

à La Cooshti



Sharing Plates

Prawn & Scallop Scotch Egg \$170
Soft boiled egg wrapped in a mix of minced scallop and prawn, coated in breadcrumbs, then baked - topped with a spicy Sriracha 'slaw

Korean Chicken Wings \$165
8 pcs - in hot sauce, with blue cheese dip

Pan-Fried Dumplings \$165
8 pcs - with fresh ginger, chili & garlic soy sauce
• **Veggie**
• **Pork**

Spicy Tuna & Crab Wonton Tacos \$200
3 pcs - with mango, papaya, jalapeño mayo and crispy shallots

Char Grilled Pork Neck - Thai Style \$180
With Nam Jim Jaew and 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

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

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

Crispy Pork Belly Bites \$180
Tossed in a spicy chilli lime sauce

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

Baked Miso Eggplant \$155
3 pcs - Topped with an Asian green salad and lemon vinaigrette

Shiitake Mushroom & Shishito Pepper Skewers \$180
6 pcs - Miso teriyaki and a spicy kimchi sesame sauce

Crispy Falafel Mini Pitas \$170
4 pcs - Balsamic beetroot tomato salsa, fresh mint, hummus and lemon garlic tahini

Twisted Sushi, Sashimi & Tataki

Jalapeño Hamachi 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

The Cooshti Lion - King of Rolls \$235
Prawn tempura & snow crab sushi roll, with avocado - topped with spicy tuna tartare

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 \$190
Tempura prawn roll, topped with torched salmon and parmesan mayo

Chicken Karaage & Avocado Roll \$180
Crispy chicken, avocado, sweet chili mayo

Cooshti Cali Roll \$190
Snow crab, crispy omelette, avocado, cucumber and tobiko - with an Asian 'slaw

Spicy Salmon Dynamite Roll \$185
Cucumber, red onion and tobiko

Prawn Tempura Roll \$190
Avocado & cucumber, topped with chili mango salsa

Rainbow Veggie Roll \$170
Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy garlic

Super Salads & Poke Bowls

Cooshti Poke Bowls
Brown rice, avocado, carrot, cucumber, radish, red cabbage and edamame - with a sesame & ponzu dressing

- **Spicy Ahi Tuna | Salmon Sashimi** \$215
- **Falafel | Chili Tofu** \$185
- **Chicken Teriyaki** \$195

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

Sesame Soba Noodle Salad \$170
In a soy mirin dressing with edamame, red cabbage, carrots and asparagus

Vietnamese Chicken & Glass Noodle Salad \$190
In a sweet & spicy dressing, topped with peanuts, shallots, fresh mint, coriander
Vegan option available

Cooshti Thai Salads
A salad of green papaya, beans, cucumber, celery leaf and tomatoes in a sweet & spicy dressing

- **Cracklin' Pork Belly | Chicken Teriyaki** \$200
- **Flame Grilled NZ Rib-Eye Steak** \$225
- **Hibachi Grilled Salmon** \$215
- **Chili Tofu** \$180

Wok Pop Classics

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

Singapore Noodles \$195
Curried rice noodles with prawns, pork belly, egg and julienne vegetables
Tofu vegetarian option available

Veggie Lo Mein Noodles \$175
Egg noodles in a spiced sauce with mixed seasonal vegetables
Add a 6oz Hibachi Grilled Salmon \$255

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 \$185
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 \$180
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

by *Oolaa*

Vegan
 Vegetarian

5% staff gratuity
applied to dine-in bill

Drinks Menu



Signature Cocktails

HH / RH

Tokyo Smash

\$98

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, Fresh Mango, Fresh Lime
& Crème de Banana

Lychee Saketini

Sake, Lime Juice & Lychee Syrup

Fu Pen Zi

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

Fuji Fragrant

Gin, Sakura Infused Bianco,
Fresh Lime & Apple Juice

Cooshti Mocktails

Tropical Cooler

\$80

Fresh Apple, Pineapple, Passionfruit,
Fresh Lime & Cucumber

Sweet & Sour Spritz

\$80

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

Fresh Lemonade

\$65

It's all in the name !

Classic Cocktails

\$75 / \$90

Espresso Martini	Lychee Martini
Aperol Spritz	Negroni
Mojito	Old Fashioned
Sex On the Beach	Cosmopolitan
Margarita, on the rocks	

House Spirits

\$55 / \$75

SKYY Vodka	Greenall's Dry Gin
Flor de Caña Rum	Jim Beam Bourbon
Teacher's Whiskey	Jose Cuervo Tequila

Beers

Draft Beers

Stella Artois	\$60 / \$75
Goose Island IPA	\$65 / \$85
Suntory Premium Malt's	\$60 <u>all day</u>

Bottled Beers

\$55 / \$75

Peroni | Asahi | Corona | Corona 0%

Juices & Soft Drinks

Cranberry Tomato Pineapple	\$50
Fresh Juices	\$70

Orange | Grapefruit | Mango | Apple

Soft Drinks

\$45

Gunner | Lemon Lime Bitters
Ginger Ale | Fresh Lime Soda

Mineral Water 750ml

\$70

Aqua Panna | San Pellegrino

Wines & Bubbles

HH / RH / Btl

Champagne & Prosecco

Chiaro Prosecco D.O.C	Veneto, Italy	\$55 / \$75 / \$325
Ayala Brut Majeur N.V	Champagne, France	\$135 / \$650
Bollinger Special Cuvée N.V.	Champagne, France	\$1190

Rosé

Berne 'Romance' Rosé	IGP Méditerranée, France	\$65 / \$85 / \$375
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White

Chiaro Pinot Grigio	Veneto, Italy	\$60 / \$75 / \$325
Twinwoods Estate Chardonnay	Margaret River, Aus	\$70 / \$85 / \$350
Shearwater Sauvignon Blanc	Marlborough, New Zealand	\$75 <u>all day</u> / \$375
Astrolabe Sauvignon Blanc	Marlborough, New Zealand	\$520
Robert Mondavi Sauvignon Blanc	Napa Valley, California	\$750

Pascal Jolivet Sancerre

Loire Valley, France \$790

Pio Cesare Gavi DOCG

Piedmont, Italy \$550

Attems Pinot Grigio

Friuli-Venezia Giulia, Italy \$490

Chanson Mâcon-Villages

Burgundy, France \$550

Rupert & Rothschild

Cape Coast, South Africa \$790

'Baroness Nadine' Chardonnay

Leon Beyer Riesling

Alsace, France \$650

E. Guigal Côtes du Rhône Blanc

Rhône Valley, France \$500

Domaine Chanson Chablis

Burgundy, France \$750

Robert Mondavi 'Oakville'

\$990

Fume Blanc

Napa Valley, California

Red

Twin Oaks Mondavi Cab. Sav.

California, USA \$60 / \$75 / \$350

Twinwoods Estate Shiraz

Margaret River, Australia \$70 / \$85 / \$375

Flechas de Los Andes

Mendoza, Argentina \$65 / \$85 / \$350

Aguaribay Malbec

Shearwater Pinot Noir

Marlborough, New Zealand \$80 / \$95 / \$450

Dominique Piron Beaujolais

Burgundy, France \$550

Sidewood Pinot Noir

Adelaide Hills, Australia \$520

Astrolabe Pinot Noir

Malrborough, New Zeland \$590

Maison Chanson 'Mercurey'

Côte Chalonnaise, Burgundy, France \$750

Pinot Noir

Frescobaldi Nipozzano

Tuscany, Italy \$650

Chianti Reserva

Wakefield Taylor's Jaraman Shiraz

South Australia, Australia \$500

Twinwoods Estate Cabernet

Margaret River, Australia \$550

Sauvignon

E. Guigal Chateauneuf du Pape

Rhône Valley, France \$1190

Clos de los Siete Malbec Blend

Mendoza, Argentina \$590

Marqués de Riscal Reserva Rioja

Rioja, Spain \$690

Chateau des Laurets Merlot

Puisseguin St. Emillion, Bordeaux, France \$690

Cabernet Franc

Pio Cesare Barbera d'Alba DOCG

Piedmont, Italy \$790

Penfolds Bin 389 Cabernet Shiraz

Multi-Regional, South Australia \$1500

Coffees, Teas & Chocolates

illy® Coffees

Reg / Lge

Espresso | Black | Americano

\$35 / \$45

Piccolo | Macchiato

\$40 / \$50

Latte | Flat White

\$45 / \$55

Mocha | Cappuccino

illy Iced Coffee

\$45

Iced: Latte | Cappuccino | Mocha

\$55

Milk: Almond | Oat

+\$5

Extra Shot of Coffee

+\$10

Dilmah Teas

\$40

English Breakfast

Earl Grey | Green

Honey, Lemon & Ginger

Peppermint

Iced Teas

\$40

Lemon Tea | Milk Tea

Chocolate

Hot Chocolate \$40 / \$50

Iced Chocolate \$50

by *Oolaa*

5% staff gratuity
applied to dine-in bill