

T A T T U
D U B A I

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.

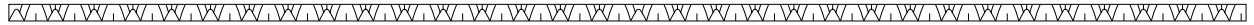
This is more than dining. It is where spirit meets substance.
A sanctuary above the city, watched over by dragons.

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

This is Tattu Dubai.

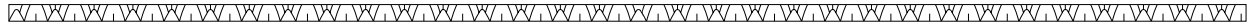
@tattudubai





WAVE ONE

SWEET SOY SHISHITO PEPPERS (VG)



WAVE TWO

WAGYU DUMPLING

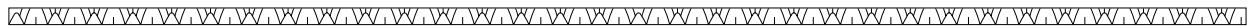
Sriracha and spring onion.

SPICY ROCK SHRIMP

Sansho pepper and carrot.

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

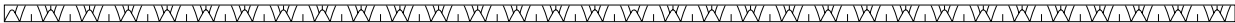
CHERRY BLOSSOM (V)

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.



WAVE ONE

SALTED EDAMAME 



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

SALT & PEPPER LOBSTER

Garlic, onion and chilli.

SALT GRILLED JAPANESE BLACK WAGYU

Himalayan salt, enoki mushroom and soy.

ROASTED CHILEAN BASS

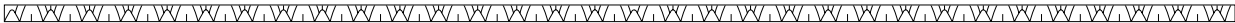
Enoki fritter and chilli.

SHREDDED DUCK FRIED RICE

Carrot, courgette and spring onion.

CHINESE GREEN BEANS 

Sweet soy and roasted garlic.



WAVE FOUR

WARM CHOCOLATE FONDANT  

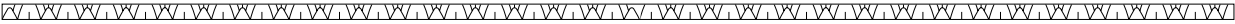
Caramel, raspberry and vanilla.

Snacks



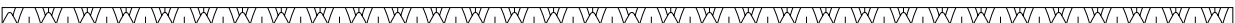
SALTED EDAMAME	VG 42	SWEET SOY SHISHITO PEPPERS	VG 42	CRISPY KALE SEAWEED	VG 42
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Oysters & Caviar



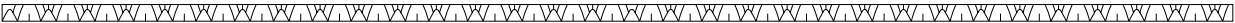
FINE DE CLAIRE OYSTERS	6 pieces	12 pieces	
Yuzu soy ginger dressing served with red chilli and Tabasco.	215	405	
OSCIETRA CAVIAR	15g	50g	125g
Served with blinis, lemon, shallots, crème fraiche, chives and egg.	415	995	2115

Dim Sum



STEAMED		FRIED	
LOBSTER DUMPLING	95	LOBSTER AND SCALLOP TOAST	98
Soy and caviar.		Coconut and lime.	
WAGYU DUMPLING	83	GLAZED BEEF GYOZA VG	97
Sriracha and spring onion.		Teriyaki and foie gras.	
SHIITAKE TRUFFLE BAO BUN VG	75	AROMATIC DUCK SPRING ROLL	79
Kimchi and crispy seaweed.		Cucumber and cherry.	
ROYAL KOI FISH GAU	83	WILD MUSHROOM SPRING ROLLS V	65
Black cod, King prawn and plum sauce.		Black truffle and sweet & sour soy.	
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.			

Aromatic Duck Pancakes



Szechuan, cucumber and spring onion.

HALF295

FULL545

Small Plates



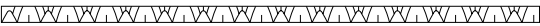
SUGAR SALT CRISPY SQUID	79	SPICY ROCK SHRIMP	98
Green sweet chilli and pomegranate.		Sansho pepper and carrot.	
TEMPURA COD MINI BAO	83	STICKY BEEF SHORT RIB	240
Edamame and mint.		Crispy shallots, chilli and spring onion.	
SESAME ROASTED SCALLOPS	119	CHICKEN SATAY	85
Soya bean and sweet potato.		Honey and coconut.	
WAGYU SHORT RIB MINI BAO	103	SALT & PEPPER AUBERGINE	79
Crispy shallots, chilli and Nam Jim.		Garlic and cherry hoisin.	
KING PRAWN TEMPURA	118	ASIAN SALMON TACOS	125
Wasabi mayonnaise.		Spicy mayonnaise and cucumber.	

Raw



TUNA SASHIMI CRACKER	99	SEVEN SPICED SEARED TUNA	113
Rose, cucumber and wasabi.		Truffle aioli, caviar and citrus.	
YELLOWTAIL SASHIMI	132	SALMON TATAKI	82
Kiwi, dragon fruit and truffle.		Yuzu, soy, nori and jalapeño.	

Sushi



NIGIRI / SASHIMI 2 pieces / 3 pieces



YELLOWFIN <i>Tuna</i>	65
CHUTORO <i>Semi fatty tuna</i>	89
OTORO <i>Fatty tuna</i>	108
SAKE <i>Salmon</i>	60
HAMACHI <i>Yellowtail</i>	72
SUZUKI <i>Sea bass</i>	59

NIGIRI

2 pieces



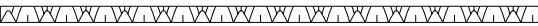
EBI <i>Prawn</i>	75
WAGYU <i>Beef</i>	85
UNAGI <i>Eel</i>	69



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



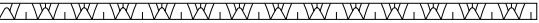
SPICY TUNA 🗡️	99
Truffle aioli, caviar and citrus ponzu.	
DRAGON	95
Tempura prawn, sriracha and avocado.	
CALIFORNIA	95
White crab, avocado and tobiko.	
SALMON	85
Torchd salmon, avocado and wasabi salsa.	
ASPARAGUS TEMPURA (V)	59
Wasabi mayonnaise and togarashi.	
WAGYU 🗡️	121
Sesame, jalapeño and spicy mayonnaise.	

Salads



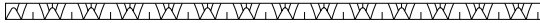
DUCK AND WATERMELON	142	SEARED BEEF FILLET	132
Hoisin, toasted pine nuts and pomegranate.		Cucumber and Nam Jim.	
SESAME AND GINGER (VG)	72	CUCUMBER SALAD (VG)	59
Kohlrabi, crispy eddo and pink radish.		Sunamono dressing and toasted sesame.	
COCONUT CHICKEN	83		
Chilli and mint.			

Meat



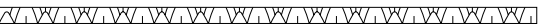
WOK FIRED SPICY CHICKEN (N) 🍴	164
Roasted chilli peppers, cashews and sesame.	
CHINESE BBQ CHICKEN	174
Chilli and sweet soy.	
BLACK PEPPER BEEF TENDERLOIN	245
Grass-fed Angus, peppers and shallots.	
WAGYU RIBEYE	290
Szechuan butter and Asian slaw.	
CARAMEL SOY AGED BEEF FILLET	309
Australian beef, shiitake and asparagus.	
SALT GRILLED JAPANESE BLACK WAGYU	550
Himalayan salt, enoki mushroom and soy.	

Seafood



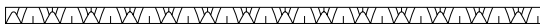
STEAMED WHOLE BASS	260
Ginger oil, chilli and aromatic soy.	
KUNG PO KING PRAWNS 🍴	205
Pineapple, green beans and basil.	
SHANGHAI BLACK COD	245
Hoisin, ginger and lime.	
ROASTED CHILEAN BASS	240
Enoki fritter and chilli.	
WHITE MISO SALMON	150
Pickled ginger and cucumber salad.	
SALT & PEPPER LOBSTER	338
Garlic, onion and chilli.	

Vegetables and Tofu



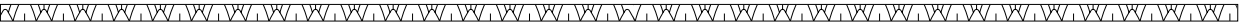
MOCK CHICKEN AND BLACK BEAN (VG)	123
Asparagus and mangetout.	
KUNG PO TOFU (VG) 🍴	113
Pineapple, green beans and lotus.	
KING OYSTER CHINESE CURRY (VG)	113
Crispy leeks and pak choi.	
TENDERSTEM BROCCOLI (VG)	64
Black sesame and truffle.	
CHINESE GREEN BEANS (VG)	68
Sweet soy and roasted garlic.	

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.	

Desserts



WARM CHOCOLATE FONDANT (V) (N)	80	EXOTIC FRUIT PLATTER (SERVES 2) (VG)	169
Caramel, raspberry and vanilla.		Sorbet selection and Tajín.	
CHERRY BLOSSOM (V)	85	CHINESE LANTERN (V) (N)	75
Cherry, chocolate and candy floss.		Mandarin almond and coconut.	
TATTU SIGNATURES	130		
Cherry Blossom, Year of the Fire Horse, Chinese Lantern, Ice Cream and Sorbet.			