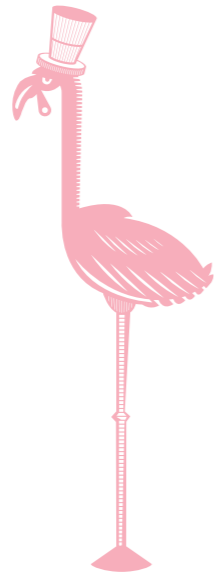
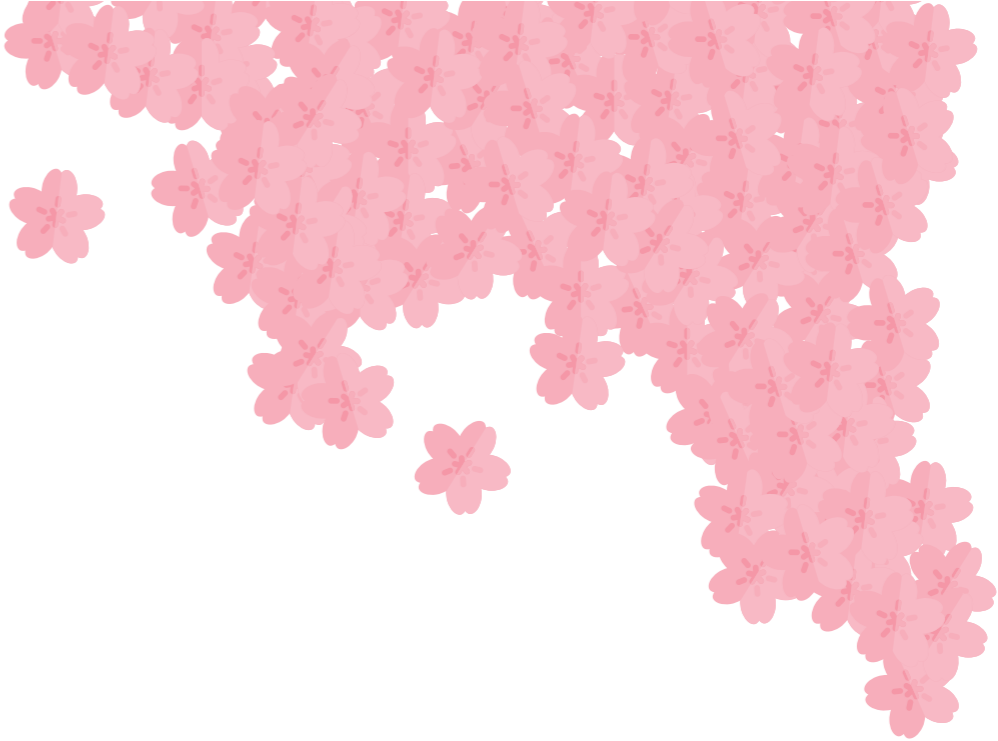


DON'T FORGET TO SHARE YOUR
TIME WITH US. USE THE HASHTAG
#LOVECOCOCHAN FOR YOUR
CHANCE TO DINE ON US!



CocoChan
LONDON

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LONDON

THE FOOD

SMALL PLATES

Vietnamese Garden Rolls (GF) (DS) (VG)	5
Lightly fried to crispy perfection filled with shredded veg and glass noodles w/ sweet chilli	
King Prawn Rolls (GF) (DS)	7
Juicy prawns and coriander wrapped in rice paper, rolled in sesame and fried till crispy w/ secret house sauce	
Moromi-Miso Broccoli (GF) (VG)	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 (DS) (VG)	6
A secret blend of umami rich shitake mushroom, crunchy water chestnuts, coriander and a secret ingredient	
Chicken Gyoza (DS)	6
Fragrant minced chicken and fresh ginger w/ tangy Chinese vinegar	
Seafood Gyoza (DS)	6.5
Delicate, decadent and totally moreish squid & sea bass w/ ponzu sauce	
Prawn & Chive Dumplings (DS)	6.5
Packed full of perfectly seasoned prawns with a hint of fresh chive	
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 AND BOWLS

Tiger Prawn & Crab Pad Thai (GF)	18
Succulent grilled tiger prawns, tender fresh water crab, crispy tofu, crunchy beansprouts, Chinese chives & egg fried rice noodles cooked in a classic sweet, sour and salty sauce	
Miren & Chilli Chargrilled Chicken (GF)	16
Overnight marinated free-range chicken basted in a sticky umami rich miso and miren glaze w/ mango salsa	
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	
Fish Red Thai Curry Bowl (GF)	15
Our famous red fish curry of fall apart tilapia and garden vegetables, served in a fragrant and unctuous coconut sauce	
Chicken Thai Green Curry Bowl (GF)	14
Our utterly delicious twist on the classic green curry. Spicy, rich and fragrant	
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	



Cocochan
LONDON

(DS) 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

VEGAN? OR MAYBE YOU JUST LIKE PLANTS AS MUCH AS WE DO!
ASK TO SEE OUR GARDEN MENU!

SUSHI

COCOROLLS

Hand Rolled, Long Plates

Dragon Ebi	16
Crunchy tempura prawn, creamy avocado, spinach, tobiko w/ salmon caviar & 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 (VG)	9
Avocado, rocket, mango, cucumber & crisped sweet potato	

Selection: 12 = £19 / 24 = £36

SASHIMI

Raw Over Ice

Salmon	50g All @ 8
Tuna	
White Tuna	
Seabass	
King Prawn	
Yellow Tail Amberjack	

Selection: 8 = £20

NIGIRI

Raw Over Rice

Salmon	2 pieces All @ 6
Yellow Fin Tuna	
Seabass	
Yellow Tail Amberjack	
Dancing Prawns (Ebi)	

A discretionary service charge of 12.5% will be added to the total bill.

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

(V) = Vegetarian (VG) = Vegan (GF) = Gluten Free

BITES AND SIDES

Edamame (GF) (VG)	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) (VG)	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) (VG)	3.5
Fluffy and fragrant	
Egg Garden Noodles (V)	7
Egg fried noodles and julienne mixed vegetables	

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 (VG)	45
Garden Tempura, Shroom Dumplings, Robata Grilled Tofu, Japanese Seaweed Salad, Miromi 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	

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