

# à La Cooshti



## Sharing Plates

<b>Prawn &amp; Scallop Scotch Egg</b> Soft boiled egg wrapped in a mix of minced scallop and prawn, coated in breadcrumbs, then baked - topped with a spicy Sriracha 'slaw	\$170
<b>Korean Chicken Wings</b> 8 pcs - in hot sauce, with blue cheese dip	\$165
<b>Pan-fried Veggie Dumplings</b> 8 pcs - with fresh ginger, chili & garlic soy sauce	\$165
• Veggie  • Pork	
<b>Tempura Prawn Lettuce Tacos</b> 4 pcs - with jalapeño, avocado and mango salsa	\$200
<b>Spicy Tuna &amp; Crab Lettuce Tacos</b> 3 pcs - with mango, papaya, jalapeño mayo and crispy shallots	\$195
<b>Char Grilled Pork Neck - Thai Style</b> With Nam Jim Jaew and green papaya mango salad	\$180
<b>Peking Duck Quesadilla</b> With spring onion, cucumber and hoisin plum sauce	\$180
<b>Wok-Flashed Garlic &amp; Chili Calamari</b> With sweet chili aioli	\$180
<b>K-Pop Crabcake</b> Topped with a spicy asian 'slaw and fresh mango	\$170
<b>Malaysian Roti Bread</b>  With a butter curry dipping sauce	\$90
<b>Crispy Pork Belly Bites</b> Tossed in a spicy chilli lime sauce	\$180
<b>Chop Chop Chicken Satay Skewers</b> 6 pcs - with pickled papaya and peanut sauce	\$170
<b>Hibachi Miso Eggplant Yakitori Skewers</b>  6 pcs - with a spicy kimchi sesame sauce	\$175
<b>Shiitake Mushroom &amp; Shishito Pepper Skewers</b>  6 pcs - Miso teriyaki and a spicy kimchi sesame sauce	\$180
<b>Avocado &amp; Beetroot Rice Paper Rolls</b>  With a Vietnamese sweet chili coriander dipping sauce	\$155
<b>Crispy Falafel Mini Pitas</b>  4 pcs - Balsamic beetroot tomato salsa, fresh mint, lemon garlic tahini and sumac	\$170

## Twisted Sushi, Sashimi & Tataki


<b>Jalapeño Hamachi Sashimi Carpaccio</b> Topped with ginger, coriander, jalapeños and citrus soy dressing	\$235
<b>Seared Beef Tataki</b> Drizzled with a truffle soy yuzu sauce	\$225
<b>Seared Ahi Tuna Tataki</b> On a sliced apple & avocado salad, in a sesame ponzu sauce	\$235
<b>Kimchi Tuna Roll</b> A spicy tuna belly Korean kimbap with avocado, cucumber, wakame and carrot	\$190
<b>Torched Salmon Nigiri</b> 6 pcs - with jalapeño parmesan and crispy garlic	\$180
<b>Cooshti Dragon Roll</b> Tempura prawn roll, topped with torched salmon and parmesan mayo	\$190
<b>Chicken Karaage &amp; Avocado Roll</b> Crispy chicken, avocado, sweet chili mayo	\$180
<b>Cooshti Cali Roll</b> Snow crab, crispy omelette, avocado, cucumber and tobiko - with an Asian 'slaw	\$190
<b>Spicy Salmon Dynamite Roll</b> Cucumber, red onion and tobiko	\$185
<b>Prawn Tempura Roll</b> Avocado & cucumber, topped with chili mango salsa	\$190
<b>Rainbow Veggie Roll</b>  Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy garlic	\$170

## Super Salads & Poke Bowls

<b>Chili Prawn, Mango &amp; Avocado Salad</b> Mixed leaves, red cabbage, red onion, cherry tomatoes and coriander, in a chili lime dressing	\$225
<b>Cooshti Poke Bowls</b> Brown rice, avocado, carrot, cucumber, radish, red cabbage and edamame - with a sesame soy mirin dressing	
• Spicy Ahi Tuna	\$215
• Salmon Sashimi	\$215
• Falafel 	\$195
• Chili Tofu 	\$180
<b>Sesame Soba Noodle Salad</b>  In a soy mirin dressing with edamame, red cabbage, carrots and asparagus	\$170
<b>Vietnamese Chicken &amp; Glass Noodle Salad</b> In a sweet & spicy dressing, topped with peanuts, shallots, fresh mint, coriander <u>Vegan option available</u> 	\$190
<b>Cooshti Thai Salads</b> A salad of green papaya, beans, cucumber, celery leaf and tomatoes in a sweet & spicy dressing	
• Cracklin' Pork Belly	\$200
• Flame Grilled NZ Rib-Eye Steak	\$225

## Wok Pop Classics

<b>#38 Cooshti Special Fried Rice</b> With pork belly, chicken, prawns... <u>Vegetarian option available</u> 	\$195
<b>Singapore Noodles</b> Curried rice noodles with prawns, pork belly, egg and julienne vegetables <u>Tofu vegetarian option available</u> 	\$195
<b>Veggie Lo Mein Noodles</b>  Egg noodles in a spiced sauce with mixed seasonal vegetables <u>Add a 6oz Hibachi Grilled Salmon</u>	\$175 \$255
<b>Wok-Fried Beef &amp; Vegetables</b> In a black bean sesame sauce with steamed rice	\$210
<b>Impossible Mapo Tofu</b>  Steamed rice, kulcha bread and tomato chili chutney	\$175

<b>Butter Chicken Curry</b> With basmati rice, garlic coriander naan, raita and mango chutney	\$185
<b>Crispy Chicken Katsu Curry</b> Strips of tender bread-crumbed chicken - served with pearl rice, an Asian leaf salad and an aromatic katsu curry sauce	\$185
<b>Massaman Red Curry with Prawns</b> With steamed rice and roti bread <u>Vegetarian Option available</u> 	\$190

## Burgers & Fries

<b>Char-Grilled Teriyaki Wagyu Beef Burger</b> In a toasted brioche bun, with Japanese tomato, Asian 'slaw and sriracha mayo - add mature cheddar	\$195
<b>Crispy Katsu Chicken Burger</b> Topped with wasabi 'slaw, avocado and tonkatsu sauce - served with sriracha mayo	\$180
<b>Bread-Crumbed Beetroot &amp; Lentil Burger</b>  Topped with sliced avocado, rocket and pomegranate onion 'jam'	\$180

## Fries with 3 dippin' sauces

<b>French Fries</b>	\$70
<b>Sweet Potato Fries</b>	\$80
<b>Chili &amp; Garlic Fries</b>	\$75



# Drinks Menu



## Signature Cocktails

**Tokyo Smash** HH / RH \$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	\$60 all day

**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

### 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 / \$400
Shearwater Sauvignon Blanc	Marlborough, New Zealand	\$75 / \$95 / \$450
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 'Baroness Nadine' Chardonnay	Cape Coast, South Africa	\$790
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' Fume Blanc	Napa Valley, California	\$990

### Red

Twin Oaks Mondavi Cab. Sav.	California, USA	\$60 / \$80 / \$350
St Hallett Gamekeepers Shiraz	Barossa, Australia	\$70 / \$90 / \$400
Flechas de Los Andes Aguaribay Malbec	Mendoza, Argentina	\$65 / \$85 / \$375
Shearwater Pinot Noir	Marlborough, New Zealand	\$80 / \$100 / \$490
Dominique Piron Beaujolais	Burgundy, France	\$550
Sidewood Pinot Noir	Adelaide Hills, Australia	\$520
Astrolabe Pinot Noir	Marlborough, New Zealand	\$590
Maison Chanson 'Mercurey' Pinot Noir	Côte Chalonnaise, Burgundy, France	\$750
Frescobaldi Nipozzano Chianti Reserva	Tuscany, Italy	\$650
Wakefield Taylor's Jaraman Shiraz	South Australia, Australia	\$500
Twinwoods Estate Cabernet Sauvignon	Margaret River, Australia	\$550
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® COFFEE

Espresso   Black   Americano	Reg / Lge	\$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