

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.

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



SMALL DISHES

Chestnut Onigiri (GF) (VG) <i>Rice, Miso Sauce</i>	6.00
Corn Ribs (GF) (VG) <i>Soy Chilli Glaze, Mushroom Ketchup</i>	6.50
Karaage <i>Fried Chicken, Sake and Wakame Glaze</i>	8.50
Squab Skewers <i>Leek, Cherry Teriyaki</i>	8.50
Crispy Pork Belly (GF) <i>Pak Choi, Spiced Apple, Caramel Sauce</i>	8.50
Carved Duck (GF) <i>Persimmon, Diakon Salad, Plum and Hoisin Gel</i>	9.00
King Scallops (GF) <i>Rice Cracker, Samphire, Spinach, Miso Dressing</i>	10.00
Fried Calamari <i>Lime, Wasabi Mayo</i>	10.00
Karê (GF) <i>Mackerel, Sweet Potato Curry</i>	10.00
Salmon Tacos / Tuna Tacos <i>Avocado Purée, Truffle Ponzu</i>	10.50 / 11.50
XO Beef Tataki <i>Crispy Noodle Nest, Charred Silverskin, Shisho</i>	10.75

BAO BUNS

Crab (One Bao) <i>Tempura Soft Shell Crab, Bang Bang Sauce</i>	8.00
Kimchi (VG) <i>Lime, Pineapple Salsa</i>	7.50
Spicy Chicken <i>Karaage, Pickles, Hottososu</i>	9.00
Crispy Duck <i>Cucumber, Spring Onion, Sticky Tomato Sauce</i>	9.50

Due to sourcing from fresh and local suppliers, 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 DISHES

Yaki Udon Noodles (VG) <i>Sugar Snap Peas, Carrot</i> <i>Add Tofu 4.00</i> <i>Add Chicken 4.00</i> <i>Add Crispy Duck 6.00</i> <i>Add Fillet of Beef 8.00</i>	12.50
Miso Butter Chicken Donburi (GF) <i>Rice, Pak Choi, Enoki Mushrooms</i>	15.00
Ginger and Wasabi Sole (GF) <i>Fondant Diakon</i>	17.00
Nikujaga (GF) <i>Fillet of Beef, Fishcakes, Enoki Mushrooms, Broth</i>	21.00

TEMPURA & GYOZAS

Vegetable Tempura Bouquette (VG)	6.00
Vegetable Gyoza (VG)	6.50
Pork Gyoza	8.00
Prawn Gyoza <i>Chilli Jam</i>	8.50
Fillet of Beef Gyoza <i>Peppercorn Sauce, Straw Fries</i>	11.00

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DESSERTS

Sorbet (VG) <i>Lemon, Raspberry, Passionfruit & Mango</i>	2.00 Per Scoop
Yuzu Posset <i>Lavender Shortbread</i>	6.50
Sticky Toffee Pudding <i>Ginger Ice Cream, Miso Caramel Sauce</i>	6.50
Cog Kat (GF) <i>White Chocolate and Cranberry, Dark Chocolate and Juniper</i>	6.75
Nashi (GF) (VG) <i>Pear: Gel, Sorbet, Jelly, Crisp Leather, Foam, Caviar, Compressed.</i>	6.75
Mochi (VG Available on Request) <i>Ask for our flavour selection</i>	2.50 Per Mochi
White Chcolate and Matcha Pavé (GF) <i>Vanilla Ice Cream, Persimmon Sauce</i>	6.75

TEA & COFFEE

English Breakfast Tea	3.00
Japan Benifuuki Black Tea	3.00
Japan Benifuuki Green Tea	3.50
Earl Grey Blue Flower Tea	3.50
Redbush Vanilla Tea	3.50
Jasmine Dragon Phoenix Pearls Tea	3.50
Feng Shui Wellness Blend Tea	3.50
Matcha Ceremonial Tea	3.50
Espresso	3.00
Double Espresso	3.50
Americano	3.25
Cappuccino	3.75
Latte	3.75
Mocha	4.00
Caffè Macchiato	2.25
White Chocolate Mocha (15% ABV)	6.50
Pumpkin Spiced Latte (17% ABV)	6.50
Baileys Hot Chocolate / Hazelnut Cream (17% ABV)	6.50
Hot Toddy	8.95
Irish Coffee	9.50

