

COCOME E

—可口面—

VEGAN MENU

BITES

WAKAME	4
Edible seaweed salad, consumed in Japan since the Nara period. Served in a sweet goma dressing.	
EDAMAME	4
Steamed soybean pods traditional to far East Asian cuisine, topped with Himalayan pink salt.	

STARTERS

MISO SOUP	5.5
Traditional Japanese soup made from softened white <i>miso</i> paste, with silken tofu and scallions.	
MIXED VEGETABLE DIM SUM	6
Steamed <i>dim sum</i> dumplings filled with mixed vegetables, soya protein and thin vermicelli noodles. <i>Dim sum</i> literally translates as 'touch the heart', and is consumed liberally for Sunday lunch in east Asia.	
VEGETABLE GYOZA	5.5
Deep fried Japanese potstickers filled with mixed vegetables.	
TRUFFLE SHIITAKE MUSHROOM BAO	8.5
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> .	

MAINS

COCOME E MALAYSIAN VEGETABLE CURRY	11.5
Malaysian coconut curry with soft potatoes, okra and aubergine, made with lemongrass and mild chilli.	
KUNG PAO TOFU	11.5
Crispy tofu stir fried with ginger, garlic, and mild chilli in a sweet sauce.	
TOFU KATSU CURRY	12
Silken tofu fried tempura style with a Japanese 'katsu' curry sauce and steamed short grain rice.	
GADO GADO TOFU BOWL	12
Crunchy salad of edamame, beansprouts, cabbage, carrot, cucumber, thin vermicelli rice noodles, and crispy fried tofu. Dressed in a <i>gado gado</i> peanut sauce. Our interpretation of an Indonesian regional staple.	

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.

NOODLES

VEGETABLE SINGAPORE CURRY LAKSA	11
Wheat noodles in a rich coconut curry broth, with carrot, broccoli, Chinese cabbage, and <i>pak choi</i> .	
STIR-FRIED VEGETABLE UDON	11
Wok-fried udon noodles with beansprouts, spring onions, mushrooms, peppers, cabbage, carrot, Chinese cabbage, and onions.	

SIDES

SCALLION NOODLES	4
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	4.5
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, soya sauce and sesame oil.	
TEMPURA VEGETABLES	6
Long beans, pumpkin, aubergine, green peppers and mushrooms fried in a light tempura batter. Served with a traditional Japanese <i>tentsuyu</i> dipping sauce.	
SMACKED CUCUMBERS	4.5
Lightly smacked cucumbers in a piquant dressing of rice vinegar and chilli oil.	
STEAMED RICE	3.5
STICKY GLUTINOUS RICE	4
COCONUT RICE	4
Rice steamed with coconut milk and some family recipe ingredients.	

BENTO BOXES

All of our bento boxes consist of steamed Japanese short grain rice, a traditional pickled vegetable, two pieces of gyoza, a mixed leaf salad with goma dressing, a cup of *miso* soup and one of the below:

VEGETABLE TEMPURA	12.5
Long beans, pumpkin, aubergine, green peppers and mushrooms fried in a light tempura batter.	
KATSU CURRY TOFU / PUMPKIN	13/13.5
Silken tofu fried tempura style with a Japanese 'katsu' curry sauce.	