

à la Cooshti



Sharing Plates

Sesame Prawn Toasts \$180
With sweet lime chili dipping sauce and a pickled cucumber salad

Korean Chicken Wings \$160
8 pcs - in hot sauce, with blue cheese dip


 **Pan-fried Veggie Dumplings** \$160
8 pcs - with fresh ginger, chili & garlic soy sauce


Tempura Prawn Lettuce Tacos \$200
4 pcs - with jalapeño, avocado and mango salsa

Char Grilled Pork Neck - Thai Style \$180
With Nam Jim Jaew - served with green papaya mango salad

Peking Duck Quesadilla \$180
With spring onion, cucumber and hoisin plum sauce


Wok-Flashed Garlic & Chili Calamari \$180
With sweet chili aioli

 **Crispy Falafel Bites** \$180
6 pcs - with hummus and pomegranate raita


 **Malaysian Roti Bread** \$90
With a butter curry dipping sauce

Sticky BBQ Pork Belly & Cucumber Skewers \$180
6 pcs - with an Asian 5-spice sauce


Chop Chop Chicken Satay Skewers \$170
6 pcs - with pickled papaya and peanut sauce

 **Hibachi Miso Eggplant Yakitori Skewers** \$175
6 pcs - with a spicy kimchi sesame sauce

Bao - 3 pieces
• Cracklin' Pork Belly - with apple 'slaw \$180

 • Hoisin Mushroom - with spring onion, carrot cucumber, crispy shallots and peanuts \$165
****Only Available after 3pm Weekdays****

K-Pop Crabcake \$170
Topped with a spicy asian 'slaw and fresh mango

 **Avocado & Beetroot Rice Paper Rolls** \$155
With a Vietnamese sweet chili coriander dipping sauce

Twisted Sushi, Sashimi & Tataki

Jalapeño Kingfish Sashimi Carpaccio \$235
Topped with ginger, coriander, jalapeños and citrus soy dressing

Seared Beef Tataki \$225
Drizzled with a truffle soy yuzu sauce

Seared Ahi Tuna Tataki \$235
On a sliced apple & avocado salad, in a sesame ponzu sauce

Kimchi Tuna Roll \$190
A spicy tuna belly Korean kimbap with avocado, cucumber, wakame and carrot

Torched Salmon Nigiri \$180
6 pcs - with jalapeño parmesan and crispy garlic


Cooshti Dragon Roll \$180
Tempura prawn avocado roll, topped with torched salmon and parmesan cream

Chicken Karaage & Avocado Roll \$170
Crispy chicken, avocado, sweet chili mayo

Cooshti Cali Roll \$180
Snow crab, crispy omelette, avocado, cucumber and tobiko - with an Asian 'slaw

Spicy Salmon Dynamite Roll \$175
Cucumber, red onion and tobiko

Prawn Tempura Roll \$180
Avocado & cucumber, topped with chili mango salsa

 **Rainbow Veggie Roll** \$160
Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy garlic

Super Salads & Poke Bowls

Chili Prawn, Mango & Avocado Salad \$225
Mixed leaves, red cabbage, red onion, cherry tomatoes and coriander, in a chili lime dressing


Cooshti Poke Bowls
Brown rice, avocado, carrot, cucumber, radish, red cabbage and edamame - with a sesame soy mirin dressing \$215

• Spicy Ahi Tuna \$215


• Salmon Sashimi \$195

• Falafel \$180

• Chili Tofu \$160


 **Sesame Soba Noodle Salad** \$160
In a soy mirin dressing with edamame, red cabbage, carrots and asparagus


Vietnamese Chicken & Glass Noodle Salad \$170
In a sweet & spicy dressing, topped with peanuts, shallots, fresh mint, coriander
Vegan option available

 **Thai Beef Salad** \$225
Flame grilled NZ Rib-Eye, served sliced a salad of green papaya, beans, cucumber, celery leaf and tomatoes in a sweet & spicy dressing


Wok Pop Classics

#38 Cooshti Special Fried Rice \$195
With pork belly, chicken, prawns...
Vegetarian option available

 **Singapore Noodles** \$185
Curried rice noodles with prawns, pork belly, egg and julienne vegetables


 **Veggie Lo Mein Noodles** \$175
Egg noodles in a spiced sauce with mixed seasonal vegetables
Add a 6oz Hibachi Grilled Salmon \$245

Wok-Fried Beef & Vegetables \$210
In a black bean sesame sauce with steamed rice

 **Impossible Mapo Tofu** \$175
Steamed rice, kulcha bread and tomato chili chutney

Butter Chicken Curry \$185
With basmati rice, garlic coriander naan, raita and mango chutney


Crispy Chicken Katsu Curry \$180
Strips of tender bread-crumbed chicken - served with pearl rice, an Asian leaf salad and an aromatic katsu curry sauce

 **Massaman Red Curry with Prawns** \$190
With steamed rice and roti bread
Vegetarian Option available

Burgers & Fries

Char-Grilled Teriyaki Wagyu Beef Burger \$195
In a toasted brioche bun, with Japanese tomato, Asian 'slaw and sriracha mayo - add mature cheddar

Crispy Katsu Chicken Burger \$180
Topped with wasabi 'slaw, avocado and tonkatsu sauce - served with sriracha mayo

 **Bread-Crumbed Beetroot & Lentil Burger** \$175
Topped with sliced avocado, rocket and pomegranate onion 'jam'

Fries with 3 dippin' sauces

French Fries \$70

Sweet Potato Fries \$80

Chili & Garlic Fries \$75



Drinks Menu

Wines by the Glass

	HH / RH
Pinot Grigio - Italy	\$55 / \$75
Rosé - France	\$65 / \$85
Chardonnay - Italy	\$65 / \$85
Sauvignon Blanc - N.Z	\$70 / \$90
Merlot - Australia	\$55 / \$75
Cabernet Sauvignon - USA	\$60 / \$80
Malbec (Arg) Shiraz (Aus)	\$65 / \$85
Pinot Noir - N.Z	\$80 / \$100
Chiaro Prosecco - Italy	\$55 / \$75
Ayala Champagne - France	\$110 / \$125

Signature Cocktails

\$98

Tokyo Smash

Roku Gin, Pineapple Juice
Ginger Ale & Pressed Calamansi

Kill Bill

Roku Gin, Elderflower Liqueur
& Ruby Grapefruit Juice

The Empress

Flor de Caña 4 Years, Frangelico, Lychee
Puree, Lemongrass & Fresh Lime

Tu Kill Yu

Tequila Blanco, Fresh Mango,
Fresh Lime & Crème de Banana

Lychee Saketini

Sake, Lime Juice & Lychee Syrup

Fu Pen Zi

Hibiscus infused Vodka, Framboise,
Campari, Pineapple, Fresh Lemon

Fuji Fragrant

Gin, Sakura Infused Bianco,
Fresh Lime & Salted Apple

Classic Cocktails

\$70 / \$90

Espresso Martini | Lychee Martini

Aperol Spritz | Negroni

Mojito | Old Fashioned

Sex On the Beach | Cosmopolitan

Margarita, on the rocks

Beers

Draft Beer

Stella Artois \$55 / \$75

BrewDog IPA \$60 / \$80

Suntory \$60 all day

Bottled Beer

\$55 / \$75

Corona | Peroni | Asahi

Tsing Tao | Peroni 0%

House Spirits

HH / RH

SKYY Vodka Jim Beam Bourbon \$55 / \$75

Greenall's Dry Gin Teacher's Whiskey

Flor de Caña Rum Jose Cuervo Tequila

Cooshti Mocktails

Tropical Cooler

Fresh Apple, Pineapple, Passionfruit,
Fresh Lime & Salted Cucumber

\$80

Sweet & Sour Spritz

Passionfruit, Mango, Fresh Lemon
and Grenadine - Topped with Soda Water

\$80

Fresh Lemonade

It's all in the name !

\$65

Juices

Cranberry | Tomato

\$50

Fresh Juices

Orange | Grapefruit | Mango | Apple

\$65

Soft Drinks

Gunner | Lemon Lime Bitters

\$45

Ginger Ale | Fresh Lime Soda

Mineral Water 750ml

\$70

Aqua Panna | San Pellegrino

Coffee, Tea & Chocolate

illy® COFFEE

Reg / Lge

Espresso | Black Coffee | Americano \$35 / \$45

Macchiato | Piccolo \$40 / \$50

Latte | Mocha | Cappuccino | Flat White \$45 / \$55

illy Iced Coffee \$45

Iced: Latte | Cappuccino | Mocha \$55

Hot Chocolate \$40 / \$50

Iced Chocolate \$50

Milk: Almond | Oat +\$5

Flavours: Hazelnut | Caramel | Vanilla +\$5

Extra Shot of Coffee +\$10

Dilmah Teas

\$40

English Breakfast | Earl Grey | Green

Honey, Lemon & Ginger | Peppermint

Iced Teas

\$40

Iced Lemon Tea | Iced Milk Tea