

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.

Instagram: [cognito.uk](#)

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(VG) = Vegan
(V) = Vegetarian
(GF) = Gluten Free
We run a nut free kitchen



SMALL DISHERS

Goma Mushroom Stew (GF) (V)	6.50
<i>Wild Mushrooms, Egg, Crispy Shallots</i>	
Fried Oysters (GF)	4.00 each
<i>Kimchi Purée, Lime and Ginger Mayo</i>	
Seared Bonito (RAW) (GF)	9.25
<i>Tuna, Negi Oil, Sesame Sauce</i>	
Beetroot and Whipped Tofu (VG)	6.75
<i>Radish, Savoury Granola</i>	
Crispy Pork Belly (GF)	9.25
<i>Pak Choi, Caramel Sauce</i>	
Prawn Tempura	9.25
<i>Wasabi Glaze, Teriyaki Mayo</i>	
Salmon Nori Tacos (RAW) (GF)	8.50
<i>Truffle Ponzu, Yuzu Radish</i>	
Tuna Nori Tacos (RAW) (GF)	9.50
<i>Truffle Ponzu, Yuzu Radish</i>	
Fried Calamari (GF)	10.00
<i>Lime, Wasabi Mayo</i>	
Chicken Wings (GF)	9.25
<i>Chilli, Spring Onion, Tebasaki Sauce</i>	
King Scallops (GF)	11.00
<i>Cucumber Caviar, Smoked Roe, Yuzu, Scallop Emulsion</i>	

GRILL

Chicken Yakitori Skewers (GF)	8.75
<i>Teriyaki Mayo</i>	
Salmon Yakitori Skewers (GF)	9.75
<i>Teriyaki Sauce</i>	
Ribeye Skewers (Gyu Kushi) (GF)	10.75,
<i>Oyster Emulsion, Worcestershire Teriyaki</i>	

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LARGE DISHES

Yaki Udon Noodles (VG)	12.50
<i>Mixed Seasonal Vegetables</i>	
<i>Add Tofu (VG) 4.00</i>	
<i>Add Chicken 4.00</i>	
<i>Add Crispy Duck 6.00</i>	
<i>Add Ribeye 8.00</i>	
Cognito Chicken	18.00
<i>Chicken 6 ways: Karaage, Panko, Tebasaki, Yakitori, Koji, Pâté</i>	
Red Mullet (GF)	18.00
<i>Nori Courgette, Sea Vegetables, Miso and Cauliflower Purée</i>	
Carved Ribeye Steak (250g) (GF)	28.00
<i>Smoked Roe, Miso Shallot Chutney, Furikake</i>	

GYOZAS

Vegetable Gyoza (VG)	7.00
<i>Goma</i>	
Chicken Gyoza	9.00
<i>Pickled Cucumber, Tebasaki Sauce</i>	
Scallop Gyoza	10.50
<i>Pickled Apple, Ponzu</i>	

BAO BUNS

Crab (One Bao)	8.50
<i>Tempura Soft Shell Crab, Sea Vegetable, Lemon Sauce</i>	
Nori Courgette Bao (VG)	8.00
<i>Sea Vegetables, Tartare</i>	
Pulled Pork	9.00
<i>Apple, Spring Onion, Miso Glaze</i>	
Crispy Duck	10.00
<i>Cucumber, Spring Onion, Chilli Honey</i>	

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DESSERTS

Sorbet (GF) (VG)	2.50 Per Scoop
<i>Lemon, Raspberry, Passionfruit & Mango</i>	
Coconut Rice Pudding (GF) (VG)	6.50
<i>Nori, Lemon Syrup</i>	
Sticky Toffee Pudding	6.75
<i>Miso Caramel Sauce, Ginger Ice Cream</i>	
Ice Cream Cake	6.75
<i>Burnt White Chocolate, Shitake Biscuit, Coffee Mirin</i>	
White Chocolate and Matcha Fondant	7.00
<i>Seasonal Fruit, Vanilla Ice Cream</i>	
Ube Crème Brûlée (GF)	7.50
<i>Mung Bean Praline, Seasonal Fruit</i>	
Mochi (VG Available on Request)	3.00 Per Mochi
<i>Ask for our flavour selection</i>	
Cognito Tasting Platter	£27.00
<i>Indulge in a selection of our desserts (Serves 2-3)</i>	

FLIGHT BOARD

In the drinking world, flight boards refer to a wooden paddle that has a selection of varied drinks on it. Each drink is usually only a portion of a standard drink, so the drinker can taste a range of drinks rather than buying an individual larger cocktail.

Passion Fruit Martini	17.00
<i>Four flavours in one place</i>	
Espresso Martini	17.00
<i>Four flavours in one place</i>	

COFFEE

Espresso	3.00
Double Espresso	3.50
Americano	3.25
Cappuccino	3.75
Latte	3.75
Mocha	4.00
Caffè Macchiato	3.25
White Chocolate Mocha	6.50
Irish Coffee	9.50