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CHINO NOTTINGHAM MENU

An optional 10% service charge will be added to your bill for parties of 6 or more

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

'MENZAIFU' 免罪符
CHINO SET MENU
£35PP / MIN. 4 DINERS

TENKASU ROLL

Smoked paprika crumble, chipotle miso, shiso leaf, kizami wasabi

CHICKEN SALAD

Coriander, mint, chilli (s)

BEEF TACO

Avocado purée, chipotle miso

SESAME PRAWN SPRING ROLL

Chilli garlic sauce (s)

MAINS

KOREAN PORK BELLY

Cucumber and daikon salad, wasabi salsa

SIRLOIN STEAK 180G

Served on hot rocks, soy, mirin, garlic

SEARED SALMON

Edamame purée, shiso leaf, pomegranate

THAI VEGETABLE CURRY(v)

"OISHIKATTA YASAI"
PLANT BASED CHINO SET
£37.50PP / MIN. 2 DINERS

JALAPENO MAKI COS

Cucumber, onion, tomato, spicy mayo

GREEN VEGETABLES

Sesame miso

VEGETABLE GYOZA

EDAMAME

Confit garlic and chilli

MAINS

QUINOA WITH SAUTEED VEGETABLES

Courgette ribbons, baby corn, crispy potato

THAI YELLOW VEGETABLE CURRY

HOT AUBERGINE MAKI

Penang curry sauce, coconut milk, sesame crust

DESSERT

DESSERT PLATTER (N)

'KEI MONO' 景物
CHINO SET MENU
£45PP / MIN. 2 DINERS

TENKASU ROLL

Smoked paprika crumble, chipotle miso, shiso leaf, kizami wasabi

CHICKEN SALAD

Coriander, mint, chilli (s)

BEEF TACO

Avocado purée, chipotle miso

PORK & VEGETABLE GYOZA (2pieces)

Miso

MAINS

SIRLOIN STEAK 180G

Served on hot rocks, soy, mirin, garlic

SEARED SALMON

Edamame purée, shiso leaf, pomegranate

THAI CHICKEN YELLOW CURRY(v)

DESSERTS

DESSERT PLATTER(N)

APPETISERS

INSIDE OUT CHICKEN WINGS (s)

Sweet chilli sauce £4.50

EDAMAME(v)(s)

Confit garlic and chilli sauce £3

DIM SUM

BEEF TACO

Avocado puree, chipotle, miso £6

SESAME PRAWN SPRING ROLL (s)

Chilli garlic sauce £6.50

PORK & VEGETABLE GYOZA

Miso (2 pieces) £4.50

SASHIMI/SALAD

SASHIMI PLATTER

3 types of fish (2 or 4 pieces each)
£12/£21

CRISPY DUCK

Cucumber, chilli, spring onion, hoisin sauce, pancakes £3

CHICKEN OR BEEF SALAD

Coriander, mint, chilli, shallots, cucumber, red onion £9/11

TEMPURA

SEA BASS

Curried tempura, chimichurri, mango, shiso leaf £12

GREEN VEGETABLES (v) (s)

Sesame miso £8

SMALL DISHES

WHITE MISO SOUP

Tofu, spring onion, wakame, enoki mushroom £4.50

BEETROOT & TOFU (v)

Marinated tofu, textures of beetroot £7

SUSHI

SURF AND TURF ROLL

Shrimp tempura, sirloin, jalapeno mayo £12

TIGER MAKI

Prawns, crab, takuwan, sesame, spicy mayo £12

TENKASU ROLL

Tuna, smoked paprika crumble, chipotle miso, shiso leaf, wasabi £9

CRISPY DUCK ROLL

Pickled plums, spring onion, chilli, wasabi crunch £9

BLOW TORCHED SALMON

Avocado, cucumber, jalapeno mayo £9

JALAPENO MAKI (v)

Cos, cucumber, onion, tomato, spicy mayo £9

MAIN COURSES

SEARED SALMON

Edamame purée, shiso leaf, miso, pomegranate £17

SEA BASS

Chilli coriander ponzu £19

SIRLOIN STEAK 180G

Served on hot rocks, soy, mirin, garlic £19

SLOW COOKED PRIME BEEF SHORT RIB

Teriyaki sauce £19

KOREAN PORK BELLY

Cucumber and daikon salad, wasabi salsa £16

THAI CHICKEN YELLOW CURRY(s)

Jasmine rice £14.50

THAI VEGETABLE YELLOW CURRY(s)

Jasmine rice £12

SIDES

BABY MIXED SALAD (v)

£5

STEAMED BOK CHOI (v)

Sweet soy, sesame £4.50

JASMINE RICE (v)

£3

CASSAVA CHIPS (v)

£5

DESSERTS

CHOCOLATE AND ORANGE INFUSED

FONDANT £6.50

ZESTY LEMON CHEESECAKE (n)

Mango sorbet £6.50

SELECTION OF HOMEMADE SORBETS

Kiwi, guava, lychee, mango £5

CHINO DESSERT PLATTER (n)

Lemon cheesecake, chocolate fondant, selection of sorbets and exotic fruit £13