

VEGETABLES & GREENS

Salted Edamame	£6.50
GF VG	
Chilli Paste Edamame	£7.00
GF VG	
Salted Padron Peppers	£7.00
GF VG	
Baby Cucumber & Radish Tataki	£6.00
GF VG	
Avocado Miso Salad	£8.00
*VG	
Seaweed Salad	£7.00
Spinach & Sesame Salad	£7.00
*VG	

SMALL DISHES

Vegetarian Tacos	£11.00
with avocado	
V	
Tuna Tacos	£18.00
with raw tuna	
Wagyu Tacos	£18.00
served medium rare	
GF	
Wagyu Beef & Truffle Tataki	£19.00
thinly sliced wagyu with ponzu & truffle	
Tuna Jalapeno (6 slices)	£18.00
yellow tail tuna with black tobiko	
GF	

FRIED DISHES

Chicken Katsu	£13.00
Pop Shrimp Tempura	£11.00
~	
Baby Calamari	£8.50
~	
Crispy Chicken Wings	£8.50
Truffle Fried Scallops	£15.00
3pcs	
GF	

GYOZA 5pcs

Vegetable	£10.00
VG	
Spicy Prawn	£11.00
~	
Chicken + Foie Gras	£11.50
Wagyu + Black Pepper	£13.00
Gyoza Dream & Truffle Paste	£12.00
~	

(1 prawn, 1 chicken, 1 wagyu, 2 vegetable)
GF Gluten free V Vegetarian VG Vegan * Contains nuts ~ Shellfish

TITU SPECIALS

Spicy Wagyu Steak	£40.00
120gram	
Shiitake Bao Bun	£8.80
1pcs shiitake mushroom, wasabi	
VG	
Lamb Bao Bun	£9.50
1pcs spicy minced lamb	
Tofu Skewers	£12.00
with avocado salad	
Shiso Butter Corn on the Cob	£11.00
Yuzu Prawn Salad	£22.00
prawns, cucumber, avocado, yuzu, tobiko	
GF ~	
Duck Salad	£22.00
duck breast, chilli, apple, plum hoisin sauce, pine nuts	
*GF	
Avocado Crab Tartare	£18.00
chilli, coriander, Shiso dressing	

GRILLED DISHES

Aubergine Miso	£13.00
grilled with sweet miso paste	
GF VG	
Seabass	£19.00
with thai dressing	
GF	
Shiso Tiger Prawn	£19.00
2 pcs	
GF ~	
Teriyaki Salmon	£21.50
GF	
Veal Ribs	£26.50
with cashew nuts	
*GF	
Miso Lamb Chops	£25.00
with broccoli	
GF	
Wasabi King Crab Leg	£66.00
GF ~	
Baby Chicken	£18.00

SIDES

Steamed Rice	£4.20
GF VG	
Fried Vegetable Rice	£10.00
GF VG	
Truffle Chips	£8.00
GF VG	
Classic Miso Soup	£5.00
GF	
+ spicy	+£0.50
GF	
+ clams	+£1.50
GF ~	
+ prawns	+£1.50
GF ~	

EXTRAS

Homemade Chilli Paste	£1.50
Fresh chopped Chillies	£1.00
Spicy or Truffle Mayonnaise	£1.00
Jar Homemade Chilli Paste	£8.00
100gram	

DESSERTS

Green Japanese Forest	£12.00
raspberry, rose mousse, green cake, fresh berries	
Chocolate Miso Parfait	£14.00
chocolate mousse, lotus, white miso	
Mochi Balls	£15.00
4pcs	
Honeycomb Panna Cotta	£9.50
thai basil, mango, honeycomb	
GF	
Titu's Opulence Platter	£50.00
panna cotta, chocolate miso, mochi balls, fresh fruits	
Coconut Nigiri	£12.00
mango jelly, coconut rice with cardamom	
VG	

URAMAKI 4pcs

Yasai Roll <i>cucumber, avocado</i>	£7.50
California Roll <i>crab stick, avocado</i>	£9.00
Salmon Avocado Roll	£9.50
Crispy Ebi Roll <i>fried prawn, avocado</i>	£9.00
Cooked Salmon Roll <i>spicy salmon, avocado</i>	£9.00
Spicy Salmon Roll <i>cucumber</i>	£9.50
Spicy Tuna Roll <i>cucumber</i>	£10.00
Chicken Katsu Roll <i>breaded chicken, cucumber</i>	£9.50

MAKI 6pcs

Avocado Maki <i>mayo</i>	£6.00
Cucumber Maki <i>sesame seeds</i>	£6.00
Salmon Maki <i>wasabi mayo</i>	£8.00
Tuna Maki <i>wasabi mayo</i>	£8.50
Prawn Maki <i>wasabi mayo</i>	£8.50

Please inform your host if you have any food allergies.

Our Sushi features a delightful combination of creamy avocado, fresh spring onions, crisp cucumber, rich mayo, toasted sesame seeds, vibrant tobiko and a touch of savory unagi sauce.

NIGIRI 3pcs

Fine cut slice on oval shape rice, served with ginger, wasabi & soya sauce

Salmon Nigiri	£9.50
Tuna Nigiri	£11.50
Unagi Nigiri	£11.50
Avocado Nigiri	£7.00

SASHIMI 5pcs

Rare fine cut fish with sesame dressing, chives, sesame seeds, mixed salad, ginger & wasabi

Salmon	£15.00
Tuna	£15.50
Sashimi mix <i>10pcs</i>	£23.00

CRUNCH TOUCH 4pcs

Yasai Crunch <i>cucumber, avocado</i>	£8.50
California Crunch <i>crab stick, avocado</i>	£10.00
Crispy Ebi Crunch <i>fried prawn, avocado</i>	£10.00
Cooked Salmon Crunch <i>spicy salmon, avocado</i>	£10.00
Spicy Salmon Crunch <i>cucumber</i>	£10.50
Spicy Tuna Crunch <i>cucumber</i>	£11.00
Chicken Katsu Crunch <i>breaded chicken, cucumber</i>	£10.50
Salmon Crunch <i>avocado</i>	£10.50

TEMAKI handroll

Salmon Avocado <i>wasabi mayo, sesame seeds</i>	£8.00
Tuna Avocado <i>wasabi mayo, sesame seeds</i>	£9.00
Spicy Salmon <i>cucumber</i>	£8.50
Spicy Tuna <i>cucumber</i>	£9.50
Prawn & Avocado <i>sweet chilli mayo, sesame seeds</i>	£9.00
California & Avocado <i>cucumber, avocado</i>	£8.50
Yasai <i>cucumber, avocado</i>	£6.50

Extra Sides	£1.50
ginger	
wasabi	
soya sauce	
unagi/eel sauce	
sweet chilli sauce	
sweet chilli mayo	
sriracha	
sushi rice	£3.50

CHEF'S SPECIAL ROLL *5pcs*

Black Dragon Roll <i>spicy tuna, avocado</i>	£15.00
Titu Classic Roll <i>spicy tuna, avocado</i>	£15.00
Rainbow Roll <i>salmon, crab stick</i>	£15.00
Titu Ebi Classic Roll <i>prawn, avocado, cucumber</i>	£15.00
Ebi Unagi Fusion Roll <i>prawn, avocado</i>	£15.00

FUTOMAKI *5pcs*

Salmon & Avocado Futomaki	£11.50
Spicy Salmon Futomaki <i>salmon, cucumber, unagi sauce</i>	£11.50
Prawn & Avocado Futomaki	£11.00
Green Futomaki <i>cucumber, avocado</i>	£9.00

SIGNATURE ROLLS *4pcs*

Dragon Roll <i>prawn, avocado</i>	£10.50
Salmon Dragon Roll <i>salmon, avocado</i>	£11.00
Tuna Dragon Roll <i>tuna, cucumber</i>	£11.50
Green Dragon Roll <i>cucumber, avocado</i>	£9.50

BEERS 33cl bottle

Asahi / Kirin £7.00

COLD DRINKS £5.00

Still/sparkling water 75cL

Coca-Cola / (Diet) 33cL

Iced Matcha Latte

HOMEMADE REFRESHERS £6.00

Lemon & Lime lemonade

Plum & Lavender lemonade

Cucumber & Basil lemonade

Bergamot & Elderflower lemonade

Hibiscus & Mint iced tea

Passionfruit Lemonade

HOT DRINKS £5.00

Genmaicha Tea

Green Tea with Popped Rice

Fresh Mint Tea

Chamomile Tea

Hibiscus & Mint Tea

Elderflower syrup

Earl Grey & Rose Tea

Our drinks are made lovingly, using homemade syrups, purees, tequila & vodka, infused by us

COCKTAILS £16.00

Classic / Plum / Bergamot Mojito

Rum, Lime, Mint

Classic / Spicy Margarita

Tequila, Lemon, Cointreau / Chilli & Tajin

Italian Mixture of Love

Spritz with Aperol / Campari / Limoncello

Titu Pornstar

Vanilla Vodka, Passoa, Passionfruit, Prosecco

Titu Basil Negroni

Campari, Martini, Gin

Sake Blossom

Sake, Passoa, Yuzu, Hibiscus

TITU SPECIALS £18.00

Bee My Honey

Pear Vodka, Lemongrass Vodka, Gin, Elderflower, Yuzu

Squeeze My Lemon

Limoncello, Pear Vodka, Cointreau, Rhubarb

Cherry Blossom Sour

Hatozaki, Cherry Liqueur, Yuzu

Thai Me Up

Sake, Gin, Basil, Cucumber, Yuzu

Ocean Blue Lychee

Lychee, Roku, Passoa, Blue Curacao, Peach Schnapps, Lavender

Tamarind Old Fashion

Hibiki Whisky, Tamarind, Elderflower Liqueur

SPIRITS Single / Double

House £6 / £10

Premium £9 / £13

Mixer £3

SPARKLINGS 125ml

Prosecco £10 / £50

Cantine Maschio Extra Dry

Moet & Chandon £17 / £96

Brut Imperial

Dom Perignon £240

WHITE WINES 175ml

Oyster Bay, NZ £12 / £47

Sauvignon

Banrock, Australia £14 / £52

Chardonnay

La Toledana, Italy £15 / £56

Gavi

Vielles Vignes, France £17 / £65

Petit Chablis

Kung Fu Girl, USA £13 / £50

Riesling

Cervaro Della Sala, Umbria, Italy £150

Chardonnay

Floracao, Portugal £10 / £38

Rose

Japanese Ume wine £12 / £50

sweet & floral

RED WINES 175ml

Campo Viejo, Spain £13 / £50

Rioja

Oyster Bay £11 / £40

Pinot Noir

Kaiken, Argentina £14 / £53

Malbec

Napa Valley CA, USA £18 / £70

Cabernet

SAKE 175ml carafe / 720ml bottle

Bunraku Jun Mai £17.2 / £70

dry & sharp

Bijofu Jun Mai Gingo £15.2 / £62

light & fruity