

# TOOTOOMOO FRESH PAN ASIAN FOOD

## THE STORY OF TOOTOOMOO

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 alm-giving and good will of people to feed them in return for the monks' prayers.

Whatever it's 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.

## SMALL DISHES

**EDAMAME [V]**  £2.50  
steamed soy beans & sea salt

**GRILLED SATAY CHICKEN**   £4.80  
chili salsa & satay sauce

**"SHICHIMI" SALT SQUID**  £6.20  
seven pepper salt & sweet chili sauce

**CRISPY AROMATIC DUCK ROLLS** £5.50  
spring rolls & hoisin sauce

**TIGER PRAWNS TEMPURA** £6.80  
nori salt & sweet chili sauce

**CHICKEN & WATERCHESTNUTS GYOZA** £4.80  
pan fried and steamed dumplings with black rice vinegar


**SESAME PRAWN ON TOAST** £4.20  
Seasoned mousse of prawns dusted with roasted mixed sesame served with chili sauce

**VEGETABLES "YASAI" TEMPURA [V]** £5.80  
seasonal vegetables & sweet chili sauce

## SOUP / NOODLES


**MISO [V]** £3.50  
white "shiro" miso broth, seaweed, spinach, broccoli, tofu & edamame

**CHILI BEAN MISO** £4.50  
red "aka" miso broth, chicken, chili bean, mushroom, spinach, broccoli, mint & coriander

**TOM YAM PRAWNS**  £4.80  
Thai hot & sour broth, tomatoes, mushroom, celery & coriander

**VEGETABLES "YASAI" RAMEN NOODLES [V]** £6.80  
white "shiro" miso broth & assorted vegetables



**"DOUBLE COOKED" CHICKEN RAMEN NOODLES** £7.80  
red "aka" miso broth & seasonal vegetables

**BEEF RAMEN NOODLES**  £7.80  
wok fried, bell peppers, vegetables & superior soy

## LARGE DISHES


**GREEN VEGETABLE CURRY [V]**  £7.80  
homemade paste, seasonal vegetables, lychees, Thai basil & coconut

**SALMON MISO** £10.20  
miso glazed, pickled beetroot & mustard leaves

**BEEF RENDANG**   £9.50  
slow cooked curried beef, roasted coconut, candlenuts & new potatoes

**'SHAKING BEEF' BO LUC LAC**  £9.20  
wok fried, mixed spices, baby spinach, shitake & lettuce cups

**CHILI SAMBAL PRAWNS**   £9.80  
Malaysian chili paste, tamarind, celery, red onions & tomatoes


**GREEN CHICKEN CURRY**  £8.20  
homemade paste, seasonal vegetables, Thai basil & coconut

**GRILLED WASABI LAMB**  £12.80  
sauteed asparagus, snow peas & wasabi jus

**SZECHUAN CHILI CHICKEN**   £7.80  
wok fried, szechuan pepper, habanero chili, snow peas, cashew nuts & honey soy

**"SAN CHOY PAU" [V]** £7.80  
stir fried, waterchestnut, baby spinach, wood ear, greens bean & superior soy

## SUSHI / SASHIMI

**A & A [V] (4 pcs)**   AVAILABLE £3.80  
asparagus, avocado, goma, lettuce & yuzu mayonnaise

**CALIFORNIA PRAWNS (4 pcs)**   AVAILABLE £4.80  
tobiko, avocado, chives & spicy mayonnaise

**CITRUS SALMON (4 pcs)**   AVAILABLE £4.50  
salmon, avocado, cucumber, crumbs & yuzu mayonnaise

**SPICY TUNA (4 pcs)**    AVAILABLE £4.80  
yellow fin tuna, lettuce, cucumber, crumbs & spicy mayonnaise

**MIXED SUSHI (8 pcs)**   AVAILABLE £7.80  
selection of TTM's sushi

**SALMON "SAKE" SASHIMI (6 pcs)**  AVAILABLE £7.50  
sushi rice, mixed leaves & Japanese mustard dressing

**TUNA "MAGURO" SASHIMI (6 pcs)**  AVAILABLE £7.80  
sushi rice, mixed leaves & Japanese mustard dressing

## SALADS

**THAI BEEF**  £6.80  
seared beef, exotic fruits, cucumber, carrot, herbs & red namh jim dressing

**AROMATIC DUCK & WATERMELON**  £7.50  
cucumber, herbs, cashew nuts & hoisin dressing

## FROZEN YOGHURT

Mixed Berries & Crumbles ..... £3.50

'Shaved' Dark Chocolates & Cookies ..... £3.50

Fresh Fruits (Seasonal Fresh Fruit)..... £3.50

## WINE

Prosecco, Spumante Extra Dry ..... £6.20 175 ml bottle £26.00

Pinot Bianco La Casada, Veneto, Italy ..... 2011 £4.30 £18.00

Sauvignon Blanc Santa Puerta, Central Valley, Chile ..... 2012 £5.20 £22.00

Chardonnay Embleme D'Argent, Vin de Pays D'Oc, France ..... 2011 £5.70 £24.00

Merlot La Casada, Veneto, Italy ..... 2011 £4.30 £18.00

Shiraz Ironbark, South Australia ..... 2011 £5.20 £22.00

Pinot Noir Morande "Pionero", Casablanca, Chile ..... 2011 £5.90 £25.00

## SAKE

Choya Sake ..... £4.20 100 ml bottle £29.00

## BEER

Asahi, Japan ..... £3.70 Bottle

Sapporo, Japan ..... £3.70

Kirin, Japan ..... £3.80

Tsing Tao, China ..... £3.80

Singha, Thailand ..... £4.10

## SOFT DRINKS

Still water (750 ml) ..... £2.90

Sparkling water (750 ml) ..... £2.90

Coke ..... £2.20

Diet Coke ..... £2.20

TooTooMoo freshly pressed juices, Orange, Apple or Lemonade ..... £1.90

We also offer a delicious and healthy range of fresh smoothies, please ask one of us for the flavour of the day ..... £1.80

## HOT DRINKS

Selection of classic teas (English Breakfast, Fresh Mint, Japanese Green and Jasmine) ..... £1.90

Selection of herbal teas (Peach and Ginger, Grapefruit and Vanilla, Chamomile and Raspberry) ..... £1.90

Luxurious Hot Chocolate Melt (Dark/ Milk/ White) ..... £2.60


Coffee (Espresso, Macchiatto, Americano, Cappucino, Latte) ..... £1.50/£2.20

## SIDES

**STEAMED RICE [V]** £1.80  
roasted sesame

**ORGANIC BROWN RICE [V]**  £2.80  
steamed

**"NASI GORENG" FRIED RICE**  £4.80  
shrimps, eggs, vegetables, chili jam & dark soy

**VEGETABLES**  AVAILABLE £2.80  
steamed broccoli, courgette & green beans

## TRY ORDER ME

# ONLINE

tootoomoo.co.uk

10% service charge added

 = chilli  = dairy  = gluten free  = contains nuts