

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.

(VG) = Vegan
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SIGNATURE COCKTAILS

| | | |
|---------|--|--------------|
| MARTINI | Cognito Espresso (Nuts) | 10.75 |
| | Seven Tails XO, Vanilla & Coffee Liqueur, Vanilla Pistachio & White Chocolate Foam | |
| | No Fox Given | 10.95 |
| | Below 42, Chambord, Raspberry Purée, Passionfruit Purée | |
| | Pisco Fever | 8.25 |
| | ABA Pisco, Chardonnay, Lemon, Pear | |
| | Get Figgy with It | 10.50 |
| | Apple Infused Nikka Days, Fig Liqueur, Cinnamon, Japanese Bitters, Orange Bitters | |
| 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) | |

BAR SNACKS

| | | |
|---------|---|--------------|
| Savoury | Salt & Pepper Fries (VG) | 5.00 |
| | Pickles - Selction of House Pickles (VG) | 3.00 |
| | Chilli Salted Edamame (VG) | 5.50 |
| | Karaage | 8.50 |
| | Fried Calamari | 10.00 |
| Sweet | Mochi (Ask For Flavours) | 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, 40% | 8.95 |
| | Irish Coffee, 40% | 9.50 |
| | Hot Buttered Rum, 40% | 8.50 |

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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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SIGNATURE COCKTAILS

COGINTO
EXCLUSIVES

| | |
|--|--------------|
| Suntory's Sweet Shop | 9.50 |
| Roku, Galliano, Rhubarb Liqueur, Custard, Lemon | |
| Call Me Old Fashioned | 9.25 |
| Orange Infused Goslings, Plum, Angostura Bitters, Orange Bitters, Plum Bitters | |
| Cognito Cooler - Winter Edition (Nuts) | 10.75 |
| Grey Goose, Peach Liqueur, Lime, Cranberry, Rosemary, Orgeat, Pomegranate | |
| Choose from: Grey Goose La Poire, Grey Goose L'Orange, or Grey Goose Le Citron | |
| Apple Pie + Custard | 9.50 |
| Apple & Vanilla Infused Below 42, Apple, Lemon, Cinnamon, Custard Foam | |
| Sake Sour | 10.75 |
| Yuzu Sake, Blood Orange and Spiced Goji Berry Soda, Lemon, Egg White | |
| Foxito | 8.95 |
| Malibu, Cointreau, Persimmon, Lime | |

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SHOTS

| | |
|---|-------------|
| Rhubarb & Custard | 4.50 |
| White Chocolate & Vanilla Cream Mozart, Peach Liqueur, Rhubarb & Rosehip Cordial | |
| Lemon Sherbert | 4.50 |
| Limoncello, Cointreau, Apple Juice | |
| Jäger Bomb | 5.00 |
| Jägermeister, Red Bull | |
| After Eight | 4.50 |
| Fernet Branca, Mozart Dark Chocolate Liqueur, Eucalyptus, Vanilla | |
| Pumpkin Spice | 4.75 |
| Pin Gin Mixed Spice, Pumpkin Spiced Mozart | |
| Baby Guinness | 4.00 |
| Kahlúa, Baileys | |

NON-ALCOHOLIC COCKTAILS

| | |
|---|-------------|
| Yuzu Lemonade | 5.50 |
| Yuzu, Soda, Lemon | |
| Tell No Tails | 5.50 |
| Passionfruit, Lime, Orange, Demerara | |
| Holy-Fox | 5.50 |
| Lychee, Pomegranate, Raspberry, Lemon | |
| Virgin Mary | 5.50 |
| Tomato, Worcestershire Sauce, Honey, Lemon, Seasonings | |

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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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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% | |
| | Whispering Angel, Provence | 49.95 |
| | Provence, France, 13.5% | |
| | Whispering Angel 150cl, Provence | 100.00 |
| | Provence, France, 13.5% | |
| SPARKLING 750ml | Apericena, Prosecco (V) | 33.00 |
| | Italy, 11% | |
| | Nyetimber, Brut | 60.00 |
| | Hampshire, England, 12% | |
| CHAMPAGNE BRUT 750ml | 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% | |
| | Armand de Brignac | 495.00 |
| | France, 12.5% | |
| CHAMPAGNE ROSE 750ml | Moët Rosé | 85.00 |
| | France, 12% | |
| | Laurent-Perrier Cuvée Rosé | 95.00 |
| | France, 12% | |
| | Laurent-Perrier Cuvée Rosé 1.5 | 185.00 |
| | France, 12% | |

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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 |
| | Brokers Pink Gin, 40% | 4.25 |
| | Pin Gin London Dry, 40% | 4.25 |
| | Pin Gin Mixed Spice, 40% | 4.25 |
| | 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 |
| | 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 |
| | 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 |
| | Havana Cuban Spiced, 35% | 4.25 |
| | Goslings, 40% | 4.50 |
| | Bacardi 8YO, 40% | 4.75 |
| | 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% | 4.50 |
| | 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 | ABA Pisco, 40% | 3.95 |
| | Capel Moai Reservado, 40% | 5.25 |

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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% | |
| | 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) | | |
| l'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% | | |
| Tenuta Cappellina Dianne, Chianti | 39.95 | |
| Tuscany, Italy, 14% | | |

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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 |
| 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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WHISKEY

| | | |
|---------------------|------------------------------|-------|
| AMERICAN WHISKEY | 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 |
| | Single Malt Yoichi, 45% | 8.75 |
| | Hibiki Harmony, 43% | 9.75 |
| | Yamazaki 12YO, 43% | 15.00 |
| | The Nikka, 43% | 16.00 |
| IRISH WHISKEY | Jameson, 40% | 4.00 |
| | Roe & Co, 45% | 6.00 |
| 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 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 |
| 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% | |
| | 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% | |

