

A REAL TASTE OF JAPAN



We are a sharing style concept, all dishes will come out as and when they are ready. We recommend 2/3 dishes per person.

Due to sourcing, some items are subject to availability. Please let your server know if you have any allergies or intolerances. We operate a no nut kitchen.

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SIGNATURE COCKTAILS

MARTINI	Cognito Espresso	10.75
	Below 42, Kahlúa, Mozart Dark Chocolate, Coffee, Toasted Frangelico Foam (V)	
	No Fox Given	10.95
	Below 42, Chambord, Raspberry Purée, Passionfruit Purée (V)	
	Yororebi	9.95
	Roku, Kwai Feh, Pineapple, Lemon, Lychee, Vanilla (VG)	
LONG	Rule of Rum	9.75
	Havana Cuban Spiced, Pampero Blanco, Pineapple, Pomegranate Liqueur, Coconut Cream (VG)	
	Lavendula	10.50
	The Dilly, Lavender Syrup, Violette Liqueur, Lemon, Pomegranate, Soda	
	Japanese Pimm's	9.00
	Pimm's, Lychee, Yuzu, Lemon & Turmeric Cordial, Pink Citrus Tonic, Mint, Strawberry (VG)	
	Foxy Lady	10.50
	Haku, Chambord, Mint, Raspberry Purée, Lychee Soda	
	No. 10	9.00
	Tanqueray, Elderflow Syrup, Kiwi, Cucumber	

BAR SNACKS

Salt & Pepper Fries	5.00
Pickles - Selction of House Pickles (VG)	3.00
Salmon Sushi Doughnut	8.00
Vegetable Sushi Doughnut	7.00
Chilli Salted Edamame	5.50
Sweet Potato Fries	4.00

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SIGNATURE COCKTAILS

COGINTO EXCLUSIVES

What's Popping 10.95
Popcorn Infused Toki, Angostura Bitters, Orange Bitters, Chocolate Bitters, Caramel Sauce (VG)

Banira Sour 9.95
Roku, Lemon, Lime, Lemongrass Cordial, Vanilla, Egg White (V)

Cognito Cooler 10.75
Grey Goose, Pomegrante, Lime, Watermelon, Toasted Coconut Syrup. Choose from: Grey Goose La Poire, Grey Goose L'Orange, or Grey Goose Le Citron

The Vixen 8.25
Cazcabel Blanco, Malibu, Guava, Lemon

Fizzes

Queen of Cognito 9.25
Prosecco, Strawberry, Rosehip & Rhubarb Cordial (V)

Chill the Fox Out 10.95
Passoa, The Lydia, Passionfruit Cordial, Lemon, Moët (VG)

Spritz with a Twist 10.75
Aperol, Umeshu Sake, Elderflower Syrup, Yuzu Sake, Prosecco, Soda (V)

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SHOTS

Rhubarb & Custard	4.50
Mozart White Chocolate, Vanilla Cream, Peach Liqueur, Rhubarb & Rosehip Cordial	
Lemon Sherbert	4.50
Limoncello, Cointreau, Apple Juice	
Jäger Bomb	5.00
Jägermeister, Red Bull	
Fox Bomb	4.75
Stoli Vanilla, Disaronno, Apple Juice, Lime Cordial, Red Bull	
Pumpkin Spice	4.75
Pin Gin Mixed Spice, Mozart Pumpkin Spiced	
Baby Guinness	4.00
Kahlúa, Baileys	

NON-ALCOHOLIC COCKTAILS

For Fox Sake	5.25
Apple, Lemon, Strawberry, Cucumber	
Tell No Tails	5.25
Passionfruit, Lime, Orange, Demerara	
Holy-Fox	5.25
Lychee, Pomegranate, Raspberry, Lemon	
Virgin Mary	5.25
Tomato, Worcestershire Sauce, Honey, Lemon, Seasonings.	
Zero Fox	5.25
Vanilla, Lemon, Strawberry, Kiwi, Elderflower Syrup	

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SPIRITS

VODKA	Below 42, 40%	3.95	
	Stoli Vanilla, 40%	3.95	
	Thunder Toffee Vodka, 29.9%	4.25	
	Belvedere, 40%	4.75	
	Haku, 40%	4.95	
	Grey Goose, 40%	5.25	
	Grey Goose Le Citron, 40%	5.25	
	Grey Goose L'Orange, 40%	5.25	
	Grey Goose La Poire, 40%	5.25	
	Stoli Elit, 40%	5.50	
	Nikka Coffey, 40%	6.75	
	GIN	Tanqueray, 40%	3.95
		Pin Gin London Dry, 40%	4.00
Pin Gin Premium Pink, 40%		4.00	
Pin Gin Mixed Spice, 40%		4.00	
Whitley Neil Rhubarb & Ginger, 43%		4.25	
Hayman's Old Tom, 41.4%		4.50	
Sloe Gin, 33.8%		4.75	
Roku, 43%		4.75	
Boë Violet, 41.5%		4.95	
Hendrick's, 41.4%		5.00	
The Dilly, 40%		5.00	
The Lydia, 40%		5.00	
Lincoln Hibiscus & Elderberry, 40%		5.00	
Tanqueray 10, 47.3%		5.25	
Gin Mare, 42.7%		5.50	
Lincoln Cask Aged, 42%		5.50	
Tyler's Toast Gin, 40%		5.50	
Lincoln Navy Gin, 57%		5.75	
Oxley, 47%		6.25	
Etsu, 43%		6.75	
Nikka Coffey, 47%		7.25	
Monkey 47, 47%		7.50	
Zeiver, 47%		7.50	
Sakurao Limited Edition, 47%		13.50	

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SPIRITS

RUM	Pampero Blanco, 37.5%	3.95
	Sagatiba Cachaca, 38%	4.25
	Skipper Rum, 40%	4.25
	Havana Cuban Spiced, 35%	4.25
	Goslings, 40%	4.50
	Rum Cat, 40%	5.00
	Diplomatico Reserva Exclusiva, 40%	5.50
	Tokyo Nights, 40%	6.25
	Banks 5YO, 43%	6.75
	Banks 7YO, 43%	8.50
	Teeda 5YO, 40%	11.00
	Zacapa XO, 40%	15.75
	COGNAC	Courvoisier VS, 40%
Baron de Sigognac VS, 40%		5.25
Seven Tails XO, 41.8%		5.25
Remy Martin VSOP, 40%		5.75
Remy Martin XO, 40%		18.95
TEQUILA	Cazcabel Blanco, 38%	4.00
	Cazcabel Reposado, 38%	4.50
	Don Julio Blanco, 38%	5.75
	Don Julio Reposado, 38%	6.25
	Don Julio Anejo, 38%	6.75
	Patron Silver, 40%	6.95
	Patron Reposado, 40%	9.25
	Patron Anejo, 40%	9.75
	Gran Patron Piedra Extra Anejo, 40%	27.50
MEZCAL	Del Maguey Vida, 42%	6.25
PISCO	Capel Moai Reservado, 40%	5.25

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WHISKEY

AMERICAN WHISKEY	Jack Daniel's, 40%	4.00
	Maker's Mark, 45%	4.50
	Bulleit Bourbon, 45%	4.75
	Woodford Reserve, 43.2%	4.95
	Bulleit Rye, 45%	5.25
	Angel's Envy, 43.3%	8.25
JAPANESE WHISKEY	Toki, 43%	5.00
	The Chita, 43%	6.75
	Nikka From The Barrel, 51.4%	7.50
	Hibiki Harmony, 43%	9.75
	Yamazaki 12YO, 43%	15.00
IRISH WHISKEY	Jameson, 40%	4.00
	Roe & Co, 45%	6.00
BLENDED SCOTCH	Chivas 12YO, 40%	4.25
SINGLE MALT	Glenfiddich 12YO, 40%	4.95
	Talisker 10YO, 45.8%	5.75
	Oban 14YO, 43%	10.50

BEER

DRAFT	Cognito Lager, 4%	5.25
	Asahi, 5.2%	5.95
	East Coast IPA, 4%	4.75
	Guinness, 4.1%	5.75
	Aspalls, 5.5%	5.75
BOTTLED	Peroni, 5.1%	4.75
	Lucky Buddha, 4.8%	5.00
	Peroni Libera, 0%	3.50
	Old Mout, 4%	5.50

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LIQUEURS

Archers, 18%	3.50
Baileys, 17%	4.75
Benedictine, 40%	4.75
Cointreau, 40%	4.25
Cafe Patrón, 35%	5.50
Drambuie, 40%	4.50
Disaronno, 28%	3.75
Frangelico, 20%	3.75
Fernet Branca, 39%	3.75
Green Chartreuse, 55%	5.50
Jägermeister, 35%	3.75
Kahlúa, 16%	4.00
Kwai Feh, 20%	4.50
Luxardo Sambuca, 38%	3.50
Limoncello, 27%	3.50
Mozart White Chocolate & Vanilla Cream, 15%	4.00
Mozart Chocolate Gold, 17%	4.00
Mozart Dark Chocolate, 17%	4.00
Mozart Pumpkin Spice, 17%	4.25
Mozart Strawberry, 17%	4.25
Malibu, 21%	3.50
Midori, 20%	4.00
Tia Maria Matcha Cream, 17%	4.00
Passoa, 17%	3.75
Tequila Rose, 15%	4.00

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WINE BY THE GLASS

WHITE 175ml	The Old Gum Tree, Chardonnay	5.50
	Australia, 12.5%	
	Crescendo, Pinot Grigio	6.25
	Italy, 12.5% (VG)	
	Balade Romantique, Sauvignon Blanc	7.00
France, 11.5%		
	Winzer Krems, Gruner Veltliner	7.00
	Austria, 12.5%	
	Bienbebido Pulpo, Albariño Vintae	7.75
	Spain, 12.5%	
RED 175ml	The Old Gum Tree, Shiraz	5.50
	Australia, 13.5%	
	Conde De Castile Joven, Rioja	6.50
	Spain, 13.5% (VG)	
	Beaute du Sud, Malbec	6.75
	South of France, 13% (VG)	
	Casa Del Capo, Chianti	6.75
Tuscany, Italy, 14%		
	Lua Nova, Lisboa Red	7.25
	Portugal, 13.5% (VG)	
	Felicette, Grenache Noir	7.50
	Languedoc, France, 13.5%	
ROSÉ 175ml	Bel Canto, Pinot Grigio Rose	5.50
	Italy, 12% (VG)	
	Crescendo, White Zinfandel (VG)	6.00
	Italy, 12% (VG)	
	Cappellina, Sangiovese Rosato	7.50
	Tuscany, Italy, 13%	

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WINE BY THE GLASS

SPARKLING 125ml	Apericena, Prosecco Italy, 11% (V)	7.50
	Nyetimber, Brut Hampshire, England, 12%	10.50
CHAMPAGNE 125ml	Moët Brut France, 12%	13.00
	Moët Rosé France, 12%	16.00
SAKE 50ml	Choya Sake Japan, 13.5%	4.50
	Umeshu Plum Sake Japan, 14%	6.75
	Momo Peach Sake Japan, 12.5%	7.00
	Junmai Sparkling Sake Japan, 7%	8.00
	Ile Four Yuzu Sake Japan, 10.5%	8.75

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WINE BY THE BOTTLE

WHITE 750ml	The Old Gum Tree, Chardonnay	21.95
	Australia, 12.5%	
	Crescendo, Pinot Grigio	23.95
	Italy, 12.5% (VG)	
	Balade Romantique, Sauvignon Blanc	26.95
	France, 11.5%	
	Winzer Krems, Gruner Veltliner	28.95
	Austria, 12.5%	
Bienbebido Pulpo, Albariño Vintae	30.95	
Spain, 12.5%		
Kokako, Sauvignon Blanc	34.95	
New Zealand, 12.5%		
Lagar de Bouza, Albariño	36.95	
Spain, 12.5% (VG)		
I'Onicale, Chablis	41.95	
Burgundy, France, 12%		
RED 750ml	The Old Gum Tree, Shiraz	21.95
	Australia, 13.5%	
	Conde De Castile Joven, Rioja	24.95
	Spain, 13.5% (VG)	
	Beaute du Sud, Malbec	25.95
	South of France, 13% (VG)	
	Casa Del Capo, Chianti	26.95
	Tuscany, Italy, 14%	
Lua Nova, Lisboa Red	26.95	
Portugal, 13.5% (VG)		
Felicette, Grenache Noir	29.95	
Languedoc, France, 13.5%		
Quid Pro Quo, Malbec	29.95	
Austria, 13.5%		
Tenuta Cappellina Dianne, Chianti	39.95	
Tuscany, Italy, 14%		

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WINE BY THE BOTTLE

ROSE 750ml	Bel Canto, Pinot Grigio Rose	21.95
	Italy, 12% (VG)	
	Crescendo, White Zinfandel (VG)	22.95
	Italy, 12% (VG)	
	Cappellina, Sangiovese Rosato	29.95
	Tuscany, Italy, 13%	
SPARKLING 750ml	Nicolas Rouzet, Coteaux d'Aix Provence	21.95
	Provence, France, 12.5%	
	Whispering Angel, Provence	49.95
	Provence, France, 13.5%	
	Whispering Angel 150cl, Provence	100.00
	Provence, France, 13.5%	
CHAMPAGNE 750ml	Apericena, Prosecco (V)	33.00
	Italy, 11%	
	Nyetimber, Brut	60.00
	Hampshire, England, 12%	
	Moët Brut	70.00
	France, 12%	
	Ruinart Blanc de Blancs	135.00
	France, 12.5%	
	Dom Pérignon	250.00
France, 12.5%		
Louis Roederer Cristal	350.00	
France, 12%		
Krug	375.00	
France, 12.5%		
Armand de Brignac	495.00	
France, 12.5%		

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SAKE BY THE BOTTLE

Choya (720ml) Japan, 13.5%	55.00
Kanpai Kumo (380ml) England, 15%	57.50
Umeshu Plum (500ml) Japan, 14%	67.50
Junmai Sparkling (300ml) Japan, 7%	48.00
Momo Peach (500ml) Japan, 12.5%	70.00
Ile Four Yuzu (500ml) Japan, 12.5%	87.50
Kita No Homare Gold Flake (720ml) France, 16%	150.00

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SOFTS

BOTTLED	Artisan London Tonic	2.50
	Artisan Skinny Tonic	2.50
	Artisan Soda	2.50
	Artisan Amalfi Lime	2.75
	Artisan Pink Citrus Tonic	2.75
	Artisan Violet Blossom Tonic	2.75
	Artisan Fiery Ginger Beer	3.00
	Artisan Yuzu Tokyo Tonic	3.00
	Diet Coke	2.50
	Coke	2.50
	Fever-Tree Lemonade	2.50
	Still Water	3.95
	Sparkling Water	3.95
JUICES	Cloudy Apple	2.50
	Orange	2.50
	Pineapple	2.50
	Lychee	2.50
	Pomegranate	2.50
	Tomato	2.50
	Cranberry	2.50
	Guava	2.50

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HOT DRINKS

COFFEE	Espresso	3.00
	Double Espresso	3.50
	Americano	3.25
	Cappuccino	3.75
	Latte	3.75
	Mocha	4.00
	Caffè Macchiato	3.25
	Matcha Latte	4.00

TEA	English Breakfast	3.00
	Japan Benifuuki Green Tea	3.50
	Earl Grey Blue Flower	3.50
	Redbush Vanilla	3.50
	Jasmine Dragon Phoenix Pearls	3.50
	Japan Benifuuki (Black Tea)	3.00
	Feng Shui Wellness Blend	3.50
	Matcha Ceremonial Tea	3.50

Hot Chocolate 3.75

ALCOHOLIC HOT DRINKS	White Chocolate Mocha, 15%	6.50
	Pumpkin Spiced Latte, 17%	6.50
	Baileys Hot Chocolate / Hazelnut Cream, 17%	6.50
	Hot Toddy	8.95
	Irish Coffee	9.50

