirited away and linger with an after dinner tippie.

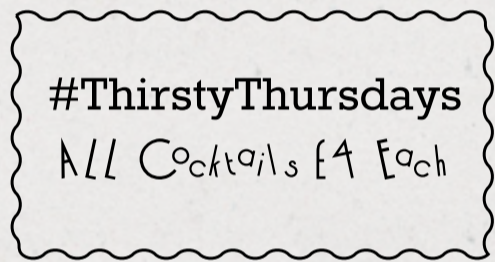
Prosecco Bellini£6.25 choice of mango, lychee, elderflower or passionfruit	Mojito£7.95 Bacardi Carta Blanca rum, classic or passionfruit
Aperol Spritz£7.50 Aperol, prosecco, soda & orange	Bali Maitai£8.50 Bacardi Carta Blanca rum, Bacardi Añejo Cuatro rum, pineapple juice, orange juice & amaretto
Cosmopolitan£7.95 Eristoff vodka, Cointreau, lime & cranberry	Melon Cucumbertini£7.95 Midori Melon, vodka, sugar and cucumber
Strawberry Daiquiri£6.95 Bacardi Carta Blanca rum, strawberry, sugar & lime juice	Sake Cosmo£7.95 Eristoff vodka, sake, peach schnapps, Martini Rosso, blue Curaçao & lime juice
Vodka Martini£8.50 choice of lychee, passionfruit, espresso or watermelon & mint	Effervescent Elderflower £7.95 Bombay Sapphire gin, sparkling elderflower & fresh mint
Classic Margarita£7.50 tequila, Cointreau & lime juice	Strawberry Mint Spritzer£7.95 fresh strawberry, fresh mint, prosecco, sake
Mango Margarita£7.95 tequila, mango purée & lime juice	Cucumber Wasabi Martini£8.50 Gin, lime juice, sugar, cucumber and wasabi
Spicy Cucumber Margarita£7.95 tequila, Triple Sec, cucumber, lime juice & chillies	Piña Colada£8.50 Bacardi Carta Blanca rum, pineapple & coconut
Red Rumble£7.95 Bacardi Carta Blanca rum, lychee, guava & ginger	Long Island Iced Tea£8.50 vodka, rum, gin, tequila, Cointreau, lime and coke

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Cocktail of the Week.....£8.50
ask your server for the special!

SOFT DRINKS

Bottled Water£3.95 Decantae, still or sparkling, 750 ml
Coke330 ml £2.85
Diet Coke330 ml £2.85
Coke Zero330 ml £2.85
Sprite330 ml £2.85
Fanta Orange330 ml £2.85
Ginger Ale200 ml £1.95
Fever Tree Tonic200 ml £2.50
Slimline Tonic200 ml £1.95
Soda Water200 ml £1.95
Sparkling Elderflower£3.50 with or without ginger
Freshly made Lemonade£3.95
Juice £2.50 Orange, Apple, Guava, Pineapple or Cranberry



MOCKTAILS

Shirley Temple£4.95 ginger ale, grenadine, maraschino cherry
Pink Teddy£4.95 milk, coconut syrup, grenadine, whipped cream
Blue Lagoon£4.95 fizzy lemonade (with a splash of Blue Curaçao!)
Great Pretender£5.95 passionfruit, orange juice, grenadine
Virgin Orchid£5.95 cranberry, apple, lychee
Cinderella£5.95 orange, pineapple, cranberry, grenadine, soda

DESSERTS

Our scrumptious desserts change regularly, please do ask for details.

Japanese Mochi £5.95 Assorted flavours of Japanese sticky rice cakes filled with ice cream
Yuzu Lemon Cheesecake £5.50 lemon cheesecake on a crumbly, gluten free biscuit base
Chocolate Fudge Cake£4.95 rich chocolate cake with fudge icing served with whipped cream and fresh strawberry
Ice Creamper scoop £2.50 chocolate, vanilla or pistachio
Mango Sorbetper scoop £3.00 dairy free
Natural Frozen Yogurt£4.50
Toppingseach £0.50 peanuts, chocolate M&Ms, white chocolate chips, Oreo, milk chocolate chips, dark chocolate sprinkles, toffee sauce, chocolate sauce, honey, whipped cream or fresh strawberry

COFFEE & TEA

Iced coffee or tea available for an extra 50p. Decaf available.

Coffee any way you'd like, just ask!.....£2.75
Irish Coffee£5.95 with Slane Irish Whiskey
Hot Chocolate£2.75
Japanese Genmaicha£2.75 green tea with a toasty aroma and a nutty taste
Fresh Mint£2.75 infusion of fresh mint leaves
English Breakfast the classic.....£2.75
Camomille Tea£2.75
Jasmine Blossom£2.75

SELECTION OF BEERS

Draught half pint | pint

Asahi Japan£3.50 £5.95 Japan's No.1 premium beer, brewed to give a clean, crisp and refreshing taste with no bitterness.	Asahi Japan330 ml btl £4.25 Clean and crisp lager with a refreshing taste.
Meantime IPA UK£2.95 £5.50 Full-bodied IPA that's packed full of flavour.	Chang Thailand330 ml btl £4.50 Full flavour, with a subtle fruit and hop aroma.

Beer Lao Laos330 ml btl £4.50 Brewed from rice giving it a unique taste.	Lucky Buddha China330 ml btl £4.50 Brewed from rice giving it a unique taste.
Kirin Ichiban Japan330 ml btl £4.75 100% malt beer at its purest, brewed with the first-press method, offers a smooth and rich flavour.	Peroni Gluten Free, Italy330 ml btl £4.25 The brew masters have perfected a new gluten-free recipe for Italy's most iconic beer.

CIDER

Peacock apple500 ml btl £5.50 Delicious bittersweet apples provide a dry finish that softens the heat of chilli as well as bringing out the fantastic flavour of spices.
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Sake	Shochukubai cold or hot cup 100ml £3.95 carafe 150ml £5.95	Shochikubai premium, cold or hot 300ml bottle £14.95
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THE WINE LIST

White glass 175 ml | bottle

Pinot Grigio Sentito, Italy, 2014 £5.95 £19.95
Sauvignon Blanc Domaine Grauzan, France, 2014£6.50 £24.95
Chenin Blanc Western Cape, South Africa, 2017£6.95 £25.95
Sauvignon Blanc Marlborough, New Zealand, 2013£7.95 £28.95

Red

Merlot Grauzan, France, 2014£5.95 £21.95
Malbec Keltehue Don Manuel Villafane, Argentina, 2014 £6.50 £24.95
Shiraz Western Cape, South Africa, 2017£6.95 £25.95

Blush

Pinot Grigio Blush Sentito, Italy, 2014£5.95 £19.95
Syrah Rosé IGP Domaine Grauzan, France, 2017£6.50 £24.95

Sparkling

Prosecco DOC Treviso Brut, Italy, NV£7.50 £28.95

SPIRITS

Gin + Tonic

Served with Fever Tree tonic

House Spirits50 ml £7.50 Eristoff vodka, Bombay Sapphire, Bacardi Carta Blanca rum and Slane Irish whiskey, with mixer.

Plymouth50 ml £7.95 A rich, fresh aroma of juniper followed by notes of coriander and cardamom. Served with a lemon twist.

Vodka Served with a mixer.

CÎROC50 ml £9.95 Crisp and clean, this eau-de-vie vodka is made using grapes from Charente-Maritime region of France.

Tanqueray50 ml £7.95 This closely guarded recipe contains juniper, coriander, angelica root and liquorice. Served with lime and orange.
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Whiskey Served with a mixer.

Jack Daniel's 50 ml £7.95 Distinct sweetness with a slight spice and vanilla flavour, perfect with cola.
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Bosford Rosé50 ml £8.50 Coriander and angelica with flavours of strawberry and raspberry. Served with strawberry and lime.
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AFTER DINNER

Martell VS(50 ml) £6.95
Amaretto(50 ml) £5.95
Baileys(50 ml) £5.95
TequilaShot (25 ml) £3.95
SambucaShot (25 ml) £3.95

Star of Bombay50 ml £8.95 Two vibrant additions, ambrette seeds and gently dried bergamot orange peel. Served with orange
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The Botanist50 ml £7.95 Artisanal Islay gin, distinctive for its addition of a further 22 locally picked wild Islay botanicals.

Hendrick's50 ml £8.50 Curious, yet marvellous, infusions of cucumber & rose.
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Monkey 4750 ml £8.95 A crisp and tangy gin made with 47 botanicals and notes of citrus. Served with a lemon twist.
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