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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 <sup>(V)</sup>  
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 <sup>(N)</sup>**

**'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<sup>(S)</sup>

**MAIN DISHES**

Beef fillet  
Pork belly  
Moqueca camarão <sup>(S)</sup>  
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 <sup>(V)</sup>**

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 <sup>(V)</sup>**

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 <sup>(V)</sup>**

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 <sup>(V)</sup>**

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 <sup>(V/N)</sup>

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<sup>(V)</sup>

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 <sup>(V)</sup>

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

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**MEAT**

**LAMB CUTLETS <sup>(S)</sup>**

Marinated in Korean hot pepper paste, sesame cucumber  
28.00

**SLOW COOKED PRIME BEEF SHORT RIB**

Teriyaki sauce  
22.00

**DUCK BREAST <sup>(S)</sup>**

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 <sup>(S)</sup>**

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 <sup>(S)</sup>**

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

**SEARED SALMON**

Edamame purée, shisho leaf, miso, pomegranate  
20.00

**VEGETARIAN**

**QUINOA, SAUTÉED VEGETABLES <sup>(V)</sup>**

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

**VEGETABLE YELLOW CURRY <sup>(V/S)</sup>**

Crispy vegetables  
14.00

**MUSHROOM HOT POT <sup>(V)</sup>**

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 <sup>(N)</sup>**

Coconut cream, Malibu infused pineapple

**ZEN GARDEN <sup>(N)</sup>**

Pistachio rocks, blueberry sorbet, lemon  
sand

**CHOCOLATE FONDANT <sup>(N)</sup>**

Pear sorbet with amaretto crunch

**BLUEBERRY & COCONUT CHEESECAKE  
<sup>(N/V)</sup>**

Wheat / dairy / sugar free

**HOT YOGURT CAKE <sup>(N)</sup>**

Mango sorbet, coconut foam

**CHOCOLATE BROWNIE & PEANUT  
BUTTER PARFAIT<sup>(N)</sup>**

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)