

いらっしゃいませ、 何に致しましょう？

Irasshaimase, Nani ni itashimashō?

Welcome, what would you like to order?

Our menu highlights Japanese classics with a contemporary approach – from comforting ramen and smoky grilled yakitori skewers to elegant freshly prepared sushi, designed to complement the dining experience and reflect today's trends.

At TADA, our mission is simple: to deliver consistently high-quality food, drinks and service in an environment that feels welcoming to all. Whether you're here for a casual meal, a night out with friends or a special occasion, TADA is a place where everyone can come together, feel at ease and eat well.

We feel that food is at its best when shared with loved ones, our bento boxes & set menus are designed for this purpose. Please feel free to ask our team for any recommendations, we would love to share our favourites with you!

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 our team of any allergies or dietary requirements.

Our still Purezza water is free of charge, with sparkling available upon request. A discretionary service charge of 10% will be added to your bill & will be given to our team members.

Thank you. Arigatō gozaimashita!

ありがとうございました



/tadajapanese

SMALL PLATES FOR THE TABLE



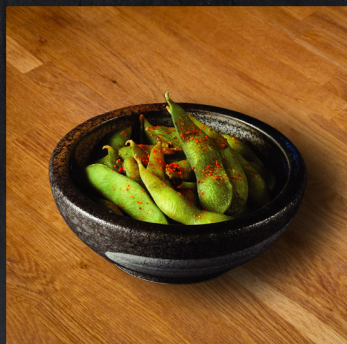
MISO SOUP (VE) 3.90
With tofu, seaweed & spring onion



TOFU TUNA HIYAYAKKO 5.50
Soft tofu with tuna, kimchi, chives & sesame dressing



TRUFFLE EDAMAME (VE) 6.50
With black truffle paste



EDAMAME (VE) 4.90
With sea salt & shichimi chilli powder



TOFU KIMCHI HIYAYAKKO (VE) 4.90
Soft tofu with kimchi, chives & wasabi citrus dressing



WAKAME (VE) 5.50
Japanese seaweed salad

Can't decide? Start with a

SHARING BENTO FOR 2

23.50

Chicken gyozas, teriyaki chicken wings, chicken karaage, prawn katsu, edamame beans & wakame. Served with dipping sauces



More starters to follow on the next page

STARTERS

TOBIKO SALAD 8.90
Tobiko, crab stick, shredded cucumber & Japanese mayonnaise

KING PRAWN KATSU (3 PCS) 8.50
Panko crumbed king prawns served with Japanese mayonnaise

CHICKEN KARAAGE 8.90
Japanese fried chicken served with spicy Japanese mayonnaise & lemon

CAULIFLOWER KARAAGE (VE) 8.90
Crispy cauliflower served with spicy mayonnaise & lemon



CHICKEN GYOZAS (5 PCS) 8.50
Chicken & vegetable dumplings served with vinegar soy sauce

VEGETABLE GYOZAS (5 PCS) (VE) 8.50
Vegetable dumplings served with vinegar soy sauce

CHICKEN WINGS (6 PCS) 8.90
Deep-fried chicken wings with teriyaki sauce & sesame seeds

TAKOYAKI (5 PCS) 8.50
Deep-fried octopus balls topped with takoyaki sauce, Japanese mayonnaise & bonito (tuna flakes)

VEGGIE-YAKI (5 PCS) (VE) 8.50
Deep-fried battered balls filled with edamame, cabbage & spring onions, topped with takoyaki sauce, mayonnaise & chives

The delicate art of

Yakitori

Slowly grilled over our binchō-tan charcoal grill,
brushed with Japanese yakitori sauce & sea salt



FROM THE GRILL

(1 piece - all prepared on the same grill)

**CHICKEN THIGH
SKIN ON YAKITORI** 3.90
Spring onion & Japanese sea salt

CHICKEN THIGH YAKITORI 3.90
Yakitori sauce

CHICKEN BREAST YAKITORI 3.90
Yuzu kosho & Japanese sea salt

CHICKEN WINGS YAKITORI 3.90
Japanese sea salt

SIRLOIN BEEF KUSHIYAKI 5.50
Yakiniku sauce

PORK BELLY YAKITON 4.90
Yakiniku sauce

PRAWN KUSHIYAKI 4.90
Yakitori sauce

SALMON KUSHIYAKI 5.50
Yakitori sauce

SALMON BELLY 5.50
(Limited Availability)
Miso sauce

SHIITAKE MUSHROOM 3.90
Bonito (tuna flakes) & Japanese sea salt
Can be prepared without bonito (VE)

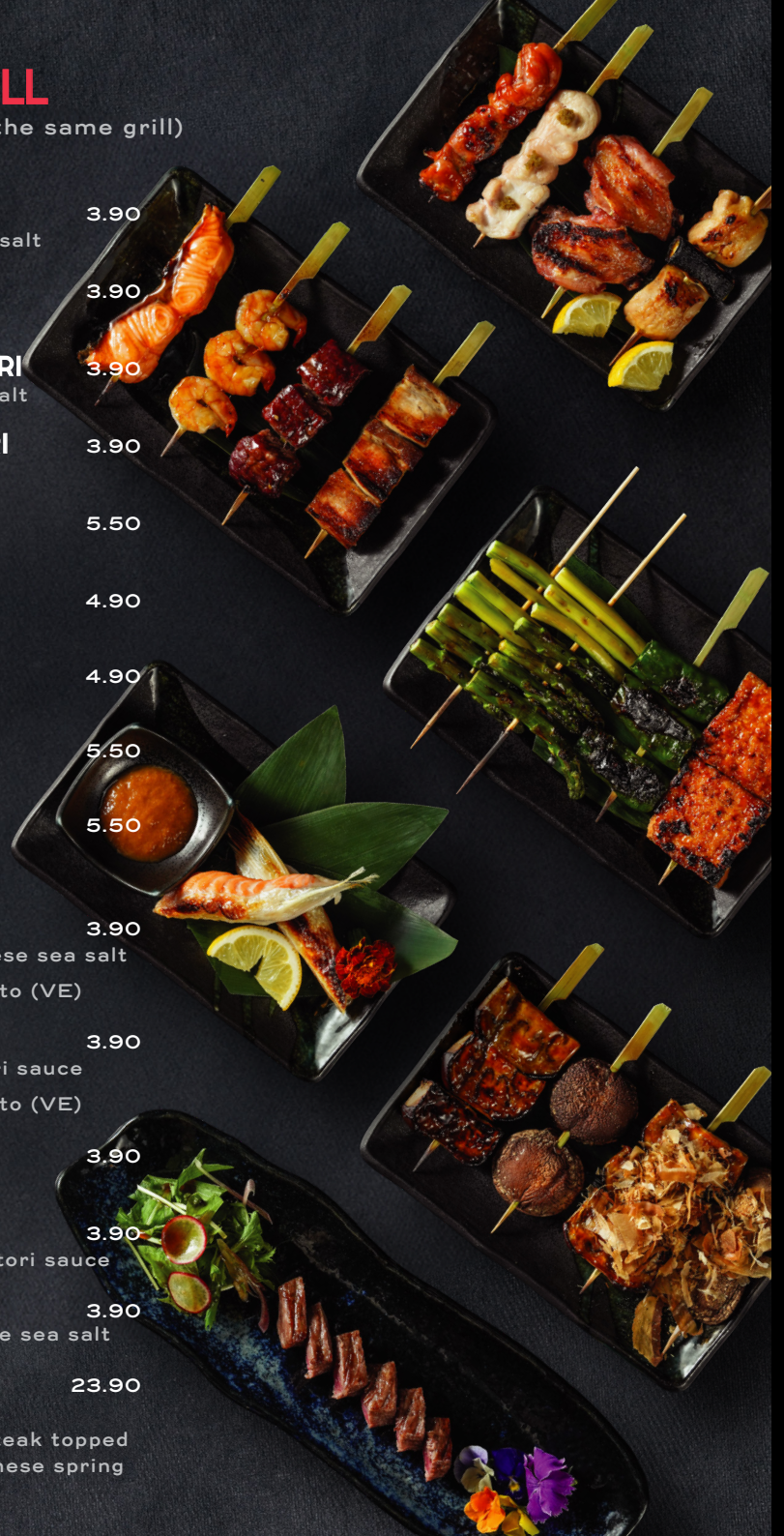
AUBERGINE 3.90
Bonito (tuna flakes) & yakitori sauce
Can be prepared without bonito (VE)

TOFU (VE) 3.90
Yakitori sauce

ASPARAGUS (VE) 3.90
Served as 2 pieces, with yakitori sauce

SHISHITO YAKI (VE) 3.90
Padron peppers with Japanese sea salt

A5 WAGYU STEAK 23.90
(50G Serving)
A5 graded Japanese sirloin steak topped
with sea salt & mizuna (Japanese spring
greens)



NIGIRI (2 pieces)

SAKE 6.90
Salmon

MADAI 6.90
Japanese red sea bream

MAGURO 8.50
Blue fin tuna

HAMACHI 9.50
Japanese yellowtail with yuzu kosho

HOKKIGAI 6.90
Japanese surf clam

HOTATE 9.50
Japanese scallop with yuzu zest

AMAEBI 7.50
Japanese raw sweet prawn



HAMACHI ABURI 9.90
Flame grilled Japanese yellowtail with yuzu kosho

MAGURO ABURI 8.90
Flame grilled blue fin tuna with wasabi & spring onion topping

HOTATE ABURI 9.90
Flame grilled Japanese scallop

SAKE ABURI 7.50
Flame grilled salmon with Japanese mayonnaise

UNAGI 8.50
Japanese eel

TAMAGO (M) 6.90
Japanese egg omelette

EBI 6.90
Blanched prawn



INARI NIGIRI (2 pieces)

INARI (VE) 5.50
Sweet tofu skin

SAKE INARI 7.50
Sweet tofu with salmon & Japanese mayonnaise

MAGURO INARI 8.90
Sweet tofu with blue fin tuna & Japanese mayonnaise

SHIITAKE INARI (VE) 6.50
Sweet tofu with shiitake mushroom & mayonnaise

WAKAME INARI (VE) 6.50
Sweet tofu with wakame seaweed & sesame seeds

SPECIAL NIGIRI (1 piece)

CHUTORO 8.50
Fatty blue fin tuna

CHUTORO ABURI 8.90
Flame grilled fatty blue fin tuna with wasabi & spring onion topping

CHUTORO WITH CAVIAR 11.50
Fatty blue fin tuna with caviar

CHUTORO ABURI WITH CAVIAR 11.90
Flame grilled fatty blue fin tuna with caviar

A5 WAGYU 8.90
Flame grilled A5 graded Japanese sirloin beef with wholegrain mustard & chives

A5 WAGYU WITH CAVIAR 11.90
Flame grilled A5 graded Japanese sirloin beef with caviar

NEW STYLE SASHIMI (5 pieces)

Served with mizuna (Japanese spring greens)
in yuzu ponzu dressing

SAKE Salmon 12.90

MADAI Red sea bream 12.90

HAMACHI Yellowtail 14.90

SASHIMI (3 pieces)

SAKE
Salmon 7.90

EBI
Blanched prawn 7.50

AMAEBI
Japanese raw sweet
prawn 8.50

MAGURO
Blue fin tuna 9.50

CHUTORO
Fatty blue fin tuna 15.50

HOKKIGAI
Japanese surf clam 7.50

MADAI
Japanese red
sea bream 7.90

HAMACHI
Japanese yellowtail 11.50

HOTATE
Japanese scallop 9.50

TEMAKI (Hand roll)



A5 WAGYU 9.90
Flame grilled A5 graded Japanese sirloin beef mince, chives, soy glaze & sea salt

A5 WAGYU & CAVIAR 12.90
Flame grilled A5 graded Japanese sirloin beef mince, soy glaze, sea salt & caviar

CALIFORNIA 6.90
Crab stick, cucumber, avocado, tobiko & Japanese mayonnaise

SALMON 7.50
Salmon, avocado, tobiko & Japanese mayonnaise

TUNA & CRAB 8.50
Blue fin tuna, crab stick, chives & Japanese mayonnaise

KING PRAWN 6.90
King prawn tempura, cucumber, chives & teriyaki sauce

SNOW CRAB 8.50
Shredded snow crab meat, brown crab roe, tobiko & Japanese mayonnaise

VEGETABLE (VE) 5.90
Cucumber, avocado, pickled radish, mayonnaise & sesame seeds

TOFU (VE) 5.90
Sweet tofu skin, avocado, mayonnaise & sesame seeds

URAMAKI Inside out sushi rolls (8 pieces)



CALIFORNIA ROLL 11.50
Crab stick, cucumber, avocado & tobiko



KING PRAWN TEMPURA ROLL 12.50
King prawn tempura, cucumber, teriyaki sauce & sesame seeds



SALMON & AVOCADO ROLL 11.90
Salmon, avocado & sesame seeds



SPICY SALMON ROLL 11.90
Salmon, cucumber, shichimi chilli powder, spicy Japanese mayonnaise & sesame seeds



CHICKEN TERIYAKI ROLL 11.90
Grilled chicken thigh, cucumber, teriyaki sauce & sesame seeds



SPICY TUNA ROLL 12.90
Blue fin tuna, cucumber, shichimi chilli powder, spicy Japanese mayonnaise & sesame seeds



SALMON TERIYAKI ROLL 11.90
Salmon, cucumber, teriyaki sauce & sesame seeds



VEGETABLE ROLL (VE) 10.90
Asparagus, cucumber, avocado & nori seaweed powder



HOUSE SPECIAL ROLLS (8 pieces)



TADA ROLL 19.90
King prawn tempura, salmon, tuna, cucumber, teriyaki sauce, tobiko & Japanese mayonnaise



MT. FUJI ROLL 18.90
Salmon, crab stick, cucumber, avocado, tobiko & Japanese mayonnaise



RAINBOW ROLL 18.90
Salmon, tuna, red sea bream, crab stick, prawn, cucumber, avocado & Japanese mayonnaise



SOFT SHELL CRAB ROLL 18.90
Soft shell crab, avocado, nori seaweed powder, tobiko & Japanese mayonnaise



DRAGON ROLL 19.90
King prawn tempura, eel, cucumber, teriyaki sauce & sesame seeds



GARDEN ROLL (VE) 15.90
Cucumber, avocado, wakame, pickled radish & soy bean paper



TOFU KIMCHI ROLL (VE) 15.90
Sweet tofu skin, kimchi, avocado, spicy mayonnaise & sesame seeds

TADA'S ABURI SALMON ROLL 19.50
Flame grilled at your table. Salmon, king prawn tempura, cucumber, teriyaki sauce & Japanese mayonnaise



OSHIZUSHI (6 pieces)

Oshizushi, literally translated as ‘pressed sushi’, is made by compressing sushi rice & fish in a rectangular wooden mould. The pressing process compacts the ingredients & 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

ABURI OSHIZUSHI 18.50
Rectangular pressed sushi with flame grilled salmon, tuna, scallop, yellowtail, tobiko, teriyaki sauce & spicy Japanese mayonnaise

RAINBOW OSHIZUSHI 17.90
Rectangular pressed sushi with salmon, tuna, prawn, yellowtail, tobiko & Japanese mayonnaise

SNOW CRAB OSHIZUSHI 19.50
Rectangular pressed sushi with shredded snow crab meat, brown crab roe, tobiko & Japanese mayonnaise

FUTOMAKI (4 pieces)

SAKANA FUTOMAKI 15.90
Large sushi rolls filled with salmon, tuna, red sea bream, yellowtail, Japanese egg omelette, shiso leaf & ikura

PRAWN KATSU FUTOMAKI 15.90
Large sushi rolls filled with prawn katsu, crab stick, Japanese egg omelette, cucumber & ikura

GUNKAN MAKI (2 pieces)

Gunkan maki (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

SAKE TARTARE 7.50
Salmon & Japanese mayonnaise

MAGURO TARTARE 8.50
Blue fin tuna, chives & sesame seeds

IKURA 12.50
Salmon fish roe & yuzu peel

SNOW CRAB 8.50
Shredded snow crab, brown crab roe & Japanese mayonnaise

TOBIKO 7.50
Flying fish roe

TADA's signature

Bento Boxes

A perfect entry to the realm of Japanese cuisine.
Each compartment holds a variety of carefully crafted dishes for you to try.
Best shared with loved ones (or all for yourself)

TADA BENTO BOX

SASHIMI BENTO BOX

NIKU BENTO BOX

BENTO BOXES



TADA BENTO BOX 34.50
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, tobiko salad, ginger & wasabi



SALMON & TUNA BENTO BOX 33.90
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, tobiko salad, ginger & wasabi



NIGIRI BENTO BOX 38.90
Salmon, tuna, scallop, prawn, sweet prawn, yellowtail, red sea bream, surf clam, eel, Japanese egg omelette, sweet tofu, flying fish roe, tofu kimchi hiyayakko, wakame salad, tobiko salad, ginger & wasabi



NIKU BENTO BOX 32.90
Chicken karaage, chicken gyozas, king prawn teriyaki, pork belly teriyaki, beef fillet teriyaki, chicken teriyaki, boiled rice, wakame salad & truffle edamame



GARDEN BENTO BOX 32.90
Cauliflower karaage, vegetable gyozas, pumpkin katsu, shiitake mushroom teriyaki, veggie-yaki, fried tofu teriyaki, boiled rice, wakame salad & truffle edamame



SASHIMI BENTO BOX 38.50
Salmon, blue fin tuna, scallop, sweet prawn, yellowtail & red sea bream - 3 pieces each, with ginger & wasabi

RAMEN

All ramen are served with hakata-style noodles
Tonkotsu pork bone broth can be substituted with miso broth



ORIGINAL TONKOTSU RAMEN 15.50
Creamy pork bone broth topped with pork belly, marinated egg, wood ear mushrooms, bamboo shoots, spring onions, seaweed & sesame seeds



KING PRAWN RAMEN 16.50
Creamy pork bone broth topped with pan-fried king prawns, marinated egg, wood ear mushrooms, bamboo shoots, spring onions, seaweed & sesame seeds



BLACK GARLIC TONKOTSU RAMEN 15.90
Creamy pork bone broth with black garlic oil, topped with pork belly, marinated egg, wood ear mushrooms, bamboo shoots, spring onions, seaweed & sesame seeds



CRISPY SALMON RAMEN 17.90
Creamy pork bone broth topped with crispy pan-fried salmon, marinated egg, wood ear mushrooms, bamboo shoots, spring onions, seaweed & sesame seeds



CHICKEN RAMEN 15.90
Creamy pork bone broth topped with pan-fried chicken thigh, marinated egg, wood ear mushrooms, bamboo shoots, spring onions, seaweed & sesame seeds



TOFU & SHIITAKE RAMEN (VE) 15.50
Miso broth topped with fried tofu, shiitake mushrooms, wood ear mushrooms, bamboo shoots, spring onions, seaweed & sesame seeds



SPICY TANTANMEN RAMEN 16.50
Creamy pork bone broth with chilli oil, topped with fried minced pork in sriracha sauce, marinated egg, wood ear mushrooms, bamboo shoots, spring onions, seaweed & sesame seeds



SPICY TOFU RAMEN (VE) 15.90
Miso broth with chilli oil, topped with fried tofu in sriracha sauce, kimchi, wood ear mushrooms, bamboo shoots, spring onions, seaweed & sesame seeds

RICE BOWLS

TERIYAKI DON
Cooked in sweet & sticky teriyaki sauce. Served with tenderstem broccoli, mangetout, pan-fried onions, sesame seeds & Japanese pickles

CHICKEN TERIYAKI DON 15.90
Pan-fried chicken thigh

KING PRAWN TERIYAKI DON 16.90
Pan-fried king prawns

SALMON TERIYAKI DON 18.90
Pan-fried salmon fillet

STEAK TERIYAKI DON 20.90
Pan-fried sirloin steak

TOFU TERIYAKI DON (VE) 15.50
Deep-fried tofu pieces

KATSU CURRY DON
Japanese curry sauce, made with yukon gold potatoes & carrots. Served with pickled ginger & sesame seeds

CHICKEN KATSU CURRY DON 15.90
Panko crumbed chicken thigh

TONKATSU CURRY DON 16.50
Panko crumbed pork chop

PRAWN KATSU CURRY DON 16.90
Panko crumbed king prawns

PUMPKIN KATSU CURRY DON (VE) 15.50
Panko crumbed pumpkin croquettes

UNAGI DON 20.50
Grilled eel cooked in savoury unagi sauce, served with Japanese pickles



SUSHI RICE BOWLS

TADA TOFU POKE BOWL (VE) 15.50
White rice topped with soft tofu, kimchi, edamame, avocado, cucumber, pickled radish, pickled ginger, wakame salad, spicy mayonnaise & sesame seeds

BARA CHIRASHI DON 19.50
White rice topped with raw fish - diced salmon, blue fin tuna, yellowtail, red sea bream, ikura, Japanese egg omelette, avocado, cucumber & yuzu zest

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, spicy Japanese mayonnaise & sesame seeds

TADA CHIRASHI DON 20.90
White rice topped with raw fish - salmon, blue fin tuna, yellowtail, red sea bream, sweet prawn, surf clam, scallop, ikura, Japanese egg omelette, pickled radish, pickled ginger, wasabi & yuzu zest

TADA SET MENUS

Best recommended between 2 guests

TADA'S BEST YET 89.90
TADA roll, aburi oshizushi, new style sashimi bento trio (yellowtail, sea bream & salmon), 2pcs pork belly yakiton, 2pcs chicken thigh yakitori, sharing bento trio (prawn katsu, chicken karaage & chicken gyozas with dipping sauces) & edamame

NIKUZUKI 72.90
Dragon roll, 2pcs sirloin beef kushiyaki, 2pcs pork belly yakiton, 2pcs chicken thigh yakitori, sharing bento trio (prawn katsu, chicken karaage & chicken gyozas with dipping sauces), 2 miso soups & edamame

YASAI (VE) 63.90
Tofu kimchi roll, 2pcs shiitake inari nigiri, 2pcs wakame inari nigiri, tofu yakitori, aubergine yakitori, asparagus yakitori, sharing bento trio (veggie-yaki, vegetable gyozas & cauliflower karaage), 2 miso soups & edamame

TADA'S BEST YET



YASAI



NIKUZUKI



A section dedicated to our sushi lovers

TADA MORIAWASE 125.90

An elegant taste of TADA's sushi counter.
Best recommended between 3-4 guests

House Special Rolls - TADA roll, dragon roll, soft shell crab roll
Uramaki - Spicy tuna, king prawn tempura, salmon & avocado
Nigiri - Salmon, tuna, aburi salmon, aburi tuna
Side Dishes - Tobiko salad, wakame salad & truffle edamame



To tempt you for later

ICE CREAM MOCHI (M)



MATCHA BROWNIE (M)



PASSIONFRUIT CHEESECAKE (VE)



Something sweet to
end your meal?
We recommend
you save room for

dessert





ただ
TADA

RAMEN • YAKITORI • SUSHI • BAR