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TADA

RAMEN · YAKITORI · SUSHI · BAR



/tadajapanese

Please note, we cannot guarantee that our dishes and drinks are free from allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.

STARTERS

MISO SOUP (VE)	3.90	CHICKEN WINGS (6 PCS)	8.50
		Deep-fried chicken wings topped with teriyaki sauce & sesame seeds	
TOBIKO SALAD	8.50	TAKOYAKI (5 PCS)	7.90
Tobiko, crab stick, cucumber & Japanese mayonnaise		Deep-fried octopus balls topped with takoyaki sauce, Japanese mayonnaise & bonito flakes	
CHICKEN KARAAGE	8.50	VEGGIE-YAKI (5 PCS) (VE)	7.90
Japanese fried chicken served with spicy Japanese mayonnaise & lemon		Deep-fried battered balls filled with edamame, cabbage & spring onions. Topped with takoyaki sauce & mayonnaise	
CAULIFLOWER KARAAGE (VE)	8.50	KING PRAWN KATSU (3 PCS)	7.90
Crispy cauliflower served with spicy mayo & lemon		Panko crumbed king prawns topped with Japanese mayonnaise	
CHICKEN & VEGETABLE GYOZAS (5 PCS)	7.90	SHARING BENTO FOR 2	22.50
Chicken & vegetable dumplings served with vinegar soy sauce		Chicken gyozas, teriyaki chicken wings, chicken karaage, prawn katsu, edamame beans & wakame. Served with dipping sauces	
VEGETABLE GYOZAS (5 PCS) (VE)	7.90		
Vegetable dumplings served with vinegar soy sauce			

SMALL PLATES

TOFU TUNA HIYAYAKKO Soft tofu with tuna, kimchi, chives & sesame sauce	5.50	EDAMAME (VE) Edamame pods seasoned with Cornish sea salt & shichimi (Japanese 7-spice powder)	4.90
TOFU KIMCHI HIYAYAKKO (VE) Soft tofu with kimchi, chives & wasabi citrus dressing	4.90	EDAMAME WITH TRUFFLE (VE) Edamame beans seasoned with truffle paste	6.50
		WAKAME (VE) Japanese seaweed salad	5.50

FROM THE GRILL (1 piece - all prepared on the same grill)

CHICKEN THIGH SKIN ON YAKITORI Spring onion & Japanese sea salt	3.90	SLOW COOKED PORK BELLY YAKITON Shio koji & yakiniku sauce	4.50
CHICKEN THIGH YAKITORI Yakitori sauce	3.90	SHIITAKE MUSHROOM Bonito (fish) flakes & Japanese sea salt	3.90
CHICKEN BREAST YAKITORI Yuzu kosho & Japanese sea salt	3.90	AUBERGINE Bonito (fish) flakes & yakitori sauce	3.90
CHICKEN WINGS YAKITORI Japanese sea salt	3.90	SHIITAKE MUSHROOM (VE) Japanese sea salt	3.90
SIRLOIN BEEF KUSHIYAKI Yakiniku sauce	4.90	AUBERGINE (VE) Yakitori sauce	3.90
WAGYU STEAK (50G Serving) Served with Japanese sea salt, daikon radish, dressed Japanese spring greens (mizuna) & wasabi	23.90	TOFU (VE) Yakitori sauce	3.90
		ASPARAGUS (VE) Yakitori sauce	3.90

NIGIRI (2 pieces)

SAKE Salmon	6.50	UNAGI Eel	7.90
SAKE ABURI Flame grilled salmon with mayonnaise	6.90	MADAI Japanese red sea bream	6.50
EBI Prawn	6.50	HOTATE Scallop	8.90
AMAEBI Sweet prawn	6.90	HOTATE ABURI Flame grilled scallop	9.50
HOKKIGAI Surf clam	6.50	SAKE INARI Sweet tofu with salmon & Japanese mayonnaise	6.90
MAGURO Blue fin tuna	7.90	MAGURO INARI Sweet tofu with blue fin tuna & Japanese mayonnaise	8.50
MAGURO ABURI Flame grilled tuna with wasabi topping	8.50	INARI (VE) Sweet tofu	5.50
HAMACHI Japanese yellowtail	9.50	SHIITAKE INARI (VE) Sweet tofu with shiitake mushrooms & mayonnaise	6.50
HAMACHI ABURI Flame grilled Japanese yellowtail	9.90	TAMAGO (V)	6.50

SPECIAL NIGIRI (1 piece)

CHUTORO Fatty blue fin tuna	8.50	BOTAN EBI Jumbo spot prawn (raw)	8.90
CHUTORO ABURI Flamed grilled fatty blue fin tuna	8.90	A5 WAGYU Japanese beef	8.90
CHUTORO WITH CAVIAR Fatty blue fin tuna with caviar	11.50	A5 WAGYU WITH CAVIAR Japanese beef with caviar	11.90
CHUTORO ABURI WITH CAVIAR Flame grilled fatty blue fin tuna with caviar	11.90		

SASHIMI (3 pieces)

SAKE Salmon	7.50	MADAI Japanese red sea bream	7.50
EBI Prawn	6.90	HOTATE Scallop	8.90
AMAEBI Sweet prawn	7.90	NEW STYLE SASHIMI Salmon	11.90
HOKKIGAI Surf clam	6.90	Yellowtail	12.90
MAGURO Blue fin tuna	8.90	5 pieces of thinly sliced fish in wasabi & citrus dressing. Topped with Japanese mustard greens (mizuna) and Japanese ginger (myoga)	
HAMACHI Japanese yellowtail	10.90		
CHUTORO Fatty blue fin tuna	14.90		

GUNKAN MAKI (2 pieces)

TOBIKO Flying fish roe	6.90	SAKE TARTARE Salmon & Japanese mayonnaise	6.90
IKURA Salmon fish roe & yuzu peel	12.50	MAGURO TARTARE Blue fin tuna & chive	7.90

Gunkan maki, also known as battleship sushi, is a type of sushi made with a strip of nori seaweed wrapped around a mound of sushi rice that is topped with various fillings



TEMAKI (Hand roll)

A5 WAGYU

Flame grilled wagyu mince, chive, soy glaze & sea salt

9.90

A5 WAGYU WITH CAVIAR

Flame grilled wagyu mince, caviar, chive, soy glaze & sea salt

12.90

CALIFORNIA

Crab stick, cucumber, avocado Japanese mayonnaise & tobiko

6.50

SALMON

Salmon, avocado, tobiko, Japanese mayonnaise & sesame seeds

6.90

TUNA & CRAB

Blue fin tuna, crab stick, spring onion & Japanese mayonnaise

7.90

KING PRAWN

King prawn tempura, cucumber, chives & teriyaki sauce

6.90

VEGETABLE (VE)

Cucumber, avocado, pickled radish, mayonnaise & sesame seeds

5.90

TOFU (VE)

Sweet tofu skin, avocado, spicy mayonnaise & sesame seeds

5.90



URAMAKI Inside out sushi rolls (8 pieces)

CALIFORNIA ROLL

Crab stick, cucumber, avocado & tobiko

10.50

SALMON & AVOCADO ROLL

Salmon, avocado & sesame seeds

10.90

CHICKEN TERIYAKI ROLL

Grilled chicken thigh, cucumber, teriyaki sauce & sesame seeds

10.90

SALMON TERIYAKI ROLL

Salmon, cucumber, teriyaki sauce & sesame seeds

10.90

KING PRAWN TEMPURA ROLL

Tempura king prawn, cucumber, teriyaki sauce & sesame seeds

11.50

SPICY SALMON ROLL

Salmon, cucumber, spicy Japanese mayonnaise & sesame seeds

10.90

SPICY TUNA ROLL

Blue fin tuna, cucumber, spicy Japanese mayonnaise & sesame seeds

11.90

VEGETABLE ROLL (VE)

Cucumber, avocado, asparagus & sesame seeds

9.90

HOUSE SPECIAL ROLLS (8 pieces)

TADA ROLL 19.50

Tempura king prawn, salmon, tuna, cucumber, teriyaki sauce, Japanese mayonnaise & tobiko

MT. FUJI ROLL 19.90

Salmon, crab stick, cucumber, avocado, Japanese mayonnaise & ikura

RAINBOW ROLL 18.50

Salmon, tuna, red sea bream, crab stick, prawn, cucumber, avocado & Japanese mayonnaise

SOFT SHELL CRAB ROLL 18.50

Soft shell crab, avocado, Japanese mayonnaise & tobiko

DRAGON ROLL 19.50

Tempura king prawn, eel, cucumber, teriyaki sauce & sesame seeds

TATAMI ROLL (V) 15.50

Japanese egg omelette, cucumber, avocado, chive, Japanese mayonnaise & sesame seeds

GARDEN ROLL (VE) 15.50

Cucumber, avocado, wakame, pickled radish & soy bean paper

TOFU KIMCHI ROLL (VE) 15.50

Sweet tofu skin, kimchi, avocado, spicy mayonnaise & sesame seeds

FUTOMAKI (4 pieces)

SAKANA FUTOMAKI 15.50

Large sushi rolls filled with salmon, tuna, red sea bream, yellowtail, Japanese egg omelette, shiso leaf & ikura

PRAWN KATSU FUTOMAKI 15.50

Large sushi rolls filled with prawn katsu, crab stick, Japanese egg omelette, cucumber, tobiko & ikura

OSHIZUSHI (6 pieces)

RAINBOW OSHIZUSHI 17.90

Rectangular pressed sushi with salmon, tuna, prawn, yellowtail, Japanese mayonnaise & tobiko

UNAGI OSHIZUSHI 18.50

Rectangular pressed sushi with eel, Japanese egg omelette & unagi sauce

ABURI OSHIZUSHI 18.50

Rectangular pressed sushi with flame grilled salmon, tuna, scallop, yellowtail, spicy Japanese mayonnaise, teriyaki sauce & tobiko

Oshizushi, literally translated as 'pressed sushi', is made by compressing sushi rice and fish in a rectangular wooden mould. The pressing process compacts the ingredients and creates a firm texture that is different to a regular soft sushi roll. The toppings are also more concentrated due to the pressing process, which creates a more intense flavour experience



BENTO BOXES

TADA BENTO BOX 32.50

Salmon sashimi & tuna sashimi, salmon nigiri & tuna nigiri, 2 pieces chef's choice nigiri, king prawn tempura roll, salmon & avocado roll, tofu kimchi hiyayakko, wakame salad, edamame with truffle, ginger & wasabi

SALMON TUNA BENTO BOX 31.90

Salmon sashimi, tuna sashimi, salmon nigiri & salmon aburi nigiri, tuna nigiri & tuna aburi nigiri, salmon gunkan maki & tuna gunkan maki, salmon & avocado roll, tofu kimchi hiyayakko, wakame salad, edamame with truffle, ginger & wasabi

SASHIMI BENTO BOX 36.50

Salmon, blue fin tuna, scallop, sweet prawn, yellowtail, red sea bream - 3 pieces each

NIGIRI BENTO BOX 36.90

Salmon, tuna, scallop, prawn, sweet prawn, yellowtail, red sea bream, surf clam, eel, Japanese egg omelette, sweet tofu, flying fish roe, tofu tuna hiyayakko, wakame salad, edamame with truffle, ginger & wasabi

NIKU BENTO BOX 30.90

Chicken karaage, chicken gyozas, takoyaki, pork belly, beef fillet, chicken teriyaki, boiled rice, wakame salad & edamame with truffle

GARDEN BENTO BOX (VE) 30.90

Cauliflower karaage, vegetable gyozas, pumpkin croquettes, shiitake mushrooms, veggie takoyaki, fried tofu, boiled rice, wakame salad & edamame with truffle

RAMEN All ramen is served with hakata-style noodles

ORIGINAL TONKOTSU RAMEN 14.50

Creamy pork bone broth topped with pork belly, egg, wood ear mushrooms, bamboo shoots, spring onion & seaweed

BLACK GARLIC TONKOTSU RAMEN 14.90

Creamy pork bone broth topped with pork belly, black garlic oil, egg, wood ear mushrooms, bamboo shoots, spring onion & seaweed

SPICY TANTANMEN RAMEN 15.50

Creamy pork bone broth topped with minced pork, chilli oil, egg, wood ear mushrooms, bamboo shoots, spring onion & seaweed

CHICKEN RAMEN 14.90

Creamy pork bone broth topped with pan fried chicken thigh, egg, wood ear mushrooms, bamboo shoots, spring onion & seaweed

KING PRAWN RAMEN 15.50

Creamy pork bone broth topped with pan fried king prawns, egg, wood ear mushrooms, bamboo shoots, spring onion & seaweed

CRISPY SALMON RAMEN 16.90

Creamy pork bone broth topped with crispy pan fried salmon, egg, wood ear mushrooms, bamboo shoots, spring onion & seaweed

TOFU & SHIITAKE RAMEN (VE) 14.50

Miso broth topped with fried tofu, shiitake mushrooms, wood ear mushrooms, bamboo shoots, spring onion & seaweed

SPICY TOFU RAMEN (VE) 14.90

Miso broth topped with fried tofu in sriracha sauce, chilli oil, kimchi, wood ear mushrooms, bamboo shoots, spring onion & seaweed

RICE BOWLS

CHICKEN TERIYAKI DON 14.50

Chicken thigh cooked in sweet & sticky sauce. Served with tenderstem broccoli, mangetout, pan fried onions & sesame seeds

KING PRAWN TERIYAKI DON 15.90

King prawn cooked in sweet & sticky sauce. Served with tenderstem broccoli, mangetout, pan fried onions & sesame seeds

SALMON TERIYAKI DON 17.50

Pan fried salmon cooked in sweet & sticky sauce. Served with tenderstem broccoli, mangetout, pan fried onions & sesame seeds

STEAK TERIYAKI DON 19.90

Pan fried sirloin cooked in sweet & sticky sauce. Served with tenderstem broccoli, mangetout, pan fried onions & sesame seeds

TOFU TERIYAKI DON (VE) 14.50

Tofu cooked in sweet & sticky sauce. Served with tenderstem broccoli, mangetout, pan fried onions & sesame seeds

CHICKEN KATSU CURRY DON 14.90

Panko crumbed chicken thigh served with Japanese curry sauce, yukon gold potatoes, carrots, tenderstem broccoli, mangetout, pickled ginger & sesame seeds

TONKATSU CURRY DON 15.50

Panko crumbed pork chop served with Japanese curry sauce, yukon gold potatoes, carrots, tenderstem broccoli, mangetout, pickled ginger & sesame seeds

PRAWN KATSU CURRY DON 15.90

Panko crumbed king prawns served with Japanese curry sauce, yukon gold potatoes, carrots, tenderstem broccoli, mangetout, pickled ginger & sesame seeds

PUMPKIN KATSU CURRY DON (VE) 14.50

Panko crumbed pumpkin served with Japanese curry sauce, yukon gold potatoes, carrots, tenderstem broccoli, mangetout, pickled ginger & sesame seeds

UNAGI DON 19.50

Grilled eel cooked in unagi sauce. Served over Japanese rice

TADA CHIRASHI DON 19.90

White rice topped with raw fish - salmon, blue fin tuna, yellowtail, red sea bream, sweet prawn, surf clam, scallop, salmon fish roe, Japanese egg omelette, pickled radish, pickled ginger & yuzu peel

BARA CHIRASHI DON 18.50

White rice topped with raw fish - diced salmon, blue fin tuna, yellowtail, red sea bream, salmon fish roe, Japanese egg omelette, avocado, cucumber & yuzu peel

SALMON & TUNA POKE BOWL 17.90

White rice topped with raw fish - salmon, blue fin tuna, edamame, avocado, cucumber, pickled radish, pickled ginger, wakame salad & sesame seeds. Dressed with spicy Japanese mayonnaise

TADA TOFU POKE BOWL (VE) 14.50

White rice topped with tofu, kimchi, edamame, avocado, cucumber, pickled radish, pickled ginger, wakame salad and sesame seeds. Dressed with spicy mayonnaise

Our still Purezza water is free of charge. A discretionary service charge of 10% will be added to your bill & will be given to our team members. Thank you. Arigatō gozaimashita.