



TO START

Edamame (GF)	6/7	Tom Yum Soup	£
Steamed soy beans with sea salt or chilli garlic		Classic hot and sour Thai soup served with mixed vegetables and choice of:	
Miso Soup	8	Veg	9
Silky miso, enoki mushroom, edamame		Chicken	10
Padron Peppers	9	Prawn	10
Stir Fried Padron Peppers finished with rock salt			

DIM SUM

Mushroom Gyoza	8
Mushroom, garlic, coriander	
Prawn & Chive Dumplings	9
Prawn, chives served with a light soy sauce	
Hargow King Prawn Dumplings	9
Served with a dim sum sauce	
Chicken Gyoza	9
Ginger, garlic served with chinese vinegar	
Mixed Seafood Gyoza	9
Served with spring onion, ginger served with a light soy sauce	

SMALL PLATES

Vegetable Spring Rolls	8	Tiger Prawn Tempura	14
Crispy pastry roll filled with shredded veg served with a sweet chilli sauce		Crispy tiger prawns, with spicy mayo	
Chicken Croquettes	9	Seasonal Vegetable Tempura	11
Minced chicken, coriander, served with yuzu mayo		Seasonal vegetables served with ponzu sauce	
Duck Spring Rolls	8	Chipirones Chilli Squid	12
Shredded duck, cucumber, hoi sin sauce		Baby chipirones tempura fried dusted in shichimi salt with a sweet chilli sauce	
King Prawn Spring Rolls	9	Korean Fried Chicken Bao Bun	14
King Prawns, coriander, toasted sesame, served with jalapeno mayo		Served with yuzu mayo and chilli pepper sriracha sauce	
Crispy Duck Pancakes	16	Miso Aubergine	14
Served with cucumber, spring onion and hoi sin sauce		Baked miso marinated aubergine with a chilli and garlic dressing	
Seasoned Crispy Chicken	12		
Crispy coated chicken strips served with yuzu mayo			

SALADS & RAW

Duck and Watermelon Salad (N)	16
Spinach leaves, confit hoisin duck, watermelon, cashew nuts	
Thai Spicy Beef Salad	16
Slices of seared beef served with green thai mango, mint, chilli and coriander	
Beef Tataki	14
Beef Sirloin, micro chives and mustard seed vinaigrette	
Tuna & Salmon Tartare	14
Finely diced salmon and tuna, avocado, shallots, ponzu wasabi emulsion	
Tuna Tataki	20
Seared tuna slices served with ponzu mayo pickled cucumber	
Poke Bowl	16
Tuna and Salmon chunks, beetroot, turnip pickles, avocado, spinach, carrot, edamame beans, cucumber, sesame seeds and sushi rice	

SUSHI & SASHIMI

Vegetarian Red Dragon Roll	12	Sashimi – 4 pieces	
Red pepper, cucumber, avocado and cream cheese		Salmon	11
California	14	Red Tuna	13
Crab stick, avocado, orange tobiko		Nigiri – 2 pieces	
Salmon Avocado Uramaki	14	Salmon	7
Salmon, avocado, sesame		Red Tuna	8
Spicy Tuna Uramaki	18		
Tuna, sriracha, scallion, sesame			
Smoked Salmon Roll	18		
Prawn tempura, avocado, yuzu mayo			
Dragon Roll	19		
Prawn tempura, avocado, crunchy tempura flake			

Cocochan Sushi Selection 50
For 2 people
4 pieces of Salmon & Tuna Sashimi
4 pieces of Salmon & Tuna Nigiri

A discretionary service charge of 13.5% will be added to the total bill. If you have any dietary requirements, please ask for assistance from a member of staff. (N) Nut allergy.

MAINS AND SIDES, PTO >

MAINS

£

Wok Black Pepper Beef	24	Thai Green Curry	
Sirloin beef, baby shallots, asparagus		Our homemade authentic green curry with lemongrass, ginger, bamboo shoot with coconut milk and choice of:	
Pad Thai 		Vegetable	19
Bean sprouts, egg, mixed nuts, lime		Chicken	20
Vegetable	16	Prawn	22
Chicken	18	Grilled Salmon Teriyaki	22
King Prawn	20	Marinated salmon fillet, mixed mushroom, teriyaki sauce	
Miso Black Cod	32	Scotch Angus Sirloin Steak 300g	28
Oven baked black cod, miso sauce (available Fri/Sat/Sun only)		Angus steak grilled to your liking, served with oyster mushrooms and goma wasabi sauce	
Stir fried Sambal Prawns	22	Kimchi Lamb Cutlets	31
Spicy sambal sauce, mixed peppers, onion		Grilled Lamb cutlets marinated in a kimchi and miso sauce, served with grilled tenderstem broccoli	
Corn fed Thai Spiced Grilled Chicken	20		
Corn fed chicken spiced with lemongrass, soy, lime and garlic			

SIDES

£

Jasmine Rice	5	Chicken Fried Rice	8
Egg Fried Rice	6	Duck Fried Rice	8
Seasonal Stir Fried Veg	8	Prawn Fried Rice	8
Stir Fried Egg Noodles	8		

LUNCH BENTO BOXES

12 - 4pm Mon - Fri £

Meat Bento	18	Sushi Bento	23
• Duck Roll		• Salmon and Tuna Nigiri	
• Green Salad		• Salmon and Tuna Sashimi	
• Chicken Gyoza		• Salmon and Tuna Tartare	
• Teriyaki Chicken with steamed rice		• Wakame Salad	
• Stir Fried Vegetables		• California Roll	
Fish Bento	19	Vegetarian Bento	18
• Prawn Tempura		• Seasonal Veg Tempura	
• Green Salad		• Green Salad	
• Mixed Seafood Gyoza		• Mushroom Gyoza	
• Salmon Teriyaki with steamed rice		• Vegetable Thai Green Curry with steamed rice	
• Stir Fried Vegetables		• Stir Fried Vegetables	

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