



This is a relaxed informal style, with the total emphasis on sharing. A pan Asian meal consists of dishes shared amongst family and friends. You can eat as much or as little as you like: share, taste and enjoy!

**GLUTEN FREE**

**MADE TO ORDER**

**HEALTHY FOR KIDS**

**FAMILY FRIENDLY**



## SMALL DISHES

Edamame - soy beans & sea salt (V, GF)	2.80
Sesame Prawn on Toast (4 pcs) - sweet chili	4.50
'Shichimi' Salt Squid - seven pepper salt & sweet chili (GF)	6.30
Grilled Satay Chicken (4 pcs) - creamy peanut (N)	4.80
Crispy Duck Rolls (4 pcs) - hoisin	5.50
Tiger Prawns Tempura (5pcs) - nori salt & sweet chili	6.80
Soft Shell Crab Tempura - jalapeno chili aioli (D)	6.80
Vegetables Tempura (7 pcs) - sweet chili (V)	5.50
Salt & Pepper Pork Ribs - Asian herbs & bird's eye chili	5.50
Prawn Har Kau Dumplings* - chili soy	3.50
Pork & Prawn Siu Mai* - chili soy	3.50
Steamed Buns* - chicken, pork & mushroom (D, N)	3.50
Sticky Rice Parcels* - glutinous rice, chicken & pork (D)	4.50

## SUSHI, SASHIMI & SALADS

A & A Futomaki (4 pcs) - asparagus, avocado, sesame & yuzu mayonnaise (D, N)	3.80
California Prawns (4 pcs) - tobiko, avocado & spicy mayonnaise (D)	4.50
Citrus Salmon Futomaki (4 pcs) - avocado, cucumber & yuzu mayonnaise (D)	4.30
Spicy Tuna (4 pcs) - lettuce, cucumber & siracha mayonnaise (D)	4.50
Mixed Sushi (8 pcs) - selection of TTM's sushi (D)	7.50
Salmon Sashimi (Sake) - kohlrabi, carrot & Japanese mustard dressing	6.50
Tuna Sashimi (Maguro) - kohlrabi, carrot & Japanese mustard dressing	7.50
Grilled Squid Salad - mango, cucumber, lettuce, tomatoes & namh jim	6.80
Duck & Watermelon Salad - cucumber, lettuce, coriander, herbs & cashew (N)	7.50
Thai Beef Salad - mango, cucumber, carrot, tomatoes & namh jim (GF)	6.80
Tofu Salad - tomatoes, asparagus, kohlrabi & peanut dressing (V, N, D)	6.30

## NOODLES & RICE

Stir Fry Ramen -Vegetables / Chicken or Beef (V)	6.80/7.80
Stir Fry Pad Thai -Vegetables / Prawns (V, GF)	6.80/7.80
Miso Soup Ramen -Vegetables / Chicken	6.80/7.80
Wonton Soup Ramen - Pork & Prawns dumplings	7.50
Nasi Goreng Fried Rice - shrimps, egg, vegetables, chili paste & dark soy	5.50
Special Duck Fried Rice - egg, vegetables & spring onions	5.80
Vegetarian Fried Rice - egg & vegetables (V)	4.80

## LARGE DISHES

Grilled Salmon Miso - miso glazed, pickled beetroots & mix leaves	10.80
'Pad Prik Pao' Mixed Seafood - tiger prawns, mussels, squid & lime (GF)	10.50
Sambal Prawns - Malaysian chili paste, tamarind & tomatoes	9.80
Wasabi Lamb - green beans & wasabi jus (GF)	13.50
'Shaking Beef Sirloin' Bo Luc Lac - spinach, shiitake & Asian spices	9.80
Beef Rendang - curried beef, roasted coconut & potatoes (GF)	9.50
'Bulgogie Beef Sirloin' - asparagus, baby spinach & roasted sesame	9.80
Szechuan Chili Chicken - vegetables, water chestnut & cashew (N)	8.50
Green Chicken Curry - homemade paste, vegetables & coconut milk (GF)	8.50
Green Vegetables Curry - homemade paste, lychees & coconut milk (V, GF)	7.80
'Sang Choy Bao' - vegetables, mushroom & water chestnut (V)	7.80

## SOUPS & SIDES

Miso Dashi - assorted vegetables, tofu & shiitake	3.50
Wonton - choy sum & spring onions	3.80
Steamed Rice (V, GF)	1.80
Japanese Brown Rice (V, D, GF)	2.80
Steamed Vegetables (V, GF)	2.80
Ramen Noodles - superior soy	3.50
Egg Fried Rice - vegetables & spring onions (V, GF)	3.50

## DESSERTS

Mixed Berries & Crumbles (D)	3.50
Dark Chocolates & Cookies (D)	3.50
Green Tea & Elderflower Jelly, Berries & Anglaise (D)	4.80

## WINES

	glass	bottle
Choya Sake, Japanese rice wine (120ml flask)	5.00	25.00
Prosecco Spumante extra dry	6.20	26.00
Rose Pinot Grigio Campana, Italy	5.30	22.00
Pinot Bianco La Casada Veneto, Italy	4.50	19.00
Sauvignon Blanc Santa Puerta, Chile	4.70	20.00
Chardonnay Emblene D'Argent, France	5.30	22.00
Tesch Riesling Nahe, Germany	5.50	23.00
Sauvignon Blanc Marlborough, N.Zealand	6.30	27.00
Merlot La Casada Veneto, Italy	4.50	19.00
Shiraz Ironbark, South Australia	4.70	20.00
Rioja Vega Tinto, Spain	5.50	23.00
Pinot Noir Morande Casablanca, Chile	5.90	25.00

## BEERS

Asahi Japan	3.70
Tsing Tao China	3.70
Sapporo Japan	3.80
Kirin Japan	4.10
Singha Thailand	4.00

## BEVERAGES

Still/Sparkling (750 ml)	2.90
Soft Drinks - Coke, Diet Coke or Sprite	2.20
Fresh Juices - Orange, Apple, Lemonade	1.90
Smoothies - Please enquire for flavour of the day	2.20
Classic Teas - English Breakfast, Fresh Mint, Jasmine or Green	1.90
Herbal Teas - Ginger Peach, Vanilla Grapefruit, Raspberry or Chamomile	1.90
Espresso, Macchiato	1.50
Americano, Cappucino, Latte	1.90

10% service charge added \*Dine in only and available from 1200 – 1700  
**GF** gluten free **V** Vegetarian **D** Contains dairy **N** Contains nuts

## WE NOW DELIVER



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 Fri & Sat 12 noon - 11pm.  
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# TOOTOOMOO KIDS

## THE TOOTOOMOO STORY

The story behind our brand has its origins in an ancient folk tale about a girl called 'Tootoomoo & The Giant'. Tootoomoo and her mother lived in a small house. They loved to cook. Their small house was right on the edge of a forest. The forest was home to a giant. Each morning the giant would make his way to Tootoomoo's house and knock on the door. Tootoomoo would open it and present him with a bowl of sweetened rice. This happened every morning without fail; an odd tradition that's been going on for so long the locals and the giants have almost forgotten why they do it.

Some say that the ancestors of the giants offered protection to the villagers in return for food. Other sources claim that the tradition was born out of Buddhist traditions where Buddhist monks never prepared their own food but relied on the almsgiving and good will of people to feed them in return for the monks' prayers. Whatever its origins, the giant's visits have continued this tradition for years without fail. However... One morning Tootoomoo noticed that the giant didn't show up to collect his bowl of rice as normal. And the next day the same thing; no giant. And the next day. And the next. And the next. Finally Tootoomoo decided that she was going to venture into the forest to find the giant and ask him why he has stopped coming to her house each morning.

When confronted by Tootoomoo, the giant explained that while he was grateful for the food each day, he was getting a little tired of eating the same thing all the time. Tootoomoo took a moment. She told the giant to visit her house in the morning and that she would have a new dish ready for him. Tootoomoo returned to her village and went around asking all the villagers what ingredients they used in their cooking. The village consisted of settlers from all parts of Asia who had come to the island for its beautiful fresh produce and wonderful fishing. All loved food and all shared their recipes and secret ingredients with each other. Armed with some new ingredients and recipes, Tootoomoo returned to her house and herself and her mother spent the night and into daybreak preparing food for the giant. They wanted it to be the best food anyone had ever tasted. Early in the morning, the giant arrived at the front door. Tootoomoo presented him with an array of freshly made dishes the likes of which he had never seen before. He loved them all and vowed to return the next morning to try something different. Word spread quickly and other giants started showing up at Tootoomoo's looking to sample the food, some even started taking it back to their families in the forest and before long everyone knew about Tootoomoo and her famous Asian dishes.

