


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

 - COGNITO RECOMMENDS

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



APPETISERS


Dressed Oysters 1 / 3 / 6 <i>Fried, Kombu Pesto</i> <i>Raw, Yuzu Kosho Mignonette</i>	4.00 / 10.50 / 18.00
Chicken Karaage <i>Yum Yum Mayonnaise</i>	8.75
Salmon Ichimi Tacos / Tuna Ichimi Tacos (Raw) <i>Seasoned Rice, Avocado Purée, Truffle Ponzu</i>	8.75 / 9.75
XO Prawn Toast <i>Gochujang Marie 'roe', Katsuobushi</i>	7.00
Nori Nachos <i>Edamame Guacamole, Wasabi Crème Fraîche (V)</i>	6.00

SMALL DISHES

 Agedashi Tofu (VG) (GF) <i>Spring Onion, Mooli, Dashi Broth</i>	7.50
Chilli Prawn Slider <i>Brioche Bun, Tom Yum, Asian Slaw</i>	10.75
 Cauliflower Wings (VG) <i>Korean Hot Sauce, Ranch Dressing</i>	8.50
Beetroot and Whipped Tofu (GF) (VG) <i>White Peach Gel, Wasabi</i>	7.00
 Crispy Pork Belly (GF) <i>Pak Choi, Caramel and Miso Glaze</i>	10.50
Prawn Tempura <i>Maple Gochujang, Spicy Mayo</i>	9.75
Fried Calamari (GF) <i>Lime, Wasabi Mayo</i>	10.25
King Scallops (GF) <i>Katsu Cauliflower Purée, Coriander Oil</i>	13.00
 Beef Tataki (Raw) <i>Truffle Rice Ice Cream, Whiskey Ponzu, Toasted Rice</i>	13.00
Takoyaki <i>Octopus, Kewpie, Katsuobushi</i>	10.00

A discretionary service charge of 8.5% will be added to your bill. We appreciate your support and hope you enjoy your experience with us!

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GRILL

Chicken Skewers (GF) <i>Sancho Pepper, Yuzu</i>	8.75
Salmon Skewers (GF) <i>Teriyaki</i>	9.75
Octopus Skewers (GF) <i>Spicy Miso</i>	9.75
Sirloin Skewers (GF) <i>Onion Koji, Black Garlic, Yum Yum</i>	10.75

GYOZAS STEAMED / FRIED

Vegetable (VG) <i>Edamame, Burnt Citrus Ponzu, Shiso</i>	7.75
Pork <i>Apple, Miso</i>	9.00
 Prawn <i>Tom Yum, Nam Jim</i>	10.50

LARGE DISHES

Yaki Udon Noodles (VG) <i>Mixed Seasonal Vegetables</i> <i>Add Tofu 4.00</i> <i>Add Chicken 4.00</i> <i>Add Prawn 5.00</i> <i>Add Crispy Duck 6.00</i> <i>Add Sirloin 8.00</i>	12.50
Hot and Sour Dashi Ramen (VG on request) <i>Toban Djan, Pak Choi, Beansprouts, Tea Stained Egg</i> <i>Add Tofu 4.00</i> <i>Add Chicken 4.00</i> <i>Add Prawn 5.00</i> <i>Add Crispy Duck 6.00</i> <i>Add Sirloin 8.00</i>	10.00
Cognito Katsu Chicken <i>Koji Chicken Breast, Rice, Pickles, Katsu Jus</i>	18.00
 Octopus (GF on request) <i>Romesco, Padron, Yuzu, Pork Panko, Thai Basil</i>	18.50
Carved Sirloin Steak (250g) (GF) <i>Phrik Nam Pla, Crispy Vermicelli</i>	28.00

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 nut free kitchen.

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BAO BUNS

 Crab (One Bao)	8.75
<i>Tempura Soft Shell Crab, XO Curry</i>	
Pulled Mushroom (VG)	9.25
<i>Wild Mushrooms, Sticky Korean Sauce</i>	
Short-Rib Beef	9.75
<i>Crispy Onion, Mustard Leaf</i>	
Crispy Duck	10.00
<i>Cucumber, Spring Onion, Black Cherry Hoi Sin</i>	

SIDES

Assortment of Pickles (VG) (GF)	3.50
Kimchi (VG) (GF)	3.50
Rice (VG) (GF)	4.50
Spicy Sesame Cucumber (VG) (GF)	5.00
Edamame (<i>Toban Djan or Garlic, Ginger, Sesame</i>) (VG)	5.00
Salt and Pepper Fries (VG) (GF)	5.00
Miso Soup (VG) (GF)	5.00
Goma Greens (VG) (GF)	6.00
Tempura Vegetables (VG)	6.00
Padron Peppers - <i>Kombu Salt</i> (VG) (GF)	6.00

SAUCES

Wasabi Mayo (V) (GF)	3.50
Sriracha Mayo (V) (GF)	3.50
Teriyaki Mayo (V) (GF)	4.50
Black Garlic Mayo (V) (GF)	4.00
Yum Yum Mayo (GF)	4.00

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DESSERTS

Sorbet (GF) (VG) <i>Raspberry, Passionfruit & Mango</i>	2.50 Per Scoop
Rich Dark Chocolate Brownie <i>Vanilla Ice Cream, Fresh Berries</i>	7.50
Ube and Coffee Ice Cream Cake (GF) <i>Kahlua, White Chocolate Crumb</i>	7.50
Sticky Toffee Pudding <i>Vanilla Ice Cream, Miso Caramel</i>	7.50
🍷 Apple Gyoza (Fried) <i>Crumble, Miso Caramel</i>	7.50
White Peach Crème Brûlée (GF) <i>Matcha Nitro Sponge, Caramelised White Chocolate</i>	7.75
Mochi (VG Available on Request) <i>Ask for our flavour selection</i>	3.00 Per Mochi
Omakase Tasting Platter <i>Indulge in a chef's selection of our Desserts, Ice Cream and Sorbet (Serves 2-3)</i>	27.00

LIQUID DESSERTS

Espresso Martini <i>42 Below, Kahlua, Espresso, Vanilla</i>	9.95
Cherry Bakewell <i>Disaronno, Cherry Maraschino, Orgeat, Cranberry, Lemon</i>	9.95
Irish Coffee <i>Jamesons, Coffee, Demerara, Cream</i>	9.50
Brandy Alexander <i>Hennessy, White Chocolate Mozart, Dark Chocolate Mozart, Nutmeg, Double Cream</i>	10.50
White Russian <i>42 Below, Kahlua, Double Cream</i>	9.95

DESSERT WINE 50ML

Orange Muscat (15%) <i>California, USA</i>	5.00
Royal Tokaji (11%) <i>Hungary</i>	7.50