GROUP BOOKING MENUS

8 PERSONS+

SHARING MENU OPTION A

PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY. ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE AS AND WHEN THEY'RE READY IN WAVES.

£26.00PP

Chilli Salted Edamame

California Roll (GF)
Crabstick, Avocado, Cucumber, Tobiko

Salmon Uramaki (GF)
Kombucha, Parsnip

Cucumber Maki (Vg) (GF)

Yakitori Chicken Skewers (GF)
Teriyaki Mayo

Pork Belly (GF)
Pak Choi, Caramel Sauce

Crispy Duck Bao
Chilli Honey, Cucumber

Yaki Udon Noodles (Vg)
Mixed Vegetables

Mochi OR Mini Sticky Toffee Pudding

SHARING MENU OPTION B

PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY. ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE AS AND WHEN THEY'RE READY IN WAVES.

£36.00PP

Chilli Salted Edamame

Beef Tataki Uramaki(GF)
Asian Slaw, Oyster Emulsion

Salmon Uramaki (GF)
Kombucha, Parsnip

Nigiri Mixed Platter (GF)

Fried Calamari
Lime, Wasabi Mayo

Pork Belly (GF)
Pak Choi, Caramel Sauce

Chicken Gyoza
Lemon, Tebasaki

Pulled Pork Bao
Miso Glaze, Apple

Yaki Udon Noodles with Duck
Mixed Vegetables

Mochi OR Mini Sticky Toffee Pudding

SHARING MENU OPTION C

PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY. ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE AS AND WHEN THEY'RE READY IN WAVES.

£46.00PP

Chilli Salted Edamame

Dragon Roll (GF upon request)
Tempura Prawn, Avocado, Teriyaki Sauce, Wasabi Mayo

Salmon Uramaki (GF)
Kombucha, Parsnip

Nigiri Mixed Platter (GF)

Fried Calamari
Lime, Wasabi Mayo

Pork Belly (GF)
Pak Choi, Caramel Sauce

Chicken Gyoza
Lemon, Tebasaki

Pulled Pork Bao
Miso Glaze, Apple

Carved Ribeye Steak
MisoShallot Chutney

Cognito Dessert Tasting Platter

SHARING MENU
OPTION D (VEGAN)

PLEASE SELECT ONE MENU FOR YOUR WHOLE PARTY. ALL MENUS ARE SERVED SHARING STYLE, WITH ALL DISHES BEING SERVED IN THE MIDDLE OF THE TABLE AS AND WHEN THEY'RE READY IN WAVES.

£23.50PP

Chilli Salted Edamame

Vegetable Uramaki (GF upon request)
Carrot, Avocado, Teriyaki

Cucumber Maki (Vg) (GF)

Beetroot and Whipped Tofu (GF)
Radish, Savoury Granola

Vegetable Tempura (GF upon request)

Courgetti Nori Bao
Sea Vegetables, Tartare Sauce

Yaki Udon Noodles (Vg)
Mixed Vegetables, Carrot

Vegan Mochi or Coconut and Nori Rice Pudding