



# 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, Pineapple, 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  
.....bottle £25.95  
*Don Manuel Villafane AG, 2018*
- Pinot Noir Reserva .....NA | £25.95  
*Viña Leyda, Chile, 2014*

#### BLUSH

- Pinot Grigio IGT Blush .....175 ml £5.50  
.....bottle £18.95  
*Italy, 2016*

#### SPARKLING

- Prosecco .....125 ml £5.95 | bottle £29.95  
*DOC Treviso Brut, Italy, NV*

### MOCKTAILS

- Great Pretender .....£4.95  
passionfruit, orange juice & grenadine
- Virgin Orchid .....£5.50  
cranberry, apple & lychee

### 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.

- Eristoff .....50 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 Blanca .....50 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

- Coffee any way you'd like, just ask! .....£2.50
- Japanese Genmaicha .....£3.95  
green tea with a toasty aroma and a nutty taste
- Fresh Mint .....£3.95  
infusion of fresh mint leaves
- English Breakfast the classic .....£3.95
- Jasmine Blossom .....£3.95
- Egyptian Camomile .....£3.95

### 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
- 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

### BEERS

- Asahi Draught Japan .....1/2 pint £3.50
- Asahi Draught Japan .....pint £5.95
- Asahi Japan .....330 ml btl £4.25
- Chang Thailand .....330 ml btl £4.50
- Kirin Ichiban Japan .....330 ml btl £4.75
- Peroni Gluten Free, Italy .....330 ml btl £4.25
- Peacock Cider apple .....500 ml btl £5.50

### DESSERTS

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

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

Baby Squid .....£7.50  
with sweet chilli dip

Ebi Fry.....£7.95  
with spicy mayo dip

**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.

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

## DIM SUM

4 dumplings per basket, served with chilli soy.

Prawn Har Kau .....£6.95

Prawn & Chives .....£6.95

Kimchi Veggie **V** .....£6.95

Mixed Veggie **V** .....£6.95

Pork & Prawn.....£6.95

Spicy Prawn.....£6.95

Spicy Chicken.....£6.95

Chicken & Cashew.....£6.95

2 steamed buns per basket, served with chilli soy.

BBQ Pork Bao .....£6.95

Chicken Bun .....£6.95

Vegetables Bun .....£6.95

Pecking Duck Bun .....£6.95

## SALADS

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

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

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**FOOD**

# NOODLES

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## 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.....£10.95

**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**.....£12.95

**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

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## 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**.....£9.95

## Grilled Salmon Miso

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

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**Gf** Gluten Free **V** Vegetarian **V9** Vegan

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# HOMEMADE CURRIES

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## Rendang Curry

Malaysian style curry with ground candlenuts and sweet potato

**Chicken** - marinated chicken thighs **Gf**.....£14.95

**Beef** - slow cooked **Gf**.....£15.95

**Veggie** - seasonal vegetables.....£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 **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

# AROMATIC CRISPY DUCK

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## Aromatic Duck

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

six extra pancakes.....£1.95

extra crudites.....£1.95

# RICE, SIDES & EXTRAS

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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

FOOD

**TOOTOOMOO**  
FRESH PAN ASIAN FOOD

## DIM SUM

TO SHARE

4 dumplings per basket, served with chilli soy

Pork & Prawn £7.50

Cashew Chicken £7.50

Spicy Chicken £7.50

Prawn £7.50

Prawn & Chives £7.50

Spicy Prawn £7.50

Spicy Veggie ▼ £7.50

Mixed Veggie ▼ £7.50

## Drinks

Prosecco Veneto, Italy, NV  
Pinot Grigio delle Venezie, Italy, 2018  
Merlot del Vento, France, 2018  
Asahi Draught Japan  
Margaritas!

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

T&Cs apply, ask for details.

Saturday & Sunday from 12-5pm

90 minutes 5 course brunch £29 per person

90 minutes bottomless selected drinks +£20 per person!



# FESTIVE BOTTOMLESS BRUNCH

**PRAWN  
CRACKERS  
TO SHARE**  
Traditional and spicy  
shrimp prawn crackers  
for the table.  
Gf £2.50

## STARTER COURSE 1

Edamame Steamed and seasoned with sea salt flakes. **Vg Gf**

Wanton Soup Chicken dumplings, spring onion and sesame oil.

Vegetable Gyoza Dressed with black rice vinaigrette. **V**

Chicken Gyoza Dressed with black rice vinaigrette.

## SMALL PLATE COURSE 2

Seaweed Salad Pumpkin seeds, edamame and black sesame dressing. **V**

Vegetable Spring Rolls With sweet chilli dip. **V**

Crispy Duck Rolls With hoisin dip.

## BAO BUNS COURSE 3

BBQ Pork Bao

BBQ Chicken Bao

Vegetables Bun

## NOODLES COURSE 4

Thai Green Curry Seasonal vegetables in a mild green curry sauce.

Choice of Chicken **Gf** or Vegan **Vg Gf**

Pad Thai Noodles

Wok fried flat rice noodles with egg, beansprouts, tofu and pad thai sauce.

Choice of Chicken **Gf** or Vegetarian **V Gf**

Katsu Curry Mild Japanese curry sauce with seasonal vegetables.

Chicken or Vegetarian **V**

## DESSERT COURSE 5

Japanese Mochi

Assorted flavours of Japanese sticky rice cakes filled with ice cream

Natural Frozen Yogurt with a topping

peanuts, chocolate M&Ms, Oreo, toffee sauce or chocolate sauce

