

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** (V) 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  
(V) Available

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

**Hoisin Spring Rolls** (V) 8.9  
Drizzled with hoisin & peanut sauce

**Korean Kimchi & Cucumber** (V) 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** (V) 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  
(V) Available

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

**Thai Grilled Chicken Breast 15.2**  
Zesty tamarind sauce, charred broccoli tenderstems, crispy shallots  
(V) 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  
(V) Available

### Curries

Asia's rich & spicy heritage

**Japanese Katsu 12.8** )  
Panko chicken breast, sweet & spicy curry sauce, pink ginger & Bull-Dog sauce  
(V) 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** (V) 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 (V) (V)  
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  
(V) or (V) 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  
(V) 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** (V) 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 (V)

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** (V) 4.5

**Egg Fried Rice** (V) 5.5

**Wholegrain rice, seeds & nuts** (V) 5.2

**Noodles** (V) 5.2

Wok-fried Chinese style or Chunky Udon

### Fries, Roti & Bao

**Seasoned Fries** (V) 4.8 )

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

**Flaky Turmeric Roti** (V) 5.5  
Two layered Malay style flatbreads

**Steamed Bao** (V) 3.9

### Greens & Leaves

**Grilled Pak Choi** 5.5  
Garlic, fish sauce & soy

**Kimchi Cucumber Side** (V) 5.5 )

**Roasted Hispi Side** (V) 5.5  
Miso butter

**Tenderstem Broccoli Side** (V) 5.5  
Mayo, sesame-infused glaze

### While you wait

**Chilli Garlic Edamame** (V) 6  
Sesame Sambal

**Thai Prawn Crackers** 4.7  
Sweet chilli sauce

**Chicken Skin Crackling** 4.7  
Zaep seasoning

) Spice level (V) Vegetarian (VE) Vegan

An optional 12.5% service charge will be added to your bill. We cannot guarantee absence of allergens. Unless indicated, we use chicken thigh in all our main dishes.

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@tampopouk

tampopo.co.uk

find us on:



Allergies List



Halal Menu



Mainly Plant-Based

Why not book our great Bottomless Brunch for £40 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

12 each Cocktails marked ★ are available as Mocktails for 7 each

### Thailand to Tokyo

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

### Re-imagined Classics

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

### Eastern Bubbles

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

### Beach Tropicals

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

\*Must be the same cocktail

## Wine

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

### White

- 175ml/250ml / Bottle
- Pinot Grigio, Organic, Vinuva Italy** <sup>ve</sup>  
Light and delicate. Ripe apple, pear and citrus  
10.2 / 12.6 / 34
  - Viognier, La Campagne France** <sup>ve</sup>  
Lemongrass, stone fruit, white flowers, mineral  
26
  - Chenin Blanc, Flagstone Poetry, SA** <sup>ve</sup>  
Crisp and vibrant with notes of green apple and pineapple  
8.8 / 10.9 / 29
  - Albarino, Lolo Tree, Spain** <sup>ve</sup>  
Zippy green apple, lemon peel, and white plum  
12.4 / 15.1 / 41
  - Sauvignon Blanc, Petal & Stem, NZ**  
From Marlborough. Passionfruit, guava & grapefruit  
10.9 / 13.3 / 36
  - Chardonnay, Hen & Chicken, Australia**  
Balanced chardonnay with hints of vanilla, fresh citrus and brioche  
41

### Red

- 175ml/250ml / Bottle
- Pinot Noir, Yealands Estate Single Vineyard, New Zealand** <sup>ve</sup>  
Generous ripe cherry and savoury character with hints of oak  
40
  - Flagstone Shiraz-Cab Sauv-Petite Verdot, Flagstone, SA**  
Plums and dark berries, cashew nuts & fresh mint  
10 / 12.3 / 33
  - Lunaris by Callia Malbec, San Juan** <sup>ve</sup>  
Juicy, medium-bodied Malbec with ripe cherry, plum, and a touch of spice.  
27
  - Merlot, Ironstone Lodi, USA** <sup>ve</sup>  
Juicy dark fruit with a spicy, smooth and complex finish  
11.2 / 13.9 / 37
  - Côtes Du Rhône, Chateau De L'estagnol, France** <sup>ve</sup>  
Smooth sweet spice, redcurrant, & blackberry  
9.2 / 11.3 / 30

### Rosé

- 175ml/250ml / Bottle
- Vinho Verde, Quinta das Arcas Arca Nove, Portugal** <sup>ve</sup>  
Strawberry and raspberry notes with a touch of spritz and sweetness  
8.8 / 10.9 / 29
  - Heritage Provence Rose, Estandon, France** <sup>ve</sup>  
Dry, crisp, peach, cranberry, a hint of grapefruit  
11.2 / 14.1 / 39

### Sparkling

- 125ml / Bottle
- Prosecco, Da Luca, Italy**  
Dry; Pear and peach fruit on a lively, yet soft and generous palate  
6.6 / 36
  - Cremant d'Alsace, Emile Beyer, France** <sup>ve</sup>  
Subtle red fruits alongside hints of apple, fresh bread and citrus  
47

### Japanese Sake

- All served chilled  
50ml 6
- Honjozo Tokubetsu 70**  
Super high quality with grapefruit notes (15%)
  - Plum Sake 55**  
Very sweet & rich plum liqueur  
Used in our cocktails (14%)
  - Yuzu Sake 55**  
Fresh yuzu liqueur,  
perfect for after dinner (10%)

## 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
  - Hakushu Reserve - Japan - 43% 8/12**  
Pure single malt, smoky, herbaceous, complex & enjoyable
  - 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** <sup>ve</sup> 3.5  
Mix of Ceylon, Darjeeling, Assam
- Oolong Tea** <sup>ve</sup> 3.5  
Taiwanese Jin Xian Oolong
- Rose Tea** <sup>ve</sup> 3.5  
Black teas blended teas with delicate rose petals
- Lemongrass & Ginger** <sup>ve</sup> 3.5  
Zesty and refreshing caffeine-free drink
- Fresh Mint Tea** <sup>ve</sup> 3.5  
Fragrant, soothing, naturally refreshing
- Mango & Green Rooibos** <sup>ve</sup> 3.5  
Kombucha extract and flower petals
- Jasmine Pearls** <sup>ve</sup> 3.5  
Scented with fresh jasmine flowers.
- Flowering Tea** <sup>ve</sup> 4.2  
Silver needle tea with jasmine & globe amaranth
- Vietnamese Iced Coffee** <sup>ve</sup> 3.9  
Freshly brewed coffee shaken over ice with condensed milk
- Vietnamese Coffee** <sup>ve</sup> 3.9  
Traditional style, butter roasted with hints of vanilla, served with condensed milk
- Cafetière Coffee** <sup>ve</sup> 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 Applade** 5.5  
Sparkling sour apple with cherries
- Lychee & Kiwi Kooler** 5.5  
With sparkling apple, Thai basil & fresh lime
- Fresh Cucumber & Mint Lemonade** 3.9
- Classic Pepsi / Pepsi Max** <sup>ve</sup> 4.2
- Large Still / Sparkling Water** 5

## Beer & Cider

- Asahi Draught - Japan - 5.2%** <sup>ve</sup>  
Pint 7.2  
Schooner (379ml) 5.95
- Singha - Thailand - 5%**  
630ml 8.1 / 330ml 5.7
- Asahi Super Dry, Japan - 5.2%** <sup>ve</sup>  
330ml 5.7
- Meantime IPA, UK - 4.7%** <sup>ve</sup>  
330ml 5.7
- Asahi Super Dry, Japan - 0%** <sup>ve</sup>  
330ml 5
- Cornish Orchards Dry Cider, UK - 5.2%** <sup>ve</sup>  
500ml 6.7

<sup>v</sup> Vegetarian <sup>ve</sup> Vegan

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