

Check out our lighter Brunch & Lunch Menu. Available until 3pm everyday.
We also have some great value group menus for 4 or more. Just ask your server.

Small Plates

Joyful tastes & sharing plates

Thai Style Grilled Pork Steak 7.9)))
Nam jim dressing

Sweet Corn Fritters  8.2
Sweet & sour glaze, peanuts & cucumber

Bang Bang Prawns 9.9)
Lightly fried, mayo with sweet chilli & Sriracha sauce, peashoots

Szechuan Squid 9.9)
Seven spices, yuzu mayonnaise, chilli oil

Satay Chicken 9.2)
Malaysian grilled, diced cucumber, peanut sauce & kecap manis

Glazed Sticky Wings 8.9
Sweet soy & chilli glaze
 Available

Prawn Dim Sum 7.5
Three parcels delicately wrapped in translucent pastry served Vietnamese-style

Hoisin Spring Rolls  8.9
Drizzled with hoisin & peanut sauce

Korean Kimchi & Cucumber  7.9)
Home-made kimchi, cucumber

Pork Gyoza 8.7
Steamed, crispy Japanese dumplings, sesame oil & fresh herbs

Szechuan Pork Belly 8.3))
Cucumber, soy, roast garlic, chilli oil, spring onion

Roasted Hispi Cabbage  7.9
Miso butter

Duck Pancakes 10.5
Hoisin sauce, fresh cucumber & spring onions

Bali Pork Belly 9.9
Slow-cooked, star anise, cinnamon, ginger & sticky oyster sauce

Korean Popcorn Chicken 9.9
Sweet honey drizzle

Large Plates

Inspired by the amazing cuisines of the East

Wok Fresh

Packed with goodness & fresh flavours

Black Pepper Stir Fry 12.5))
Chillies, mushrooms, ginger, pak choi
Chicken or pork belly
 Available

Pad Krapow Khai 14.3)))
Oyster sauce-infused, Thai basil, fine beans, chillies, fried egg. Chicken or prawn
 or  Available

Thai Grilled Chicken Breast 15.2
Zesty tamarind sauce, charred broccoli tenderstems, crispy shallots
 Available

Noodles & Rice

Hearty, traditional & savoury eats

Nasi Goreng Royale 16.5)
Wok-fried rice with chicken, cherry tomatoes, fine beans, crispy shallots. Fried egg

Yaki Udon 16.8
Chunky noodles with roasted pork belly, fresh vegetables & a soy & mirin sauce
 Available

Curries

Asia's rich & spicy heritage

Japanese Katsu 12.8)
Panko chicken breast, sweet & spicy curry sauce, pink ginger & Bull-Dog sauce
 Available

Traditional Green Curry 14.5)))
Spicy coconut, bamboo shoots, ginger, green chillies, sweet basil. Grilled chicken thigh, pork steak or prawn

Singapore Vegetable Curry  12.3
Creamy & mild, coconut, bamboo, broccoli, crunchy carrot, tofu, galangal, turmeric

Thai Curry Noodles 15.9))
Ginger, garlic, fresh lime, crispy noodles & shallots. Grilled chicken thigh or pork steak

King Pad Thai 15.9
Rice noodles, bean sprouts, peanuts, cabbage, egg, tofu, fresh lime, thin omelette
Chicken, prawn or tofu  
Or Soft-shell crab +4

Noodle Soups

Soul warmed, spirits lifted

Katsu Udon Soup 16.4)
Panko chicken breast, katsu curry soup & udon noodles. Served with a soy-seasoned egg
 or  Available

Fukuoka Tonkotsu Ramen 16.5
Sliced pork belly, bamboo shoots, nori, soy-seasoned egg

Singapore Laksa 16.8)))
Fiery coconut lobster broth, chicken, prawns, mint, cucumber, red onion, tofu, fresh lime
Or chicken & soft-shell crab +4

Signatures

Enjoyed & loved by us

Singapore Chilli Crab 19))
Soft shell crab in a spicy chilli sauce

Beef Rendang 20.8))
Slow-cooked featherblade, chilli, shallots, galangal, lemongrass. Roti, sambal, soy egg
 Available 15

Buddha Bowls

Balanced fresh clean eating

Wholegrain rice, seeds and nuts, served with fresh mango, pomegranate seeds, Korean yellow radish, tomatoes, cucumber, peashoots & pickled carrots

Chicken Breast 15.9
Warming peanut sauce

Bang Bang Prawns 18.5
Mayo, sweet chilli, Sriracha sauce

Pressed Tofu  14.5
Marinated in dark soy & gochujang

Yamato Fillet Steak 24.9
Black pepper, butter, sake, broccoli, fried onion

Indonesian Grilled Chicken 17.5)
On the bone, lemongrass, sweet soy, ginger
Served with dipping stock

Sharing Set Menus 35 per person

Perfect for sharing

One of the best ways to enjoy our dishes is with our Sharing Set Menus. Here, you can eat like a local.

These all include as much rice or noodles as you wish!

Only served as a set of two

Indonesian Padang

Chicken Skin Crackling
Sweetcorn Fritters
Satay Chicken
Indonesian Grilled Chicken
Beef Rendang
Roasted Hispi Side

Chinese/Thai Seafood

Prawn Crackers
Prawn Dim Sum
Szechuan Squid
Singapore Chilli Crab
Prawn Green Curry
Roasted Hispi Side

Asian Vegan

Edamame
Sweetcorn Fritters
Sticky Tofu
Kimchi Cucumber Side
Singapore Curry
Pad Krapow
Roasted Hispi Side

Sides

Tasty accompaniments to any meal

Rice & Noodles

Jasmine Rice  4.3

Egg Fried Rice  5.2

Wholegrain rice, seeds & nuts  5.2

Noodles  5.2
Wok-fried Chinese style or Chunky Udon

Fries, Roti & Bao

Seasoned Fries  4.8)

Chilli Cheese Curry Fries  6.7)
Curry sauce, chilli flakes & cheese

Flaky Turmeric Roti  5.5
Two layered Malay style flatbreads

Steamed Bao  3.9

Greens & Leaves

Grilled Pak Choi 5.5
Garlic, fish sauce & soy

Kimchi Cucumber Side  5.5)

Roasted Hispi Side  5.5
Miso butter

Tenderstem Broccoli Side  5.5
Mayo, sesame-infused glaze

While you wait

Chilli Garlic Edamame  6
Sesame Sambal

Thai Prawn Crackers 4.7
Sweet chilli sauce

Chicken Skin Crackling 4.7
Zaep seasoning

) Spice level  Vegetarian  Vegan

An optional 10% service charge will be added to your bill for a table of 4 or more. We cannot guarantee the absence of allergens. Unless indicated, we use chicken thigh in all our main dishes.

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 @tampopouk

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 JUST EAT



Allergies List



Halal Menu 



Mainly Plant-Based

Why not book our great Bottomless Brunch for £38 per person.
90 mins of free flowing bubbles, lager, rum beach buckets & our most popular cocktails.
Ask your server for more details. Need to book in advance.

Cocktails **Happy Hour:** Before 6pm & After 9pm • Two cocktails for 16 & two Mocktails for 10
11.5 each Cocktails marked ★ are available as Mocktails for 7 each

Thailand to Tokyo

-  **Korean Apple Sour**  Soju, vodka, fresh apple, lemon
-  **Raffles Singapore Sling**  Cherry brandy, orange liqueur, Benedictine, grenadine, pineapple
-  **Tokyo Iced Tea**  Rum, vodka, gin, coconut, kiwi, cherry

*Must be the same cocktail

Re-imagined Classics

-  **Japanese Old Fashioned**  Hibiki Harmony, caramel, bitters, stirred
-  **Raspberry Fling**  ★ Gin, raspberries, Thai basil, hibiscus, soda
-  **Bangkok Margarita**  Tequila, orange liqueur, pineapple, lemon, hot chilli, spiced rim

Eastern Bubbles

-  **Aperol Spritz**  Aperol, prosecco, soda splash
-  **Mango Martini** Vodka, mango, lemon, side prosecco
-  **Shanghai Flower**  ★ Vodka, rose, cherry, lemon, prosecco
-  **Lotus Blossom**  ★ Gin, elderflower, fresh lychee, prosecco

Beach Tropicals

-  **Mojito**  ★ Classic with white rum, lime, sugar & fresh mint
-  **Thai Coconut Punch**  ★ Coconut rum, mango & pineapple
-  **My Thai** ★ Mekhong whiskey, lychee, pineapple

Wine

Specially selected to complement the flavours of the East, listed from lightest to fullest

White

- 175ml/250ml / Bottle
- Pinot Grigio, Organic, Vinuva Italy**  Light and delicate. Ripe apple, pear and citrus
9.9 / 12.2 / 33
- Viognier, La Campagne France**  Lemongrass, stone fruit, white flowers, mineral
25
- Chenin Blanc, Flagstone Poetry, SA**  Crisp and vibrant with notes of green apple and pineapple
8.5 / 10.5 / 28
- Albarino, Lolo Tree, Spain**  Zippy green apple, lemon peel, and white plum
12.1 / 14.7 / 40
- Sauvignon Blanc, Petal & Stem, NZ**
From Marlborough. Passionfruit, guava & grapefruit
10.6 / 12.9 / 35
- Chardonnay, Hen & Chicken, Australia**
Balanced chardonnay with hints of vanilla, fresh citrus and brioche
40

Red

- 175ml/250ml / Bottle
- Pinot Noir, Yealands Estate Single Vineyard, New Zealand**  Generous ripe cherry and savoury character with hints of oak
39
- Flagstone Shiraz-Cab Sauv-Petite Verdot, Flagstone, SA**
Plums and dark berries, cashew nuts & fresh mint
9.7 / 11.9 / 32
- Lunaris by Callia Malbec, San Juan**  Juicy, medium-bodied Malbec with ripe cherry, plum, and a touch of spice.
26
- Merlot, Ironstone Lodi, USA**  Juicy dark fruit with a spicy, smooth and complex finish
10.9 / 13.5 / 36
- Côtes Du Rhône, Chateau De L'estagnol, France**  Smooth sweet spice, redcurrant, & blackberry
8.9 / 10.9 / 29

Rosé

- 175ml/250ml / Bottle
- Vinho Verde, Quinta das Arcas Arca Nove, Portugal**  Strawberry and raspberry notes with a touch of spritz and sweetness
8.5 / 10.5 / 28
- Heritage Provence Rose, Estandon, France**  Dry, crisp, peach, cranberry, a hint of grapefruit
10.9 / 13.7 / 38
- Sparkling**
125ml / Bottle
- Prosecco, Da Luca, Italy**
Dry; Pear and peach fruit on a lively, yet soft and generous palate
6.6 / 35
- Cremant d'Alsace, Emile Beyer, France**  Subtle red fruits alongside hints of apple, fresh bread and citrus
46



Distilled Spirits

Single 25ml / Double 50ml Free mixers included

Vodka

- Over ice
- Haku - Japan - 40%** 7/11
Soft, rounded & subtly sweet
- Ukiyo Rice Vodka - Japan - 40%** 7/11
Fragrant & elegant, this vodka is best enjoyed neat, or with a light tonic
Distilled from traditional Awamori spirit

Soju

- Soju - Korea - 17%**
50ml 6 / Bottle 17
Original or peach flavour
Perfect before, during and after a meal

Gin & Tonic

- Over ice with Thai basil & fresh lychee
- Roku - Japan - 43%** 9/13
Cherry blossoms, juniper, citrus zest
- Roku - Japan - 43%** 9/13
Traditional craft gin with juniper
- Ukiyo Blossom - Japan - 40%** 10/14
Double distilled with shochu and again with traditional juniper Sakura flower, juniper & mandarin

Rum

- Over ice with pineapple
- Koko Kanu - UK - 37.5%** 7/11
Finest white rum blended with natural essence of coconut
- Don Papa - Philippines - 40%** 9/13
Super premium aged small batch rum distilled from the finest sugar cane in Negros, and aged for seven years in American oak
-
- SangSom Beach Bucket for 2 - 40%** 16
Four measures of golden rum, with classic Coke in a sharing bucket

Japanese Whiskey

- Straight up, on the rocks or as a highball
- Hibiki Harmony - Japan - 43%** 9/13
Sherry & oak aged, master blended by Suntory's Shingo Torii
- The Yamazaki 12-YO - Japan - 43%** 11/19
Blended from 6 different casks; hints of peach, pineapple, grapefruit & Japanese oak
-
- Mekhong - Thailand - 35%** 7/11
Authentically distilled from sugar cane, molasses, herbs & spices

Tea & Coffee

- Breakfast Tea**  3.5
Mix of Ceylon, Darjeeling, Assam
- Oolong Tea**  3.5
Taiwanese Jin Xian Oolong
- Rose Tea**  3.5
Black teas blended teas with delicate rose petals
- Lemongrass & Ginger**  3.5
Zesty and refreshing caffeine-free drink
- Fresh Mint Tea**  3.5
Fragrant, soothing, naturally refreshing
- Mango & Green Rooibos**  3.5
Kombucha extract and flower petals
- Jasmine Pearls**  3.5
Scented with fresh jasmine flowers.
- Flowering Tea**  4.2
Silver needle tea with jasmine & globe amaranth
- Vietnamese Iced Coffee**  3.9
Freshly brewed coffee shaken over ice with condensed milk
- Vietnamese Coffee**  3.9
Traditional style, butter roasted with hints of vanilla, served with condensed milk
- Cafetière Coffee**  3.7
Brazilian, silky smooth

Tampopo Softs

- Mango On The Rocks** 5.5
Mango mixed with fresh lime & still lemonade
- Yuzuade** 5.5
With ginger, orange & lemonade
- Sour Cherry Appleade** 5.5
Sparkling sour apple with cherries
- Lychee & Kiwi Cooler** 5.5
With sparkling apple, Thai basil & fresh lime
- Fresh Cucumber & Mint Lemonade** 3.9
- Classic Pepsi / Pepsi Max**  4
- Large Still / Sparkling Water** 5

Beer & Cider

- Singha - Thailand - 5%**
630ml 8.1 / 330ml 5.5
- Asahi Super Dry, Japan - 5.2%**  330ml 5.5
- Meantime IPA, UK - 4.7%**  330ml 5.5
- Asahi Super Dry, Japan - 0%**  330ml 5
- Cornish Orchards Dry Cider, UK - 5.2%**  500ml 6.5