

COCOME E

—可口面—

GROUP MENU (8 COVERS AND ABOVE)

- A refundable deposit of £8 per head will need to be paid at least 72 hours in advance of your requested reservation time, to be offset against your final bill.
- In order for this to be refundable, you will need to notify us of any cancellations, partial or otherwise, at least 24 hours prior to your requested reservation time.
- A mandatory large group surcharge of 10% of the final food and drinks bill will be imposed.

BITES

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| WAKAME | 4 |
| Edible seaweed salad, consumed in Japan since the Nara period. Served in a sweet <i>goma</i> dressing. | |
| EDAMAME | 4 |
| Steamed soybean pods traditional to far East Asian cuisine, topped with Himalayan pink salt. | |
| THAI PRAWN CRACKERS | 4 |
| Spicy prawn crackers served with a Thai sweet chilli sauce. | |

STARTERS

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| WASABI PRAWNS | 9 |
| Crispy king prawns drizzled in a light wasabi sauce. Additional Shizuoka grated wasabi paste is available on request for those looking for a more intense kick. | |
| KOREAN FRIED CHICKEN WINGS | 7.5 |
| Double-fried, crispy, crunchy chicken wings coated in a sweet soya garlic glaze with dried chilli and cashew nuts. Known in Korea as <i>dakgangjeong</i> , or more informally, 'K.F.C.' | |
| DIM SUM | 7 |
| VEGETABLE / PORK & PRAWN / PRAWN Steamed <i>dim sum</i> , literally translated as 'touch the heart'. Consumed liberally for Sunday lunch in East Asia. Choose from either mixed vegetable dumplings, pork and prawn <i>siu mai</i> , or prawn <i>har gau</i> . | |
| AROMATIC DUCK BAO | 9 |
| Steamed, fluffy open buns filled with shredded aromatic duck, spring onions, cucumber and <i>hoi sin</i> sauce. | |
| TRUFFLE SHIITAKE MUSHROOM BAO | 9.5 |
| Steamed, fluffy open buns filled with <i>teriyaki</i> braised shiitake mushroom, vegan black truffle mayonnaise, crunchy <i>bubu arare</i> , and shredded <i>aonori</i> . | |
| CHICKEN SATAY | 7.5 |
| Malaysian marinated chicken skewers covered in a family recipe peanut sauce, crushed peanuts, and served with a traditional garnish of onions and cucumber. | |

Our menu uses the 14 common allergens. If you have an allergy, it is your responsibility to inform the person attending to your table when you place your order. We will then be more than happy to both advise and to make appropriate arrangements to cater to you.

All gratuities are retained entirely by front of house and kitchen staff.

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| TAKOYAKI | 7 |
| Deep fried octopus balls topped with <i>katsubishi</i> bonito flakes, Kewpie mayonnaise, and <i>tonkatsu</i> brown sauce. A Japanese street food classic. | |
| 'DRAGON WHISKER' KING PRAWNS | 9.5 |
| King prawns decorated in a finely shredded pastry, served with a mango sauce. | |
| TOM YUM SOUP | 7.5/8.5 |
| VEGETABLE / KING PRAWN A hot and sour Thai soup made from fresh lemongrass, kaffir lime leaf, galangal, fish sauce, and chilli. | |
| GYOZA | 6.5/6.5/7.5/7.5 |
| VEGETABLE / PORK / BBQ BEEF / PRAWN Deep fried Japanese pot stickers. | |
| VIETNAMESE SPRING ROLLS | 9.5 |
| <i>Cha gio</i> pork and crab spring rolls served with romaine lettuce wraps, coriander, mint and <i>nuoc cham</i> dipping sauce. | |

MAINS

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| COCOME MALAYSIAN CURRY | 12.5/13.5/16 |
| VEGETABLE / CHICKEN / SEABASS Malaysian coconut curry with soft potatoes, made with lemongrass and mild chilli. | |
| MONGOLIAN LAMB | 14 |
| Marinated lamb breast, roasted until the skin is crispy and fat melting. Served with a sweet plum sauce. | |
| KUNG PAO CHICKEN | 12 |
| Crispy chicken stir-fried with ginger, garlic, mild chilli and a sweet sauce. Our interpretation is a Malaysian regional variant of an originally Sichuan Chinese dish, one that uses lemongrass rather than Sichuan peppercorns. | |
| STEAMED SEABASS | 16 |
| Seabass fillet, steamed with ginger and spring onion, completed with a house infused blend of soya sauces. | |
| KAKUNI PORK BELLY | 14 |
| Pork belly, slowly braised in soya sauce and stout according to a Japanese recipe from Kyushu. Served with <i>karashi</i> hot mustard. | |
| CANTONESE ROAST DUCK | 15.5 |
| Duck, marinated with a house blend of spices and roasted in a specialist oven. Served with a traditional Cantonese gravy and a side of cold, crunchy, smacked cucumber salad. | |
| BEEF RENDANG | 14 |
| Tender beef in a rich coconut stew. | |
| RED CURRY | 12.5/13.5/14.5 |
| VEGETABLE / CHICKEN / KING PRAWN Thai red curry, can be mild or spicy. | |

SEAFOOD XO SAUCE FRIED RICE 16
Marinated king prawns and scallops stir-fried with rice, topped with *tobiko* flying fish roe.
Served with XO sauce. XO sauce is a highly prized, mildly spicy seafood condiment in the far East, consisting of an *umami* rich combination of dried scallop, shrimp, cured ham and aromatics; ours is made in-house.

NOODLES

SINGAPORE CURRY LAKSA 13.5/14.5
CHAR SIU BBQ PORK / KING PRAWN
Wheat noodles in a rich coconut curry broth.
Served with beansprouts, *pak choy*, crispy fried tofu puffs and crispy shallots.

TEMPURA UDON 12.5/14.5/14.5
VEGETABLE TEMPURA / ROASTED BELLY PORK / KING PRAWN TEMPURA
Udon noodles in a light, crystal clear broth, home made from a traditional Japanese *awase dashi* stock of kelp and *katsuo* bonito flakes. Served with scallions and shredded *kikurage* cloud ear mushrooms.

STIR-FRIED UDON 12.5/13.5/14.5
VEGETABLE / CHICKEN / KING PRAWN
Wok-fried udon noodles with beansprouts and spring onions.

SIDES

SCALLION NOODLES 4.5
Taiwanese Guan miao wheat noodles tossed in a scallion-infused oil and a house blend of soya sauces.
A staple in Chinese and Taiwanese households.

GINGER SESAME SLAW 5
Crunchy red and white cabbage and carrot, served in a refreshing ginger sesame dressing.

PAK CHOI 5.5
Leafy Chinese cabbage, stir-fried with garlic and oyster sauce.

TEMPURA VEGETABLES 7
Long beans, pumpkin, aubergine, green peppers and mushrooms fried in a light tempura batter.
Served with a traditional Japanese *tentsuyu* dipping sauce.

STEAMED RICE 4

STICKY GLUTINOUS RICE 4.5

COCONUT RICE 4.5

KIMCHI FRIED RICE 5.5
Rice stir-fried with *kimchi*. *Kimchi* is a slightly sour, mildly spicy preserved cabbage, and is the national dish of Korea.

EGG & SPRING ONION FRIED RICE 5.5
A Cantonese classic of rice stir-fried with egg and garnished with spring onions.