TATTU

DUBAI

Welcome to The House of Dragons

Welcome to the House of the Dragons where strength and wisdom intertwine – brought to life through striking interiors, dramatic energy, and the guiding duality of Yin and Yang.

We invite you to explore modern Asian cuisine through a refined lens. Our à la carte and tasting menus are a celebration of craftsmanship and contrast – delicate yet bold, familiar yet unexpected. Every element is designed to balance tradition with innovation, light with dark, power with grace.

This is more than dining. It is where spirit meets substance.
A sanctuary above the city, watched over by dragons.

Every detail of your journey has been intricately curated with intent, delivering an elevated experience without parallel.

This is Tattu Dubai.

@tattudubai

Tattu Signature

620 PER PERSON

WAVE ONE

SWEET SOY SHISHITO PEPPERS (VG)

WAVE TWO

WAGYU DUMPLING

Sriracha and spring onion.

CRISPY YELLOWTAIL

Wasabi mayo, Jalapeño and black caramel vinegar.

COCONUT CHICKEN

Chilli and mint.

WAVE THREE

CARAMEL SOY AGED BEEF FILLET

Australian beef, shiitake and asparagus.

STEAMED WHOLE BASS

Ginger oil, chilli and aromatic soy.

TENDERSTEM BROCCOLI (VG)

Black sesame and truffle.

WAGYU FRIED RICE

Baby onion and soy cured yolk.

WAVE FOUR

CHERRY BLOSSOM (V)

Cherry, chocolate and candy floss.

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Guests with allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present.

Please note our menu dishes are prepared in a kitchen that is not totally free from allergen ingredients and therefore cross-contamination may occur. Our hygiene practices are designed to reduce the risk of allergen contamination and our teams receive training to help ensure that these standards are met.

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.

Emperor's Choice

995 PER PERSON

WAVE ONE

SALTED EDAMAME (VG)

WAVE TWO

EMPEROR'S MORIAWASE

Oscietra caviar and blinis, sashimi, nigiri, maki and tempura King prawn.

MIXED DIM SUM PLATTER

Wagyu beef, lobster, chicken truffle, royal koi gau.

WAVE THREE

XO LOBSTER

Jalapeño, coriander and crispy garlic.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt, enoki mushroom and soy.

ROASTED CHILEAN BASS

Enoki fritter and chilli.

BLACK BEAN HISPI CABBAGE (V)

Spring onion and brown butter.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.

WAVE FOUR

WARM CHOCOLATE FONDANT (N) (V)

Caramel, hazelnut and vanilla.

(VG) Vegan option available, ask your server (V) Vegetarian Spicy dish (N) Contains nuts

Snacks

SALTED EDAMAME (VG) 42

SWEET SOY SHISHITO PEPPERS (VG) 42

CRISPY KALE SEAWEED (VG) 42

Oysters & Caviar

	6 pieces	12 pieces
FINE DE CLAIRE OYSTERS Yuzu soy ginger dressing served with red chilli and Tabasco.	215	405

	15g	50g	125g
OSCIETRA CAVIAR Served with blinis, lemon, shallots, crème fraiche, chives and egg.	415	995	2115

Dim Sum

STEAMED

LOBSTER DUMPLING 95
Soy and caviar.

WAGYU DUMPLING 83
Sriracha and spring onion.

SHIITAKE TRUFFLE BAO BUN (VG) 75
Kimchi and crispy seaweed.

ROYAL KOI FISH GAU 83
Black cod, King prawn and plum sauce.

SZECHUAN LAMB WONTONS 79
Cashew and chilli.

SURF AND TURF SHUMAI 78
Red prawn, short rib and spring onion.

CHICKEN TRUFFLE SHUMAI 77
Fresh truffle and soy.

MIXED DIM SUM PLATTER 165
Wagyu beef, lobster, chicken truffle, royal koi gau.

FRIED

LOBSTER AND SCALLOP TOAST 98
Coconut and lime.

GLAZED BEEF GYOZA 97
Teriyaki and foie gras.

AROMATIC DUCK SPRING ROLL 79
Cucumber and cherry.

WILD MUSHROOM SPRING ROLLS (V) 65
Black truffle and sweet & sour soy.

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Aromatic Duck Pancakes

Szechuan, cucumber and spring onion. HALF 295 FULL 545

Small Plates

SUGAR SALT CRISPY SQUID 79
Green sweet chilli and pomegranate.

TEMPURA COD MINI BAO 83
Crispy sweet potato, edamame and mint.

RED-LANTERN SOFT SHELL CRAB 85
Szechuan, nori and caramel vinegar.

WAGYU SHORT RIB MINI BAO 103
Crispy shallots, chilli and Nam Jim.

KING PRAWN TEMPURA 118
Wasabi mayonnaise.

SPICY ROCK SHRIMP 98
Sansho pepper and carrot.

STICKY BEEF SHORT RIB 240
Crispy shallots, chilli and spring onion.

SALT & PEPPER AUBERGINE (VG) 79
Garlic and cherry hoisin.

ASIAN SALMON TACOS 125
Spicy mayonnaise and cucumber.

SWEET SOY GLAZED CHICKEN SKEWERS 85
Coconut, ichimi and spring onion.

CRISPY YELLOWTAIL 80
Wasabi mayo, Jalapeño and black caramel vinegar.

Raw

TUNA SASHIMI CRACKER 99
Rose, cucumber and wasabi.

YELLOWTAIL SASHIMI 132
Kiwi, dragon fruit and truffle.

SEVEN SPICED SEARED TUNA 113
Truffle aioli, caviar and citrus.

TORCHED SALMON TATAKI 100
Smoked ponzu, yuzu and chilli.

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Sushi

NIGIRI / SASHIMI 2 pieces / 3 pieces

YELLOWFIN *Tuna* 65

CHUTORO *Semi fatty tuna* 89

OTORO *Fatty tuna* 108

SAKE *Salmon* 60

HAMACHI *Yellowtail* 72

SUZUKI *Sea bass* 59

NIGIRI 2 pieces

BLUEFIN OTORRO 130
Miso butter, wasabi tobiko, and lime.

EBI *Prawn* 75

WAGYU *Beef* 85

UNAGI *Eel* 69

MORIAWASE 282
A chef's selection of sashimi and nigiri.

EMPEROR'S MORIAWASE 695
Oscietra caviar and blinis, sashimi, nigiri, maki and tempura King prawn.

Maki Rolls

8 pieces

SPICY TUNA 99
Truffle aioli, caviar and citrus ponzu.

DRAGON 95
Tempura prawn, sriracha and avocado.

CALIFORNIA 95
White crab, avocado and tobiko.

SALMON 85
Torched salmon, avocado and wasabi salsa.

ASPARAGUS TEMPURA (V) 59
Wasabi mayonnaise and togarashi.

WAGYU 121
Sesame, jalapeño and spicy mayonnaise.

Salads

DUCK AND WATERMELON 142
Hoisin and pomegranate.

SESAME AND GINGER (VG) 72
Kohlrabi, crispy eddo and pink radish.

COCONUT CHICKEN 83
Chilli and mint.

SEARED BEEF FILLET 132
Cucumber and Nam Jim.

CUCUMBER SALAD (VG) 59
Sunamono dressing and toasted sesame.

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Meat

WOK FIRED SPICY CHICKEN (N) 164
Roasted chilli peppers, cashews and sesame.

CHINESE BBQ CHICKEN 174
Chilli and sweet soy.

BLACK PEPPER BEEF TENDERLOIN 245
Grass-fed Angus, peppers and shallots.

WAGYU RIBEYE 290
Szechuan butter and Asian slaw.

CARAMEL SOY AGED BEEF FILLET 309
Australian beef, shiitake and asparagus.

SALT GRILLED JAPANESE BLACK WAGYU 550
Himalayan salt, enoki mushroom and soy.

Seafood

STEAMED WHOLE BASS 260
Ginger oil, chilli and aromatic soy.

KUNG PO KING PRAWNS 205
Pineapple, green beans and basil.

SHANGHAI BLACK COD 245
Hoisin, ginger and lime.

ROASTED CHILEAN BASS 240
Enoki fritter and chilli.

WHITE MISO SALMON 150
Pickled ginger and cucumber salad.

XO LOBSTER 350
Jalapeño, Coriander and crispy garlic.

Vegetables and Tofu

WOK FIRED SPICY MOCK CHICKEN (VG) (N) 123
Roasted chilli peppers, cashews and sesame.

KUNG PO TOFU (VG) 113
Pineapple, green beans and lotus.

KING OYSTER CHINESE CURRY (VG) 113
Crispy leeks and pak choi.

BLACK BEAN HISPI CABBAGE (V) 120
Spring onion and brown butter.

TENDERSTEM BROCCOLI (VG) 64
Black sesame and truffle.

CHINESE GREEN BEANS (VG) 68
Sweet soy and roasted garlic.

Rice and Noodles

TATTU CANDY RICE (VG) 68
Orange, candied ginger and beetroot.

SPICY EGG NOODLES (V) 74
Pak choi and lily bulb.

WAGYU FRIED RICE 225
Baby onion and soy cured egg yolk.

SHREDDED DUCK FRIED RICE 87
Carrot, courgette and spring onion.

VEGETABLE FRIED RICE (V) 72
Carrot, courgette and spring onion.

(VG) Vegan option available, ask your server (V) Vegetarian Spicy dish (N) Contains nuts

Desserts

WARM CHOCOLATE FONDANT (V) (N) 80
Caramel, hazlenut and vanilla.

CHERRY BLOSSOM (V) 85
Cherry, chocolate and candy floss.

TATTU SIGNATURES (N) 165
Cherry Blossom, Year of the Fire Horse,
Chinese Lantern, Ice Cream and Sorbet.

EXOTIC FRUIT PLATTER *(SERVES 2)* (VG) 169
Sorbet selection and Tajín.

CHINESE LANTERN (V) 78
Tonka cheesecake, coconut and strawberry.

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