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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
Chicken skewers^(S)

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

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

CARAMELISED SALMON ROLL

Shiso leave, red onion, cucumber, avocado,
den miso
(8 pieces)
11.00

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

Plum kimchee dressing, creamy mash, pickled onions, Nashi pear
16.00

LIME AND CORIANDER BABY CHICKEN

Bok choy, light teriyaki
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

**ARTICHOKE AND CORN
TAMALE**

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

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

SALTED CARAMEL BANANA MOUSSE
Green tea ice cream

**SELECTION OF ICE CREAMS &
SORBETS**

EXOTIC FRUIT PLATTER

**SELECTION OF JAPANESE MOCHI
ICE CREAM**

ALL DESSERTS 8.50

CHINO'S DESSERT PLATTER FOR TWO
16.50 (n)