



TOOTOO MOO

FRESH PAN ASIAN FOOD



SOFT DRINKS

- Large Bottled Water.....750 ml £3.70
Decantae, still or sparkling
- Coke, Diet Coke, Fanta Orange
or Sprite.....330 ml £2.70
- Tonic, Slimline Tonic
or Soda Water.....200 ml £1.95
- Sparkling Elderflower.....£3.50
with or without ginger
- Freshly made Lemonade.....£3.50
- Juice Orange, Apple or Cranberry.....£2.50

WINE

WHITE

- Pinot Grigio.....175 ml £5.50 | bottle £18.95
delle Venezie, Italy, 2018
- Sauvignon Blanc.....175 ml £6.95 | £25.95
Marlborough, New Zealand, 2018

- Chardonnay Reserva.....NA | £25.95
Viña Leyda, Chile, 2015

RED

- Merlot.....175 ml £5.50 | bottle £19.95
del Vento, France, 2018

- Malbec.....175 ml £6.95 | £25.95
Don Manuel Villafane AG, 2018

- Pinot Noir Reserva.....NA | £25.95
Viña Leyda, Chile, 2014

BLUSH

- Pinot Grigio IGT Blushbottle £18.95
Italy, 2016

SPARKLING

- Prosecco125 ml £5.95 | bottle £29.95
DOC Treviso Brut, Italy, NV

BEERS

- Asahi Draught Japan.....1/2 pint £3.50
- Asahi Draught Japan.....pint £5.95

- Asahi Japan.....330 ml btl £4.25
- Chang Thailand330 ml btl £4.50
- Kirin Ichiban Japan.....330 ml btl £4.75
- Peroni Gluten Free, Italy330 ml btl £4.25

- Peacock Cider apple.....500 ml btl £5.50

SAKE

- Shochukubai
cold or hot, 150 ml carafe£5.95

SPIRITS

Gin Served with a mixer.

- Bombay Sapphire.....50 ml £6.95
A rich, fresh aroma of juniper followed by notes of ripe citrus and spice. Served with a lemon twist.

- Tanqueray.....50 ml £7.50
This distinctive gin's closely guarded recipe contains juniper, coriander, angelica root and liquorice. Served with lime and orange wedge.

- Bosford Rosé.....50 ml £8.50
Coriander, angelica and flavours of strawberry and raspberry. Served with strawberry and lime.

Vodka Served with a mixer.

- Eristoff50 ml £6.95
Distilled in a three-step process and finally charcoal filtered, to ensure smoothness and absolute purity.

Rum Served with a mixer.

- Bacardi Oakheart.....50 ml £7.95
Notes of brown sugar, honey and burnt vanilla custard with a short, lightly cinnamon finish.

- Bacardi Carta Blanca50 ml £6.95
Notes of honey, vanilla and oak spices.

Whiskey Served with a mixer.

- Jack Daniel's..... 50 ml £7.95
Distinct sweetness with a slight spice and vanilla flavour, perfect with cola.

COFFEE & TEA

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

- Coffee any way you'd like, just ask!.....£2.50
- Irish Coffee.....£5.95
- Hot Chocolate.....£2.95
- Japanese Genmaicha.....£2.95
green tea with a toasty aroma and a nutty taste
- Fresh Mint.....£2.95
infusion of fresh mint leaves
- English Breakfast the classic.....£2.95
- Jasmine Blossom.....£2.95
- Apple and Mint.....£2.95

COCKTAILS

- Prosecco Bellini.....£6.95
choice of lychee, elderflower or passionfruit

- Cosmopolitan£7.95
Eristoff vodka, Cointreau, lime & cranberry

- Tootoomojito.....£7.95
classic rum, fresh strawberry or passionfruit

- Vodka Martini£7.95
choice of lychee, passionfruit or espresso

- Bali Maitai.....£8.50
Bacardi Carta Blanca rum, Bacardi Oakheart rum, pineapple juice, orange juice & amaretto

- Classic Margarita£7.50
tequila, Cointreau & lime juice

- Spicy Cucumber Margarita£7.95
tequila, Triple Sec, cucumber, lime & red chillies

- Aperol Spritz.....£7.95
Aperol, prosecco, soda & orange

- Effervescent Elderflower.....£7.50
gin, sparkling elderflower, fresh mint

MOCKTAILS

- Great Pretender£4.95
passionfruit, orange juice & grenadine

- Virgin Orchid£5.50
cranberry, apple & lychee

DESSERTS

- Japanese Mochi..... £5.95
Assorted flavours of Japanese sticky rice cakes filled with ice cream

- Ice Cream.....per scoop £2.50
chocolate or vanilla

- Mango Sorbetper scoop £3.00
dairy free

- Natural Frozen Yogurt.....£4.50

- Toppings.....each £0.50
peanuts, chocolate M&Ms, Oreo, toffee sauce or chocolate sauce

DRINKS

Gf Gluten Free **V** Vegetarian **Vg** Vegan

SMALL PLATES

Prawn Crackers£1.95
light and crisp **Gf**

Edamame£3.95
lightly blanched with sea salt **Vg Gf**

Wanton Soup£5.95
homemade chicken dumplings, spring onion, sesame oil

Vegetable Spring Rolls (3).....£5.95
handmade mushroom & vegetable rolls, sweet chilli **Vg**

Shichimi Squid£6.95
shichimi pepper salt, sweet chilli **Gf**

Tempura Tiger Prawns (4).....£7.25
hand battered prawns, seaweed salt and spicy mayo

Crispy Smoked Chicken£7.25
chilli salt, spicy mayo **Gf**

Popcorn Cauliflower£5.50
crispy cauliflower, nori salt, spiced kale
and chojang chilli sauce **V**

Chicken Gyoza (4).....£5.95
steamed & pan fried dumplings,
black rice vinaigrette

Vegetable Gyoza (4).....£5.50
steamed & pan fried vegetarian dumplings
and black rice vinaigrette **V**

Grilled Chicken Satay (3).....£6.95
skewers, creamy coconut peanut sauce **Gf**

Crispy Duck Rolls (3).....£6.25
handmade rolls, hoisin sauce

Korean Fried Chicken£7.95
crispy chicken thighs, sweet & spicy Korean
BBQ sauce, pickled radish, sesame seeds

DIETARY REQUIREMENTS: If you have any allergies or dietary requirements please let us know. Vegan, vegetarian and gluten free dishes have been clearly labeled. An allergy menu is available. We will happily accommodate changes to a dish; please note this will increase the cooking time. Speak to your server, they can help recommend dishes.

DIM SUM

4 dumplings per basket, served with chilli soy.

Crab & Prawn.....£6.95

Prawn Har Kau£6.95

Pork Shiu Mai.....£6.95

Prawn & Chives£6.95

Chicken Shiu Mai.....£6.95

Kimchi Chicken£6.95

Seabass & Miso.....£6.95

Duck & Ginger£6.95

Kimchi 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

SALADS & SASHIMI

Smoked Chicken Salad.....£7.50
crispy smoked chicken, mixed leaves **Gf**

Tofu Satay Salad£9.25
crispy tofu, mixed leaves, creamy satay dressing **Vg Gf**

Duck & Watermelon Salad.....£9.95
crispy aromatic duck, fresh watermelon, hoisin dressing

Salmon Salad.....£8.95
new style sashimi, miso & mirin dressing **Gf**

Seaweed Salad.....£6.95
pumpkin seeds, edamame, black sesame dressing **V**

Salmon Sashimi (4).....£6.95
superior soy sauce & kizami wasabi **Gfo**

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FOOD

NOODLES

Ramen

ramen noodles wok fried with chilli oil and seasonal vegetables

Chicken - breast strips, egg, tofu, oyster sauce.....£9.95

Beef - marinated strips, egg, tofu, 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

Wanton Vermicelli

vermicelli noodles, flavoursome broth, homemade chicken dumplings, broccoli, spring onion, sesame oil£11.50

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 **Vg**.....£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 **Vg**£10.50

Grilled Salmon Miso

marinated salmon supreme, pickled beetroot and shiro miso **Gf**£14.95

Gf Gluten Free **V** Vegetarian **Vg** Vegan

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

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 **Vg 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

AROMATIC CRISPY DUCK

Aromatic Duck

six steamed pancakes, crudites and hoisin sauce.....£15.50

six extra pancakes£1.95

extra crudites.....£1.95

RICE, SIDES & EXTRAS

Steamed Rice Vg 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 Vg Gf£3.95

spring onion, sesame oil, superior soy sauce

Steamed Vegetables Vg Gf£3.75

broccoli, courgette and fine beans

Extra Sauceseach £1.00

Sweet Chilli, Hoisin, Spicy Mayo, Fresh Chilli,

Satay Sauce, Chilli Oil, Chojang Chilli Sauce, Black Sesame

Dressing, Kizami Wasabi

FOOD



TOOTOOMOO
FRESH PAN ASIAN FOOD



Drink Me

Prosecco Veneto, Italy, NV

Pinot Grigio delle Venezie, Italy, 2014

Merlot del Vento, France, 2014

Asahi Draught Japan

STARTERS COURSE 1 - SHARING per table

Prawn Crackers *tradition spicy shrimp prawn crackers* **Gf**

& Edamame *steamed edamame beans seasoned with sea salt flakes* **Vg Gf**

DUMPLINGS COURSE 2 - CHOOSE 1 per person

Vegetable Gyoza *steamed and grilled veggie gyoza dressed with black rice vinaigrette* **V**

Chicken Gyoza *steamed and grilled chicken gyoza dressed with black rice vinaigrette*

SMALL PLATES COURSE 3 - CHOOSE 1 per person

Cauliflower Popcorn *crispy cauliflower seasoned with nori salt, served with spiced kale and spicy chojang chilli sauce* **V**

Chicken Satay *grilled sticks served with creamy peanut sauce* **Gf**

Vegetable Spring Rolls *with sweet chilli sauce* **Vg**

Crispy Duck Rolls *with hoisin sauce*

Korean Fried Chicken *sweet & spicy Korean BBQ sauce and served with pickled radish* **Gf**

BIG PLATES COURSE 4 - CHOOSE 1 per person

Katsu Chicken *panko crusted chicken breast served with seasonal vegetables in a mild Japanese curry sauce*

Green Curry Chicken *chicken and seasonal vegetables in a mild Thai style green curry sauce* **Gf**

Green Curry Vegetables *seasonal vegetables in a mild Thai style green curry sauce* **Vg Gf**

Chicken Pad Thai *flat rice noodles wok fried with egg, chicken, beansprouts, tofu and pad thai sauce* **Gf**

Vegetable Pad Thai *rice noodles wok fried with egg, mixed vegetables, beansprouts, tofu and pad thai sauce* **V Gf**

Beef Ramen *ramen noodles wok fried with beef, beansprouts, tofu, mixed vegetables, egg, chilli oil and superior soy*

Chicken Ramen *ramen noodles wok fried with chicken, beansprouts, tofu, mixed vegetables, egg, chilli oil and superior soy*

Vegetable Ramen *ramen noodles wok fried beansprouts, tofu, mixed vegetables, chilli oil and superior soy* **Vg**

Szechuan Chilli Tofu *seasonal vegetables wok fried with Szechuan pepper, cashew nuts and superior soy sauce* **Vg**

BOTTOMLESS BRUNCH

£29.95 per person for 1.5 hours includes unlimited selected prosecco, wine, beer & 4 course brunch
Saturday & Sunday from 12pm to 5pm. Upgrade your brunch to or £34.95 per person for 2 hours!
T&Cs apply, ask for details.

