

## BRUNCH

10:30AM – 3PM EVERYDAY

### BACKPACKERS BREAKFAST 12

Crispy bacon, sambal, pork sausage, mushrooms, tomatoes, edamame, sweetcorn fritters, fried egg & BBQ sauce

### EMPERORS BREAKFAST 15

For the hungry backpacker - doubling up on eggs, sausages and bacon

### RENDANG ROTI WRAP 10

Flaky rolled roti, tender beef rendang, cucumber sambal, fried egg, pickled coriander & house fries

### CRISPY AVOCADO STACK 10

Smashed avocado, edamame, pea shoots, kimchi, poached egg, sweetcorn fritters & BBQ sauce  
 Available

### HONG KONG WAFFLE 9

Hong Kong bubble waffles, sliced banana, vanilla ice cream, dark chocolate sauce & crushed nuts

### BANG BANG STEAK & EGGS 14

Rump steak strips, poached egg, on a Hong Kong waffle, sweet chilli hollandaise, smashed avocado & pea shoots

### BACON & EGG ROTI WRAP 9

Rolled toasted roti, bacon, sautéed tomatoes, mushrooms, fried egg, house fries  
 Available

### KIMCHI RICE 10

Kimchi, aromatic rice, chilli, spring onions, toasted sesame seeds and crispy bacon bits  
 Available

### EXTRAS 2 EACH

Bacon, Sausage, Mushrooms, Cheese, Tomatoes or Egg

## BOTTOMLESS

£38 PER PERSON

90 MINUTES OF FREE-FLOWING BUBBLES, LAGER, RUM BEACH BUCKETS & OUR MOST POPULAR COCKTAILS

+

ANY BRUNCH PLATE OR VEGETARIAN, CHICKEN OR PORK LARGE PLATE

Last sitting 3pm

## SMALL PLATES

JOYFUL TASTES & SHARING PLATES

### ROASTED CORN FRITTERS 8

Savoury sweetcorn fritters, sweet & sour glaze, peanuts, pineapple & cucumber

### SATAY CHICKEN 8.5

Malaysian grilled chicken skewers, diced cucumber, peanut sauce & kecap manis

### PORK GYOZA 8

Steamed, crispy Japanese dumplings, sesame oil & fresh herbs

### SZECHUAN CRISPY SQUID 9.5

Lightly fried squid tossed with seven spices, yuzu mayonnaise & chilli sauce

### GOLDEN HONEY KARAAGE 9.5

Japanese chicken bites & sweet honey drizzle

### GLAZED STICKY WINGS 9.5

Succulent wok-fried chicken wings, sweet soy & chilli glaze  
 Available

### PRAWN DIM SUM 9

Three parcels delicately wrapped in translucent pastry Served Vietnamese-style

### BANG BANG PRAWNS 9.5

Lightly fried fresh prawns, dressed with a mayo, sweet chilli & sriracha sauce with a dressed salad

### KOREAN KIMCHI & CUCUMBER SALAD 7.5

Crisp cucumber tossed with home-made kimchi

### SAUTEED GOMA TENDERSTEMS 8.5

Broccoli lightly sautéed in toasted cashews & sesame-infused glaze

### HOISIN SPRING ROLLS 8.5

Chinese crisp vegetable spring rolls drizzled with hoisin & peanut sauce

### BEEF TATAKI 10

Searred fillet steak strips, dressed with yuzu ponzu, avocado mayo & pink peppercorns

### DUCK WRAP 10

Shredded duck, hoisin sauce, fresh cucumber & spring onions

### BALI PORK BELLY 9.5

Slow-cooked pork belly infused with star anise, cinnamon, ginger & sticky oyster sauce

### SHARING PLATTER 21

Chicken satay, sticky wings, corn fritters, Bali pork belly & Kimchi & Cucumber Salad

### MEALS FOR MANCHESTER 2

Buy a meal for people sidelined by poverty See [www.eatwellmcr.org](http://www.eatwellmcr.org) for more #eatwelldogood

## LARGE PLATES

INSPIRED BY THE AMAZING CUISINES OF THE EAST

### CURRIES

ASIA'S RICH & SPICY HERITAGE, CURRIED TO PERFECTION  
 Served with jasmine rice

### TAMPOPO KATSU CURRY 14

Panko chicken breast served with a mild curry sauce and a side salad  
 Available

### THAI GREEN CURRY 15.8

Spicy coconut curry with bamboo shoot, ginger, galangal, green chillies, fresh Thai basil & lime leaf  
 Choice of Chicken, Prawn, Vegetable & Tofu\*\*

### BEEF RENDANG 15.8

Slow-cooked in coconut, chilli, shallots, galangal & lemongrass. Served with roti, cucumber, soy seasoned egg, homemade sambal, caramelised coconut flakes & peanuts  
 Available

### THAI RED CURRY 15.8

Spicy coconut curry with lychees, cherry tomatoes, fine beans, Thai Basil & lime leaf  
 Choice of Chicken or Vegetable & Tofu\*\*  
 Or Rump steak +3

### WOK FRESH

THE ORIGINAL FAST FOOD, PACKED WITH GOODNESS & BOLD FRESH FLAVOURS  
 Served with jasmine rice

### BLACK PEPPER STIR-FRY 14

Peppery sweet stir-fry tossed with red chillies, mushroom, ginger & pak choi  
 Choice of Chicken, Roasted Pork Belly or Tofu  
 Or Rump Steak +1

### PAD KRAPOW KHAI 15.8

Fiery stir-fry with oyster sauce, charred green beans & red peppers, seasoned with Thai basil & chillies. Served with a fried egg  
 Choice of Chicken, Pork Belly or Tofu  
 Or Seafood or Rump Steak +1.5

### TAMARIND CHICKEN 15

Zesty tamarind sauce with tender slices of grilled chicken breast, served with crispy shallots on a bed of charred tenderstems  
 Available

### SALADS

VIBRANT, CRISP, NUTRIENT-PACKED

### VIETNAMESE CHICKEN SALAD 12

Succulent chicken with crushed peanuts, chillies, ginger & shallots, with a fresh herb salad drizzled with nuoc cham dressing

### JAPANESE SALAD 13.5

Radish, cucumber, pickled ginger, pea shoot, cabbage & shredded carrot in a sesame & soy dressing  
 Choice of Chicken breast, Pork Belly or Tofu

### NOODLES & RICE

HEARTY, TRADITIONAL & SAVORY EATS

### NASI GORENG ROYALE 14.5

Wok-fried rice with charred green beans & red peppers, flavoured with chilli, garlic, lime leaf & crispy shallots. Served with homemade sambal & a fried egg  
 Choice of Chicken or Prawn

### THAI CURRY NOODLES 14.8

Red curry cooked with soft noodles, chicken, ginger, garlic & fresh lime topped with crispy noodles & shallots

### PAD THAI 14.5

Rice noodles & beansprouts stir-fried in a sweet, savoury & sour sauce with roasted peanuts, egg, tofu & fresh lime  
 Choice of Chicken, Prawn or Tofu  
 Or King Pad Thai (wrapped in an omelette) +2

### YAKI UDON 14.8

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

### SINGAPOREAN VERMICELLI NOODLES 14.8

Thin rice noodles cooked in mixed curry spices & light soy with roasted pork belly, chicken, prawns, fresh vegetables & egg  
 Available

### BUDDHA BOWLS

BALANCED FRESH CLEAN EATING

Goma black rice tossed with mixed seeds, served with fresh mango, pomegranate seeds, Korean yellow radish, tomatoes, cucumber, peashoots & picked carrots

### PRESSED TOFU 12.8

With a mayo, sweet chilli & sriracha sauce

### CHICKEN BREAST 13.8

Served with a warming peanut sauce

### BANG BANG PRAWNS 16.8

With cinnamon, ginger, star anise & oyster sauce

### TRADITIONAL SOUPS

SOUL WARMED, SPIRITS LIFTED

### FUKUOKA TONKOTSU RAMEN 15

Rich with noodles, sliced pork belly, charred pak choi, braised bamboo shoots, nori, soy-stained egg, sesame seeds, fulfilling bowl of Japanese comfort.

### "LION CITY" LAKSA 16

Yellow noodles in fiery coconut broth, chicken, prawns, mint, cucumber, red onion, tofu, fresh lime, explosion of flavours & textures.

### KATSU UDON SOUP 15.8

Chicken breast in a panko breadcrumb, in a delicious katsu curry soup & udon noodles Served with a soy seasoned egg  
 Available

ASK FOR OUR

## WORKERS' LUNCH MENU

TASTY PRICES & TASTY FLAVOURS  
 MON-FRI LUNCH FROM £10

## SIDES

TASTY ACCOMPANIMENTS TO ANY MEAL

### CHILLI GARLIC EDAMAME 5.9

With a sesame and sambal dressing

### THAI PRAWN CRACKERS 4.3

With a sweet chilli sauce

### SEASONED FRIES 4.3

### CHILLI CHEESE CURRY FRIES 6.8

Topped with curry sauce, chilli flakes, cheese & crispy shallots

### JASMINE RICE 4

### EGG FRIED RICE 4.8

### GRILLED GREENS 6

With garlic & soy

### FLAKY ROTI 4.5

Two layered Indian style flatbreads

### NOODLES 5

Wok-fried Chinese style or Chunky Udon

## DESSERTS

### HONG KONG WAFFLE 9

Hong Kong bubble waffles, sliced banana, vanilla ice cream, dark chocolate sauce & crushed nuts

### MANGO SORBET 6

Premium quality, made with real mango Smooth, refreshing & simple

### CHOCOLATE FONDANT 7.5

Warm chocolate cake with a liquid centre, topped with nuts & vanilla ice cream

### ICE CREAM 5

Choose three scoops of Cinnamon, Chocolate Chip & Vanilla

### MIX & MATCH MOCHI BALLS OR

Sweet rice flour dough wrapped around a centre of gelato ice cream. Please ask for flavours  
 With Three Mochi 6  
 Or Six Mochi 9

### CHURROS

Deliciously crunchy doughnuts Popular in the Philippines  
 With Three Churros 5  
 Or Six Churros 8

Spice level Vegetarian Vegan \*\* Not vegetarian as dish contains shrimp paste

An optional 10% service charge for tables of 4 or more 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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ALLERGIES LIST



HALAL MENU



VEG/VEGAN MENU



## OUR COCKTAILS

10 EACH COCKTAILS MARKED ★ ARE AVAILABLE ALCOHOL FREE FOR 7 EACH

### KOPI MARTINI <sup>ve</sup> ★

Shaken with Tia Maria, orange liqueur & white chocolate

### RASPBERRY FLING <sup>ve</sup> ★

Smashed fresh raspberries, hibiscus, Thai basil & lemon juice, topped with gin & sweet soda

### TOKYO ICED TEA <sup>ve</sup>

Wild coconut rum, gin, vodka & tequila, topped with sweet soda, kiwi juice & cherry

### SINGAPORE SLING <sup>ve</sup>

The iconic Raffles Hotel original cherry brandy, orange liqueur, gin, benedictine, grenadine & fresh pineapple juice

### LYCHEE BLOSSOM <sup>ve</sup> ★

Prosecco, gin, fresh lemon & lychee juice topped with elderflower & fresh lychees

### KOREAN APPLE SOUR <sup>ve</sup> ★

Pure Korean apple Soju & vodka, sweet apple juice & sour lemons, served with fresh apple slices

### THAI COCONUT PUNCH <sup>ve</sup> ★

Mango & pineapple with wild coconut rum topped with creamed coconut

### BANGKOK MARGARITA <sup>ve</sup>

Silver Tequila, orange liqueur, pineapple & fresh lemon juice, shaken with a red hot chilli pepper, served with a salted rim

### SHANGHAI FLOWER <sup>ve</sup> ★

Sparkling lemon, rose & cherry. Topped with prosecco & vodka

### SILK ROAD COSMO <sup>ve</sup>

Vodka, triple sec, hibiscus flower, lemon juice, apple juice  
Or try with gin rather than vodka



Raspberry Fling

## HAPPY HOUR

BEFORE 6PM & AFTER 9PM

TWO COCKTAILS FOR 15  
TWO 0% COCKTAILS FOR 10

\*Must be the same cocktail

## DISTILLED SPIRITS <sup>ve</sup>

SINGLE 25ML / DOUBLE 50ML FREE MIXERS INCLUDED

### SOJU & VODKA

OVER ICE WITH FRESH SOUR APPLE

#### 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 - KOREA - 17% / 12%

50ml 6 / Bottle 17

Perfect before, during and after a meal  
Classic / Apple Flavour

### GIN & TONIC

OVER ICE WITH THAI BASIL & FRESH LYCHEE

#### TARSIER ORIENTAL PINK - UK - 40% 9/13

Raspberries, dragon fruit & lychee

#### 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 shakura flower, juniper & mandarin

### RUM

OVER ICE WITH GRILLED 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

#### SANGSUM BEACH BUCKET FOR 2 - THAILAND - 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 HAROMNY - JAPAN - 43% 9/13

Produced by Yamazaki, Hakushu & Chita distilleries. Sherry & oak aged, master blended by Suntory's Shingo Torii

#### THE YAMAZAKI 12-YO - JAPAN - 43% 11/19

Described as 'Pure Gold' & multi award-winning 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

## WINE

SPECIALLY SELECTED TO COMPLIMENT THE FLAVOURS OF THE EAST

### WHITE

125ML/175ML/250ML/BOTTLE

#### MACABEO <sup>ve</sup>

Molinico Loco, Murcia, Spain  
24

#### VERMENTINO <sup>ve</sup>

Les Vignes de L'Eglise, Languedoc, France  
5.1 / 6.7 / 8.9 / 26

#### CHENIN BLANC <sup>ve</sup>

Liberty Fairtrade, Western Cape, South Africa  
5.6 / 7.4 / 10 / 29

#### PINOT GRIGIO <sup>ve</sup>

Ca' di Alte, Veneto, Italy  
6.1 / 8 / 10.6 / 31

#### PICPOUL DE PINET <sup>ve</sup>

Le Caves de Richemer, Languedoc, France  
6.2 / 8.3 / 11.1 / 32

#### SAUVIGNON BLANC

Ribbonwood, Marlborough, New Zealand  
6.6 / 8.6 / 11.7 / 34

#### 'LUGARA' GAVID DI GAVI

La Giustiniana, Piemonte, Italy  
41

### RED

125ML/175ML/250ML/BOTTLE

#### TINTO

Bodegas Máximo, Castilla-La Mancha, Spain  
24

#### SHIRAZ <sup>ve</sup>

16 Stops, South Australia  
5.3 / 6.4 / 10.1 / 29

#### MALBEC <sup>ve</sup>

Kaiken Clasico, Mendoza, Argentina  
5.6 / 7.3 / 10 / 29

#### RIOJA CRIANZA <sup>ve</sup>

El Coto, Rioja, Spain  
6.2 / 8.3 / 11.1 / 32

#### CÔTES-DU-RHÔNE

Organic, Famille Perrin 'Nature', Southern Rhône, France  
40

### ROSÉ

125ML/175ML/250ML/BOTTLE

#### GRENACHE ROSÉ <sup>ve</sup>

Monruby, Languedoc, France  
26

#### CÔTES DU PROVENCE <sup>ve</sup>

Château du Rouët 'Villa Estérelle', Provence, France  
6.4 / 8.8 / 12.6 / 37

### SPARKLING

125ML/BOTTLE

#### PROSECCO SPUMANTE EXTRA DRY <sup>ve</sup>

Ca' di Alte, Veneto, Italy  
6.2 / 33

#### 2018 CLASSIC CUVÉE BRUT

Rathfinny Wine Estate, East Sussex, England  
49



## CELEBRATING?

LOCALLY MADE, MORE TASTY AND BETTER VALUE THAN MOST CHAMPAGNE

## TAMPOPO SOFTS <sup>ve</sup>

### SOUR CHERRY APPLEADE 5.5

Sparkling sour apple with cherries

### MANGO ON THE ROCKS 5.5

Mango mixed with fresh lime & still lemonade

### YUZUADE 5.5

Sour yuzu mixed with ginger, orange & homemade lemonade

### LYCHEE & KIWI KOOLER 5.5

Fresh lychee juice & kiwi topped with sparkling apple, Thai basil & fresh lime

### HOMEMADE LEMONADE 3.7

### CLASSIC COKE / ZERO / SPRITE 3.7

### LARGE STILL / SPARKLING WATER 5

## TEA & COFFEE

### VIETNAMESE COFFEE <sup>ve</sup> 3.9

Traditional style, butter roasted with hints of vanilla, served with condensed milk

### FLOWERING TEA <sup>ve</sup> 4.2

Silver needle tea with jasmine & globe amaranth

### LOOSE LEAF <sup>ve</sup> 3.4

Breakfast, Peppermint & Toasted Hojicha

### JASMINE TEA <sup>ve</sup> 3.4

### FRESH MINT TEA <sup>ve</sup> 3.4

### VIETNAMESE ICED COFFEE <sup>ve</sup> 3.9

Freshly brewed coffee shaken over ice with condensed milk

## BEER & CIDER

### SINGHA - THAILAND - 5%

330ml 5.7

### ASAHI SUPER DRY - JAPAN - 5.2% <sup>ve</sup>

330ml 5.3

### TIGER - SINGAPORE - 4.8% <sup>ve</sup>

640ml 8.1 / 330ml 5.3

### MEANTIME IPA, UK - 4.7% <sup>ve</sup>

330ml 5.2

### ASAHI SUPER DRY, JAPAN - 0% <sup>ve</sup>

330ml 4.9

### CORNISH ORCHARDS DRY CIDER, UK - 5.2% <sup>ve</sup>

520ml 6.5