


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

Tipsy Oysters 1 / 3 / 6 (GF) Gin, Vermouth, Olive Brine, Samphire	4.00 / 10.50 / 18.00
Fried Oysters 1 / 3 / 6 Buffalo Sauce, Ranch Dressing.	4.00 / 10.50 / 18.00
Chicken Karaage Sriracha, Lime Zest	8.75
Seabass Miang (GF) Betal Leaf, Galangal Caramel	6.00
Edamame (GF) (Vg) Chili Salt or Garlic, Ginger + Sesame	5.00

SMALL DISHES

 Grilled Aubergine (VG) (GF on request) Puffed Noodles, Apricot, Smoked Miso	8.75
Chilli Prawn Slider Brioche Bun, Tom Yum, Asian Slaw	11.00
Wagyu Slider Karashi, Shallot Chutney	10.75
Sesame Miso Hummus (VG) Sumac, Nori Crisps, Toasted Sunflower Seeds, Thai basil oil.	8.00
 Crispy Pork Belly (GF) Mooli + Apple remoulade, Togorashi	10.50
 Salmon Tacos / Tuna Tacos (Raw) Seasoned Rice, Avocado, Truffle Ponzu	8.75 / 9.75
Prawn Tempura Katifi, Aji Panca	10.75
Fried Calamari (GF) Lime, Wasabi Mayo	10.25
King Scallops (GF) Papaya salad, Soy Lime Dressing.	14.00
Lobster Hash Browns Thai Red Curry	12.00

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

Yakitori Chicken Skewers (GF) Sweet Soy Based Tare Sauce	9.00
Salmon (GF) Teriyaki	9.75
 Ebi Kushiyaki Skewers (GF) Grilled Prawn	10.25
Ribeye Skewers (GF) Caramalised Onions, Karashi	11.00

GYOZAS STEAMED / FRIED

Vegetable (VG) Kimchi, Apple	8.00
Pork Sesame Ponzu	9.50
Prawn Sweet Chilli Jam	10.50

LARGE DISHES


Papaya Salad Dried Shrimp, Tomatoes, Fish Sauce Dressing	13.50
Miso Peach Salad (V) Burrata, Rocket, Honey Gochujang	14.50
 Yaki Udon Noodles (VG) Mixed Seasonal Vegetables Add Tofu 4.00 Add Chicken 4.00 Add Prawn 5.00 Add Crispy Duck 6.00 Add Ribeye 8.00	13.00
Grilled Lobster Tail (GF on Request) Gochujang, Yuzu Thermidor, Fries	36.00
Cognito Katsu Chicken Koji Chicken Breast, Rice, Pickles, Katsu Jus	18.00
Banana Leaf Steamed Seabass (GF) Seasonal Vegetables, Pak Choi	18.50
Carved Ribeye Steak (250g) (GF) Ponzu Butter, Pickled Vegetables	32.00

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
Tempura Soft Shell Crab, Bang Bang Sauce	
Sticky Tofu (VG)	9.50
Pickled Red Cabbage	
Korean Fried Chicken	10.00
Pickled Cucumber	
Crispy Duck	11.00
Hoisin, Cucumber, Spring Onion	

SIDES

Assortment of Pickles (VG) (GF)	3.50
Kimchi (VG) (GF)	3.50
Garlic Fried Rice (VG) (GF)	4.50
Spicy Sesame Cucumber (VG) (GF)	5.00
Maple, Tahini Sauce	
Salt and Pepper Fries (VG) (GF)	5.00
Miso Soup (VG) (GF)	5.00
Tempura Vegetables (VG)	6.00

SAUCES

Wasabi Mayo (V) (GF)	1.50
Sriracha Mayo (V) (GF)	1.50
Teriyaki Mayo (V) (GF)	1.50
Karashi Mayo (V) (GF)	1.50
House Tare (VG) (GF)	1.50
Bang Bang (V) (GF)	1.50

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DESSERTS

Sorbet (GF) (VG) Raspberry, Passionfruit & Mango	2.75 Per Scoop
Rich Dark Chocolate Brownie (V) Vanilla Ice Cream, Fresh Berries	8.50
 Ube Eton Mess (GF) Fresh Berries, Yuzu, Meringue, Cream	8.50
Lemongrass Panna Cotta (VG) Kaffir Lime, Compressed Pineapple, Yuzu Crumb	7.75
Mochi (VG Available on Request) Ask for our flavour selection	3.00 Per Mochi
Omakase Tasting Platter Indulge in a chef's selection of our Desserts, Mochi and Sorbet (Serves 2-3)	27.00

LIQUID DESSERTS

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

DESSERT WINE

50ML

Orange Muscat (15%) California, USA	5.00
Royal Tokaji (11%) Hungary	7.50