

ICE

SASHIMI - PRIME CUT SLICED Loch Duart salmon Yellowfin tuna Welsh reared seabass £6.5
NIGIRI - THINLY SLICED AND PRESSED ONTO RICE Loch Duart salmon £5 Yellowfin tuna £5 Welsh reared sea bass £5
MAKI - CHOPPED WITH VEGETABLES AND ROLLED IN RICE Loch Duart salmon £6 Yellowfin tuna £6.5 Welsh reared sea bass £5 Roast red pepper & avocado £4.5
BEEF TATAKI - FILLET SEARED AND THINLY SLICED Onion ponzu, spring onions and crispy shallots £9
BROCOLLI AND PEANUT SALAD - TENDER STEM Roasted peanuts, spring onion chilli and peanut dressing £6
TUNA TARTARE - RAW AND FINELY DICED WITH SOY Warm egg yolk, pickled mooli, cucumber and ginger with lotus root crisps £8

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FIRE

	ROBATA GRILLED THIGH Soy and mirin glazed with crispy chicken skin, charred lemon and peanut sauce	£6.5
•	PORK YAKATORI - ROBATA GRILLED BELLY Soy and mirin glazed with crispy pork skin and charred lemon a chilli jam	• £6.5
	VEGATABLE YAKATORI - ROBATA GRILLED MUSHROOMS Soy and mirin glazed with spring onion, crispy shallots and charred lemon and onion ponzu	£5.5
•	LAMB NASU - CUTLETS GRILLED AND THINLY SLICED Marinated in miso with smoked aubergine nasu and charred lime	£9.5
•	SQUID AND WAKAME - SCORED AND ROBATA GRILLED Chilli and onion salad with coal and ink mayonnaise BLACKENED MACKAREL TREACLE -	£7
	CURED AND BLOWTORCHED Pickled ginger, mooli and cucumber with chilli jam	£5.5

STEAM

PORK BAO BUNS - STUFFED STEAMED TAIWANESE SLIDERS Glazed crispy belly, chilli, onion and pickled cucumber with peanut sauce	£8
DUCK BAO BUNS - STUFFED STEAMED TAIWANESE SLIDERS Crispy leg, chilli, onion and pickled cucumber with chilli jam	£9
CRAB BAO BUNS - STUFFED STEAMED TAIWANESE SLIDERS Soft shell tempura, chilli, onion and pickled cucumber with brown crab mayo	£8
GYOZA - STEAMED PRAWN DUMPLIN Stuffed with prawn, water chestnut and spring onion	£6
SHUMAI - ŠTEAMED CHICKĖN DUMPLINGS Stuffed with chicken, truffle and mushroom	£6.5
NASU MONEY BAGS - STEAMED AUBERGINE DUMPLINGS Stuffed with aubergine nasu, miso and chives	£5.5

TIGER PRAWN TEMPURA - LIGHTLY BATTERED Spicy avocado sauce and yuzu salt	£8
SOFT SHELL CRAB TEMPURA - LIGHTLY BATTERED	10
Brown crab mayonnaise and grapefruit salt	£7.5
WILD MUSHROOM TEMPURA - LIGHTLY BATTERED	
Black truffle mayonnaise and cep salt	£7
KARA-AGE CHICKEN WINGS Kimchi coleslaw and lemon wedge	£6
SALT AND PEPPER SQUID - SLICED	•
Sweet chilli jams Japanese seven spices	£7
KATSU CHICKEN - BREAST PANKO BREADED AND SLICED	
With Katsu curry sauce and lemon wedge	£7.5

SIDES

IMCHI COLESLAW	£3
N HOUSE PICKLED VEG	£3
TICKY SESAME RICE	£3.5
SIAN GREEN SALAD	£3.5
AK CHOI AND OYSTER SAUCE	£3.5

SNACKS

PORK SCRATCHINGS AND CHILLI JAM	٠		£3.5
LOTUS CRISPS AND AUBERGINE NASU	٠		£3.5
PRAWN CRACKERS AND AVOCADO DIP	٠	٠	£3.5

WASABI PEAS AND CHILLI PEANUTS

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