



COTTONOPOLIS
FOOD & LIQUOR

SNACKS

SHRIMP CRACKERS WITH CHILLI
JAM **4**
SALT AND PEPPER STEAMED
EDAMAME (VE) **4.5**

SASHIMI

YELLOWFIN TUNA AKAMI **12**
LOCH DUART SALMON **10**
MEDITERRANEAN SEA BASS **9**
SCOTTISH SCALLOPS **14**

NIGIRI

YELLOWFIN TUNA AKAMI SOY, MIRIN & CORIANDER **12**
LOCH DUART SALMON WITH CITRUS TOBIKO **10**
MEDITERRANEAN SEA BASS WITH ROAST SESAME **9**
SCOTTISH SCALLOPS WITH TOGARASHI **14**
ASPARAGUS, ROAST RED PEPPER WITH TERIYAKI (VE) **8**

MAKI

PRAWN, AVOCADO, DRAGON ROLL WITH CAVIAR **10**
TERIYAKI SEARED BEEF, MUSHROOM, TRUFFLE MAYO **10**
SPICED TUNA & SIRIACHA MAYO **8**
SALMON, CRAB & AVOCADO **8**
RED PEPPER, ASPARAGUS & AVOCADO DRAGON ROLL
(VE) **8**

RAW

TUNA NORI TACOS, TOBIKO, RADISH & KIMCHI **10**
TUNA TATAKI ON DAIKON WITH DASHI & SESAME **12**
SALMON TATAKI, WASABI, CHIVE, RADISH & IKURA **10**
SALMON, AVOCADO TARTARE WITH COURGETTE **10**
BEEF TARTARE, SHOYU YOLK, LOTUS CRISPS **9**
SEA BASS TIRADITO, TIGERS MILK, RED PEPPER,
QUINOA **10**

SUSHI AND SASHIMI PLATTER 18 PIECES POA

COTTONOPOLIS OMAKASE SPECIALS

TERIYAKI SALMON PICKLED BEETS AND YUZU GEL **14**
DUCK BREAST WITH CHERRY AND PLUM PONZU **16**
MISO LAMB CHOPS WITH MINT PESTO **14**
8 OZ SIRLOIN STEAK WITH CORIANDER PESTO **20**

BAO BUNS

CHAR SUI PORK WITH PEANUT SATAY SAUCE **12**
CHICKEN KARAAGE WITH KIMCHI & SIRIACHA MAYO **12**
PRAWN MENCHI, CHILLI, & KOREAN BBQ SAUCE **12**
SESAME & CHILLI GLAZED CRISPY TOFU WITH TRUFFLE
MAYO (VE) **10**

YAKI

CHICKEN YAKITORI, PEANUT SATAY & CORIANDER **9**
SESAME & CHILLI GLAZE KUROBUTA PORK RIBS **9**
TERIYAKI ROBATA ASPARAGUS WITH TRUFFLE
MAYO(VE)**7**

COTTONOPOLIS T-SHIRTS £30

TENSHIN

TIGER PRAWN & WATER CHESTNUT GYOZA **7**
CHICKEN, TRUFFLE & MUSHROOM SHUMAI **7**
WAGYU BEEF & WASABI CRISPY WONTONS **8**
NAPA CABBAGE AND SHIITAKE GYOZA (VE) **7**

AGEMONO

PRAWN & ASPARAGUS TEMPURA **9**
SALT & PEPPER SQUID WITH BLACK GARLIC AIOLI **10**
KATSU CHICKEN, TONKATSU & KATSU CURRY **11**
VEGETABLE TEMPURA WITH ONION PONZU(VE) **8**
AUBERGINE KATSU WITH KATSU CURRY (VE) **9**
KARAAGE CAULIFLOWER WITH SPRING ONION(VE) **6**

SIDES

KYOTO CUCUMBER WITH MISO & SESAME (VE) **3**
SESAME & TOKYO ONION RICE (VE) **3.5**
MISO GRILLED CORN WITH LIME TOGARASHI (VE) **4**
CHARRED BROCCOLI, GARLIC, LEMON & SESAME (VE) **5**
WAKAME SALAD **4**

SWEET

MISO CARAMEL BROWNIE WITH VANILLA ICE CREAM **7**
WHISKEY PINEAPPLE CAKE, YUZU CHANTILLY CREAM **8**
YUZU CHEESECAKE, TOGARASHI, SICILIAN SORBET **8**
TOFFEE PUDDING, CANDIED PECANS, VANILLA ICE
CREAM (VE) **9**