

BITES & SIDES

Edamame (GF) (Vegan)	£ 4
The perfect snack. Choose either plain steamed or how we like it w/ chilli and garlic	
Tom Yum Goong (GF)	6
The classic spicy thai soup of prawns and mushrooms with fragrant galangal and fresh lime	
Miso Soup (GF) (Vegan)	5
Our version of this Japanese staple! A hearty broth of miso, enoki mushrooms, silken tofu & edamame	
Egg Fried Rice (V)	4.5
Jasmine rice lightly fried with a free-range egg	
Jasmine Rice (GF) (Vegan)	3.5
Fluffy and fragrant	
Egg Garden Noodles (V)	7
Egg fried noodles and julienne mixed vegetables	

DON'T FORGET
TO SHARE YOUR TIME WITH
US. USE THE HASHTAG
#LOVECOCOCHAN FOR YOUR
CHANCE TO DINE ON US!

SHARING TOWERS

Our Famous Ferris Wheel Sharing Platters

Tokyo Tower	£ 55
Tempura Tiger Prawns, Robata Teryaki Chicken Skewers, Spider Roll, Japanese Seaweed Salad, Kyuri Tokyo Roll, Riverside Roll	
Garden Tower (Vegan)	45
Garden Tempura, Shroom Dumplings, Robata Grilled Tofu, Japanese Seaweed Salad, Moromi Miso Broccoli, Enoki Fritter	
Mayfair Tower	85
Signature Black Cod, Wasabi grilled Rib-eye, Crispy Duck and Watermelon Salad, Yellow Fin Tuna Tataki, Free Range Beef Tataki, King Prawn Roll	

SMALL PLATES

Vietnamese Garden Rolls (GF) (Vegan)	£ 5
Lightly fried to crispy perfection filled with shredded veg and glass noodles w/ sweet chilli	
Seaweed Salad (Vegan)	5
Crunchy Japanese seaweed salad with a satisfying wafu dressing	
Enoki Fritters (Vegan)	5.5
Uniquely crispy umami rich enoki mushroom fans w/ ponzu dipping sauce	
King Prawn Rolls (GF)	7
Juicy prawns and coriander wrapped in rice paper, rolled in sesame and fried till crispy w/ secret house sauce	
Moromi-Miso Broccoli (GF) (Vegan)	6
Delicately steamed Chinese broccoli with an addictive moromi-miso dressing	
Chicken Croquettes	6
Succulent chicken and fragrant coriander encased in irresistibly flaky pastry – totally addictive	
Shroom Dumplings (Vegan)	6
A secret blend of umami rich shitake mushroom, crunchy water chestnuts, coriander and a secret ingredient	
Chicken Gyoza	6
Fragrant minced chicken and fresh ginger w/ tangy Chinese vinegar	
Robata Grilled Tofu (GF) (Vegan)	6.5
Grilled tofu rolled in toasted ying yang sesame seeds w/ a sticky sweet and savoury dressing	
Seafood Gyoza	6.5
Delicate, decadent and totally moreish squid & sea bass w/ ponzu sauce	
Prawn & Chive Dumplings	6.5
Packed full of perfectly seasoned prawns with a hint of fresh chive	
Nasu Dengaku Miso Aubergine (GF) (Vegan)	8
Silky, melting flesh aubergine coated generously in an intense den miso sauce, served with tangy pickled ginger	
Garden Tempura (Vegan)	8
A lightly fried medley of veg w/ shichimi ponzo sauce	

Shichimi Chilli Squid	9
Soft and crispy squid dusted in shichimi salt w/ sweet chilli	
Tempura Tiger Prawns	11
Light and crispy tiger prawns dusted in chillisalt w/ secret house sauce	
Yellow Fin Tuna Tataki	14
Lightly seared on our robata grill and doused in a citrus soy dressing	
Free Range Beef Tataki	12
Lightly seared grass fed beef doused in a citrus soy dressing	
Open Brisket Spring Rolls	7
Teryaki free range beef brisket cooked low and slow on crispy spring roll wrappers topped with our secret house sauce, ying yang sesame seeds, spring onion, coriander and chilli	
Robata Teryaki Chicken Skewers	9
Sticky chicken thigh grilled to perfection on our robata grill	
Signature Grilled Octopus	11
Ridiculously tender, grilled green tea and soy marinated octopus w/ Japanese seaweed salad	

LARGE PLATES & BOWLS

£

Tiger Prawn Pad Thai (GF) 18

Succulent grilled tiger prawns, crispy tofu, crunchy beansprouts, Chinese chives, fried egg & flat rice noodles

Sweet Chilli Chargrilled Chicken 16

Overnight marinated sweet chilli & lime chargrilled maize-fed chicken served with mixed leaf salad

Duck & Watermelon Salad Bowl 13

Overnight marinated soft and crispy duck, juicy watermelon and cashew nuts with a warm plum sauce dressing

Salmon & Tuna Poke Bowl 15

A glorious medley of tuna, salmon, beets, crisp sweet potato, creamy avocado, edamame, cucumber & sushi rice w/orange tobiko dressing

Thai Red Curry Bowl (GF)

Our famous red curry available with either fall apart tilapia fish or crispy tofu and garden veg served in a fragrant and unctuous coconut sauce

• Fish 15 • Crispy Tofu (Vegan) 14

Thai Green Curry Bowl (GF)

Our utterly delicious twist on the classic green curry. Spicy, rich and fragrant

• Chicken 14 • Vegetable (Vegan) 14

Kimchee Lamb 18

Overnight marinated free-range lamb cutlets w/ house made spicy cabbage kimchee

Ready to pull Crispy Duck Leg 16

A crowd pleasing overnight marinated aromatic roasted duck leg, pancakes, fresh spring onion & cucumber w/ sticky plum sauce

Wok Peppered Beef 20

Tender wok fried grass-fed beef sirloin and crunchy asparagus spears served in a punchy black pepper sauce

Wasabi grilled Rib Eye (GF) 25

Umami rich trio of grilled beef, shitaki mushrooms and shallots w/ wasabi green goddess sauce

Signature Black Cod (GF) 29

AKA butterfish! Named for its silky and buttery texture marinated in a rich den miso sauce w/ pickled beets & turnips



Dim sum literally meaning 'to touch the heart' is an art form that's why all our dim sum is handmade on site by an authentic dim sum master

SUSHI & RAW BAR

£

COCOROLLS

Hand Rolled, Long Plates

Spicy Tuna Urumaki 14

Delicious tuna, avocado, shichimi chilli powder and spicy mayo

Dragon Ebi 16

Crunchy tempura prawn, creamy avocado, spinach, tobiko w/ salmon caviar and yuzu mayo

Kyuri Tokyo Roll 16

Tuna, creamy avocado, tobiko, spinach, crunchy tempura prawn w/ salmon caviar

Riverside Roll 10

Succulent salmon and creamy avocado

Spider Roll 12

Crunchy tempura crab, avocado, shiso leaf & tobiko

California Dreaming 12

Juicy prawns, cucumber, avocado & tobiko

Garden Roll (Vegan) 9

Avocado, rocket, mango, cucumber & crisped sweet potato

RAW BAR

Tuna Tartare 14

Tuna, prawns, avocado and tobiko

Yellowtail Carpaccio 18

Finely sliced yellowtail served with ponzu sauce

Seabass Ceviche 16

Seabass, tomato, sweet potato and maize

Mixto Ceviche 16

Prawn, octopus, tomatillo in a tomato and lime sauce

Selection: 12 = £19 / 24 = £36

SASHIMI 50g | All @ 8

Raw Over Ice

Salmon

Yellow Fin Tuna

Seabass

Dancing Prawn (Ebi)

Yellow Tail Amberjack

Selection: 8 = £20

NIGIRI 2 pieces | All @ 6

Raw Over Rice

Salmon

Yellow Fin Tuna

Seabass

Yellow Tail Amberjack

Dancing Prawns (Ebi)

If you have any dietary requirements or allergies, please ask for assistance from a member of staff.