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RESTAURANT MENU

An optional 12.5% service charge will be added to your bill.

If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff.

(V) Vegetarian

(S) Spicy

(N) Nuts

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'MENZAIFU' 免罪符

CHINO SET MENU

60PP / MIN. 4 DINERS

SUSHI & SASHIMI SALADS

Sashimi platter, 3 types of fish
Tiger maki roll
Blowtorch salmon nigiri
Lobster taquitos

SMALL DISHES

Vegetarian Gyoza ^(V)
Chicken sui mai
Black Angus flank skewer

MAIN DISHES

Lime & coriander baby chicken
Beef short ribs
Whole Bream
Wasabi lobster

(£10.00 SUPPLEMENTARY FEE IF ORDERING
LOBSTER ON TABLES LESS THAN 4)

'RENGIN' 連吟

CHINO SET MENU

50PP / MIN. 2 DINERS

MAKI ROLLS & SALADS

Amarillo maki roll
Salmon sashimi, jalapeno dressing
Casterbridge beef taquitos

SMALL DISHES

Calamari
Pancetta wrapped dates
Prawn tempura

MAIN DISHES

Sirloin steak on hot rocks
Chilean sea bass
Dessert platter ^(N)

'KEI MONO' 景物

CHINO SET MENU

40PP / MIN. 2 DINERS

SUSHI & SASHIMI SALADS

Seared salmon futo maki
Ceviche mixto

SMALL DISHES

Beef salad
Crispy duck springrolls
Vegetable tempura ^(V)

MAIN DISHES

Beef fillet
Pork belly
Moqueca camarão ^(S)
Seared salmon, edamame puree

TABLES LESS THAN 4 MUST CHOOSE ONE MAIN
COURSE PER DINER

ALL TASTING MENUS INCLUDE
JASMINE RICE

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CRISPY DUCK
Cucumber, chilli, spring onion, hoisin sauce
14.50

CHICKEN OR BEEF SALAD
Coriander, mint, chilli, shallots, cucumber,
red onion
9.00 / 11.50

PANCETTA WRAPPED DATES
Linguica, Manchego cheese
(2 pieces)
8.00

CALAMARI
Tamarind dressing, tomato,
red onion, mint
7.50

WHITE MISO SOUP
Tofu, spring onion,
wakame & nameko
4.50

EDAMAME ^(V)
Rock salt
3.50

**KATAFI WRAPPED ASPARAGUS
BROCCOLI**
Wafu dressing
6.00

CRISPY SOFT-SHELL CRAB
Rocket, green chilli aioli
8.00

DIM SUM

CHICKEN SUI MAI
Foie gras, shiitake mushrooms, teriyaki
sauce
(2 pieces)
6.50

CHILEAN SEABASS & CRAYFISH GYOZA
(2 pieces)
6.50

VEGETABLE GYOZA ^(V)
Aubergine, ginger, garlic, preserve beans
black vinegar
(2 pieces)
4.50

RED SNAPPER & MANGO EMPANADAS
Cumin, coriander, gruyere-tomato salsa
6.50

TAQUITOS

LOBSTER
Mango, aji amarillo, avocado, red onion
(4 pieces)
20.00

CASTERBRIDGE BEEF
Aji panca, red onion, jalapeño avocado
(4 pieces)
12.50

VEGETABLE ^(V)
Sweet corn, French beans ginger, honey
yoghurt
(4 pieces)
8.00

THREE WAYS
Casterbridge beef, lobster, vegetable
(6 pieces)
20.00

ANTICUCHO

BLACK ANGUS FLANK SKEWER
Aji panca sauce
(2 pieces)
10.00

CHICKEN SKEWERS
Korean paste, spring onion
(2 pieces)
6.50

TEMPURA

WHOLE LOBSTER
Ponzu sauce, green chilli aioli
36.00

PRAWNS WRAPPED IN SHISHO LEAF
Ponzu sauce
(2 pieces)
8.50

MARKET VEGETABLES ^(V)
Soy, mirin
6.50

**STUFFED RED CHILLI & SOFT SHELL
CRAB**
Ponzu sauce, green chilli aioli
(2 pieces)
10.00

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RAW

TUNA AND AVOCADO TARTAR

Crispy rice, wasabi ponzu
14.00

CEVICHE MIXTO

Seabass, prawns, calamari,
avocado lime dressing
10.50

SALMON SASHIMI

Pickle apple, jalapeño dressing
10.50

BAHN TRANG RICE PAPER ROLLS ^(V/N)

Mango, quinoa, green nam jim sauce (2
pieces)
4.00

SASHIMI SET 2

5 types of fish
30.00

SASHIMI SET 1

3 types of fish
21.00

NIGIRI

KANI KANI

Crispy soft shell crab, avocado
(2 pieces)
6.50

MARINATED BLOWTORCHED O'TORO

Avruga caviar, egg white
(2 pieces)
10.00

MARINATED BLOWTORCHED SALMON

(2 pieces)
6.00

WAGYU BEEF

Ponzu jelly, foie grass, truffle
10.00

HAND ROLLS

JAPANESE MUSHROOMS

HAND ROLLS^(V)

Shiso, quinoa, truffle mayo
(2 pieces)
6.00

SUSHI

SURF & TURF ROLL

Lobster, sirloin, avocado, cucumber, chive
(8 pieces)
20.00

SPIDER ROLL

Soft shell crab, avocado, cucumber
(5 pieces)
12.00

TIGER MAKI

Prawns, crab, takuwan, sesame
beetroot yogurt dressing
(8 pieces)
12.00

TENKASU ROLL

Tuna, salmon, seabass, avocado
(8 pieces)
11.00

AMARILLO MAKI ROLL

Crab, salmon, sea bass, tuna,
aji Amarillo
(6 pieces)
11.00

DRAGON ROLL

Eel, avocado, cucumber, unagi sauce, spicy
creamy sauce
(8 pieces)
11.00

CLASSIC CALIFORNIA ROLL

Crab meat, cucumber, avocado, orange
tobiko
(8 pieces)
11.00

SALMON ROLL

Avocado, spring onion
(6 pieces)
10.00

JALAPEÑO MAKI ^(V)

Cos, cucumber, onion, tomato, avocado,
truffle
(8 pieces)
9.00

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MEAT

LAMB CUTLETS ^(S)

Marinated in Korean hot pepper paste,
sesame cucumber
28.00

**SLOW COOKED PRIME BEEF SHORT
RIB**

Teriyaki sauce
22.00

DUCK BREAST ^(S)

Aji amarillo miso marinade, marjoram, lime
21.50

FILLET STEAK 120G

Crispy Japanese rice, wafu dressing
21.00

**CASTERBRIDGE SIRLOIN STEAK
180G / 300G**

Served on hot rocks, soy, mirin, garlic
20.00 / 30.00

PORK BELLY

Honey ginger sticky pork belly
Nashi pear
16.00

LIME AND CORIANDER BABY CHICKEN

Bok choy, chicken breast
18.50

RED CHICKEN CURRY ^(S)

Crispy vegetables
16.50

SEAFOOD

WASABI LOBSTER

Yoghurt and mayo dressing
36.00

CHILEAN SEA BASS

Smoked chipotle miso, tenderstem broccoli
32.00

BLACK COD

Spicy miso
29.50

WHOLE CRISPY SEA BREAM

Chilli, Lemongrass
18.00

MOQUECA CAMARO ^(S)

Tiger prawns, sofrito, coconut milk, lime &
coriander rice
18.00

SEARED SALMON

Edamame purée, shisho leaf, miso,
pomegranate
20.00

VEGETARIAN

QUINOA, SAUTÉED

VEGETABLES ^(V)

Asparagus, baby corn, sweet potato,
courgette, aji amarillo, crispy polenta
16.00

VEGETABLE YELLOW CURRY ^(V/S)

Crispy vegetables
14.00

MUSHROOM HOT POT ^(V)

Shiitake, nameko, button, enoki, shimeji,
poached egg
13.00

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SIDES

TENDERSTEM BROCCOLI (V)

Moro miso

6.00

BABY SPINACH SALAD (V)

Goma dressing, sesame seeds

5.50

MIXED LEAF SALAD (V)

Cherry tomatoes, balsamic miso

5.50

STEAMED BOK CHOI (V)

Sweet soy, sesame

4.50

PERUVIAN CORN (V)

Sautéed butter

4.50

CASSAVA CHIPS (V)

4.00

JASMINE RICE (V)

3.50

ARTICHOKE AND CORN

TAMALE

5.50

BENTO BOXES

AVAILABLE DURING LUNCH &
FROM 6—7 PM IN THE EVENING

SUSHI BENTO

Tuna nigiri, salmon nigiri sea bass nigiri,
tuna maki salmon & avocado hand roll, miso
soup

20.00

VEGETARIAN BENTO

Bahn trang roll, vegetable tempura,
seasonal Chinese vegetables (V)

18.00

CHICKEN BENTO

Spicy chicken hotpot, XO sauce, dried
shrimp (s) vegetable tempura, mixed salad

18.00

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PINA COLADA VANILLA BAKED
CHEESECAKE ^(N)
Coconut cream, Malibu infused pineapple

ZEN GARDEN ^(N)
Pistachio rocks, blueberry sorbet, lemon
sand

CHOCOLATE FONDANT ^(N)
Pear sorbet with amaretto crunch

BLUEBERRY & COCONUT CHEESECAKE
^(N/V)
Wheat / dairy / sugar free

HOT YOGURT CAKE ^(N)
Mango sorbet, coconut foam

CHOCOLATE BROWNIE & PEANUT
BUTTER PARFAIT^(N)
Blackcurrant sponge

WHITE CHOCOLATE YUZO EGG
Crispy meringue

SALTED CARAMEL BANANA MOUSSE
Green tea ice cream

SELECTION OF ICE CREAMS &
SORBETS

EXOTIC FRUIT PLATTER

SELECTION OF JAPANES MOCHI ICE
CREM

ALL DESSERTS 8.50

CHINO'S DESSERT PLATTER FOR TWO
16.50 (n)