

cocochan

# FOOD MENU

# TASTING MENU

Minimum 2 people

£45 per person

## ENTREE

### **Steamed Edamame (V)**

### **Miso Soup (V)**

Miso, enoki mushrooms, silken tofu & edamame

## DIM SUM

### **Chicken Gyoza**

Chicken, fresh ginger & coriander served with Chinese vinegar

### **Prawn & Chive Dumplings**

Prawns & fresh chives

## TEMPURA

### **Tiger Prawn Tempura**

Tiger prawns, seasoned with salt & shichimi pepper served with spicy mayo

## RAW

### **Tartare**

Tuna, avocado, tobiko & akai ebi

### **Salmon Avocado Uramaki**

Salmon avocado

## MAINS

### **Robata Grilled Chicken Skewers**

Teriyaki marinated chicken served with shichimi & sansho pepper

### **Miso Black Cod**

Miso & mirin marinated, oven baked black cod served with pickled beetroot

## SIDES

### **Chinese Broccoli**

### **Jasmine Rice**

## DESSERT PLATTER

### **Mochi**

Chocolate Fondant & Caramel Mousse

# SET LUNCH MENU

Available between 12pm & 4.30pm  
Monday to Sunday for groups of  
up to 6 people.

Served with a selected choice of  
glass of House wine/cocktail or  
soft drink and mochi dessert.

## VEGETARIAN 15

Miso soup

Vegetable spring rolls

Asian pear salad

Pan fried tofu

Mochi

## MEAT 17

Miso soup

Chicken gyoza

Asian pear salad

Robata grilled sirloin steak

Mochi

## SEAFOOD 17

Miso soup

Seafood gyoza

Asian pear salad

Farmed sea bass

Mochi

## SIDES

Jasmine rice 3

Kimchee cabbage 3

Chinese broccoli 3

# A LA CARTE MENU

## TO START

<b>Steamed Edamame (V)</b>	4
<b>Chilli &amp; Garlic Edamame (V)</b>	4.5

## SOUP

<b>Miso Soup (V)</b>	4
Miso, enoki mushrooms, silken tofu & edamame	
<b>Tom Yum Goong</b>	5.5
Spicy thai soup with prawns, mushrooms, galangal & lime	

## DIM SUM

<b>Vegetable Spring Rolls (V)</b>	5
White cabbage, carrots & glass noodles wrapped in rice paper served with sweet chilli sauce	
<b>King Prawn Spring Rolls</b>	7
King prawns, fresh coriander wrapped in sesame rice paper served with jalapeno mayo	
<b>Duck Pumpkin Croquette</b>	7
Roasted Duck, spring onion shaped in a pumpkin paste	
<b>Mushroom Dumpling (V)</b>	6
Shitake mushroom, water chestnuts, coriander & bamboo fungus	
<b>Chicken Gyoza</b>	6
Chicken & fresh ginger, served with Chinese vinegar	
<b>Seafood Gyoza</b>	7
Squid & sea bass served with ponzu sauce	
<b>Prawn &amp; Chive Dumplings</b>	6
Prawns & fresh chives	

## TATAKI

<b>Tuna tataki &amp; sesame seeds</b>	16
<b>Beef tataki &amp; truffle</b>	12

## TEMPURA

<b>Seasonal Vegetable Tempura (V)</b>	8
Selection of seasonal vegetables served with shichimi ponzo sauce	
<b>Chilli Squid Tempura</b>	9
Chilli squid, shichimi salt served w.sweet chilli sauce	
<b>Tiger Prawn Tempura</b>	11
Tiger prawns, seasoned with salt & shichimi pepper served with spicy mayo	

## SMALL DISHES

<b>Seaweed Salad (V)</b>	7
Japanese seaweed, mixed salad served with wafu dressing	
<b>Robata Grilled Chicken Skewers</b>	10
Teriyaki marinated chicken served with shichimi & sansho pepper	
<b>Robata Grilled Octopus</b>	11
Soya & green tea marinated, grilled octopus served with seaweed salad	
<b>Crispy Duck Salad</b>	13
Roasted duck & cashew nuts, fresh	

## MAINS

<b>Traditional Thai Green Curry</b>	
Traditional Thai green curry, sweet yellow corn, green beans & courgettes	
• Vegetable	13
• Chicken/Prawn	14
<b>Crispy Aromatic Duck Leg</b>	16
Roasted duck leg, pancakes, fresh spring onions & cucumber served with plum sauce	
<b>Chargrilled Chicken</b>	17
Sweet chilli & lime marinated chargrilled maize-fed chicken served with mixed leaf salad	
<b>Kimchee Lamb Cutlets</b>	20
Kimchee marinated, grilled lamb cutlets served with kimchee cabbage	
<b>Black Peppered Beef</b>	20
Wok grilled beef sirloin, asparagus & black pepper sauce	

<b>Robata Grilled Rib-eye Steak</b>	25
Robata grilled rib-eye steak, panfried shitake mushrooms & shallots served with wasabi dressing	
<b>Miso Black Cod</b>	27
Miso & mirin marinated, oven baked black cod served with pickled beetroot	
<b>XO Lobster</b>	33
Wok fried XO lobster & glass noodles	

## SIDES

<b>Jasmine Rice (V)</b>	3.5
<b>Egg Fried Rice (V)</b>	4
Stir-fried egg rice, fresh carrot, onion	
<b>Chinese Broccoli (V)</b>	6
Grilled Chinese broccoli & Moromi miso	
<b>Robata Grilled Sesame Tofu (V)</b>	6
<b>Robata Grilled Asparagus (V)</b>	8
Grilled asparagus served with teriyaki sauce	

# SUSHI MENU

## RAW BAR

<b>Salmon Carpaccio</b>	16
Truffle oil & ponzu	
<b>Tartare</b>	14
Tuna, avocado, tobiko & akai ebi	
<b>Poké Bowl</b>	16
Tuna & salmon tartare, beetroot, crisped sweet potato, avocado, edamame, cucumber, orange tobiko & sushi rice	

## SASHIMI

<b>Salmon</b>	7
<b>Tuna</b>	8
<b>Seabass</b>	7
<b>Prawns</b>	8
<b>White Tuna</b>	7
<b>Yellowtail</b>	8
<b>Selection (12)</b>	19
<b>Selection (24)</b>	32

## NIGIRI

<b>Salmon</b>	5
<b>Tuna</b>	7
<b>Scallops</b>	6
<b>Seabass</b>	6
<b>Yellowtail</b>	7
<b>Tofu (V)</b>	4
<b>Ebi</b>	5

## OSOMAKI

<b>Tekka Tuna &amp; spring onion</b>	8
<b>Sake Salmon &amp; spring onion</b>	8
<b>Kappa (V)</b>	6
Cucumber & spring onion	

## TEMAKI

<b>Salmon Avocado</b>	10
<b>Spicy Tuna</b>	10
<b>Prawn Tempura and Avocado</b>	12

## URAMAKI

<b>Dragon Ebi</b>	16
Tempura Prawn, avocado, spinach, tobiko, ikura & yuzu mayo	
<b>Kyuri</b>	16
Tuna, avocado, tobiko, spinach, tempura prawn & ikura	
<b>Salmon Abokado</b>	10
Salmon avocado	
<b>Spider</b>	12
Spider tempura crab, avocado, shiso leaf & tobiko	
<b>California</b>	12
Prawn, cucumber, avocado & tobiko	
<b>Bejitarian</b>	10
Avocado, rocket, mango, cucumber & crisped sweet potato	

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