

cocochan

FOOD MENU

TASTING MENU

Minimum 2 people

£45 per person

ENTREE

Steamed Edamame (V)

Miso Soup (V)

Miso, enoki mushrooms, silken tofu & edamame

DIM SUM

Chicken Gyoza

Chicken, fresh ginger & coriander served with Chinese vinegar

Prawn & Chive Dumplings

Prawns & fresh chives

TEMPURA

Tiger Prawn Tempura

Tiger prawns, seasoned with salt & shichimi pepper served with spicy mayo

RAW

Tartare

Tuna, avocado, tobiko & akai ebi

Salmon Avocado Uramaki

Salmon avocado

MAINS

Robata Grilled Chicken Skewers

Teriyaki marinated chicken served with shichimi & sansho pepper

Miso Black Cod

Miso & mirin marinated, oven baked black cod served with pickled beetroot

SIDES

Chinese Broccoli

Jasmine Rice

DESSERT PLATTER

Mochi

Chocolate Fondant & Caramel Mousse

SET LUNCH MENU

Available between 12pm & 4.30pm
Monday to Sunday for groups of
up to 6 people.

Served with a selected choice of
glass of House wine/cocktail or
soft drink and mochi dessert.

VEGETARIAN 15

Miso soup

Vegetable spring rolls

Asian pear salad

Pan fried tofu

Mochi

MEAT 17

Miso soup

Chicken gyoza

Asian pear salad

Robata grilled sirloin steak

Mochi

SEAFOOD 17

Miso soup

Seafood gyoza

Asian pear salad

Farmed sea bass

Mochi

SIDES

Jasmine rice 3

Kimchee cabbage 3

Chinese broccoli 3

A LA CARTE MENU

TO START

Steamed Edamame (V)	4
Chilli & Garlic Edamame (V)	4.5

SOUP

Miso Soup (V)	4
Miso, enoki mushrooms, silken tofu & edamame	
Tom Yum Goong	5.5
Spicy thai soup with prawns, mushrooms, galangal & lime	

DIM SUM

Vegetable Spring Rolls (V)	5
White cabbage, carrots & glass noodles wrapped in rice paper served with sweet chilli sauce	
King Prawn Spring Rolls	7
King prawns, fresh coriander wrapped in sesame rice paper served with jalapeno mayo	
Duck Pumpkin Croquette	7
Roasted Duck, spring onion shaped in a pumpkin paste	
Mushroom Dumpling (V)	6
Shitake mushroom, water chestnuts, coriander & bamboo fungus	
Chicken Gyoza	6
Chicken & fresh ginger, served with Chinese vinegar	
Seafood Gyoza	7
Squid & sea bass served with ponzu sauce	
Prawn & Chive Dumplings	6
Prawns & fresh chives	

TATAKI

Tuna tataki & sesame seeds	16
Beef tataki & truffle	12

TEMPURA

Seasonal Vegetable Tempura (V)	8
Selection of seasonal vegetables served with shichimi ponzo sauce	
Chilli Squid Tempura	9
Chilli squid, shichimi salt served w.sweet chilli sauce	
Tiger Prawn Tempura	11
Tiger prawns, seasoned with salt & shichimi pepper served with spicy mayo	

SMALL DISHES

Seaweed Salad (V)	7
Japanese seaweed, mixed salad served with wafu dressing	
Robata Grilled Chicken Skewers	10
Teriyaki marinated chicken served with shichimi & sansho pepper	
Robata Grilled Octopus	11
Soya & green tea marinated, grilled octopus served with seaweed salad	
Crispy Duck Salad	13
Roasted duck & cashew nuts, fresh	

MAINS

Traditional Thai Green Curry	
Traditional Thai green curry, sweet yellow corn, green beans & courgettes	
• Vegetable	13
• Chicken/Prawn	14
Crispy Aromatic Duck Leg	16
Roasted duck leg, pancakes, fresh spring onions & cucumber served with plum sauce	
Chargrilled Chicken	17
Sweet chilli & lime marinated chargrilled maize-fed chicken served with mixed leaf salad	
Kimchee Lamb Cutlets	20
Kimchee marinated, grilled lamb cutlets served with kimchee cabbage	
Black Peppered Beef	20
Wok grilled beef sirloin, asparagus & black pepper sauce	

Robata Grilled Rib-eye Steak	25
Robata grilled rib-eye steak, panfried shitake mushrooms & shallots served with wasabi dressing	
Miso Black Cod	27
Miso & mirin marinated, oven baked black cod served with pickled beetroot	
XO Lobster	33
Wok fried XO lobster & glass noodles	

SIDES

Jasmine Rice (V)	3.5
Egg Fried Rice (V)	4
Stir-fried egg rice, fresh carrot, onion	
Chinese Broccoli (V)	6
Grilled Chinese broccoli & Moromi miso	
Robata Grilled Sesame Tofu (V)	6
Robata Grilled Asparagus (V)	8
Grilled asparagus served with teriyaki sauce	

SUSHI MENU

RAW BAR

Salmon Carpaccio	16
Truffle oil & ponzu	
Tartare	14
Tuna, avocado, tobiko & akai ebi	
Poké Bowl	16
Tuna & salmon tartare, beetroot, crisped sweet potato, avocado, edamame, cucumber, orange tobiko & sushi rice	

SASHIMI

Salmon	7
Tuna	8
Seabass	7
Prawns	8
White Tuna	7
Yellowtail	8
Selection (12)	19
Selection (24)	32

NIGIRI

Salmon	5
Tuna	7
Scallops	6
Seabass	6
Yellowtail	7
Tofu (V)	4
Ebi	5

OSOMAKI

Tekka Tuna & spring onion	8
Sake Salmon & spring onion	8
Kappa (V)	6
Cucumber & spring onion	

TEMAKI

Salmon Avocado	10
Spicy Tuna	10
Prawn Tempura and Avocado	12

URAMAKI

Dragon Ebi	16
Tempura Prawn, avocado, spinach, tobiko, ikura & yuzu mayo	
Kyuri	16
Tuna, avocado, tobiko, spinach, tempura prawn & ikura	
Salmon Abokado	10
Salmon avocado	
Spider	12
Spider tempura crab, avocado, shiso leaf & tobiko	
California	12
Prawn, cucumber, avocado & tobiko	
Bejitarian	10
Avocado, rocket, mango, cucumber & crisped sweet potato	

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