

# à la Cooshti



## Sharing Plates

<b>Sesame Prawn Toasts</b> With sweet lime chili dipping sauce and a pickled cucumber salad	\$180
<b>Korean Chicken Wings</b> 8 pcs - in hot sauce, with blue cheese dip	\$160
 <b>Pan-fried Veggie Dumplings</b> 8 pcs - with fresh ginger, chili & garlic soy sauce	\$160
<b>Tempura Prawn Lettuce Tacos</b> 4 pcs - with jalapeño, avocado and mango salsa	\$200
<b>Char Grilled Pork Neck - Thai Style</b> With Nam Jim Jaew - served with 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>Crispy Falafel Bites</b> 6 pcs - with hummus and pomegranate raita	\$180
 <b>Malaysian Roti Bread</b> With a butter curry dipping sauce	\$90
<b>Sticky BBQ Pork Belly &amp; Cucumber Skewers</b> 6 pcs - with an Asian 5-spice 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>Bao - 3 pieces</b>	
• Cracklin' Pork Belly - with apple 'slaw	\$180
 • Hoisin Mushroom - with spring onion, carrot cucumber, crispy shallots and peanuts	\$165
<b>**Only Available after 3pm Weekdays**</b>	
<b>K-Pop Crabcake</b> Topped with a spicy asian 'slaw and fresh mango	\$170
 <b>Avocado &amp; Beetroot Rice Paper Rolls</b> With a Vietnamese sweet chili coriander dipping sauce	\$155

## Twisted Sushi, Sashimi & Tataki

<b>Jalapeño Kingfish 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 avocado roll, topped with torched salmon and parmesan cream	\$180
<b>Chicken Karaage &amp; Avocado Roll</b> Crispy chicken, avocado, sweet chili mayo	\$170
<b>Cooshti Cali Roll</b> Snow crab, crispy omelette, avocado, cucumber and tobiko - with an Asian 'slaw	\$180
<b>Spicy Salmon Dynamite Roll</b> Cucumber, red onion and tobiko	\$175
<b>Prawn Tempura Roll</b> Avocado & cucumber, topped with chili mango salsa	\$180
 <b>Rainbow Veggie Roll</b> Beetroot, carrot, asparagus and cabbage, topped with avocado and crispy garlic	\$160

## 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	\$160
<b>Vietnamese Chicken &amp; Glass Noodle Salad</b> In a sweet & spicy dressing, topped with peanuts, shallots, fresh mint, coriander	\$170
 <u>Vegan option available</u>	
<b>Thai Beef Salad</b> Flame grilled NZ Rib-Eye, served sliced a salad of green papaya, beans, cucumber, celery leaf and tomatoes in a sweet & spicy dressing	\$225

## Wok Pop Classics

<b>#38 Cooshti Special Fried Rice</b> With pork belly, chicken, prawns...	\$195
 <u>Vegetarian option available</u>	
<b>Singapore Noodles</b> Curried rice noodles with prawns, pork belly, egg and julienne vegetables	\$185
 <b>Veggie Lo Mein Noodles</b> Egg noodles in a spiced sauce with mixed seasonal vegetables	\$175
<u>Add a 6oz Hibachi Grilled Salmon</u>	\$245
<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	\$180
<b>Massaman Red Curry with Prawns</b> With steamed rice and roti bread	\$190
 <u>Vegetarian Option available</u>	

## 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'	\$175

## 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