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**CHINO DESSERT PLATTER** 250kCal  
Lemon cheesecake, chocolate fondant,  
Selection of sorbets & exotic fruit  
14.80

**SELECTION OF HOMEMADE SORBETS AND  
ICE-CREAM** 100 kCal  
5.75

**SEE SERVER FOR DESSERT SPECIALS**

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FOOD MENU

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.

Please note: the recommended daily calorie intake is 2000 kCal for women and 2500 kCal for men. All calories provided per dish are based on 1 serving.

**(v)** Vegetarian

**(s)** Spicy

**(n)** Nuts

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**SEARED SALMON** 1387 kCal  
Salmon is marinated with soy, mirin & miso, edamame purée, shiso leaf, pomegranate and miso with salsa made from tomato & red onion  
19.75

**SEA BASS** 473 kCal  
Chili ponzu  
21.50

**SIRLOIN STEAK 180G** 600 kCal  
Beef sirloin marinated in a soy, mirin & garlic sauce. Served on hot rocks with a garnish of sesame seeds, garlic and chives  
21.50

**SLOW COOKED PRIME BEEF SHORT RIB** 372 kCal  
With a teriyaki sauce, garnished with spring onion, coriander, chili & lemon juice  
21.85

**KOREAN PORK BELLY** 407 kCal  
In Korean hot pepper paste, garnished with pickled onions, spring onions, daikon, chili & bok-choi  
18.70

**THAI CHICKEN YELLOW CURRY (s)** 1579 kCal  
Jasmine rice  
16.50

**THAI VEGETABLE YELLOW CURRY (s)** 1688 kCal  
Jasmine rice  
13.85

**QUINOA WITH SAUTEED VEGETABLES** 381 kCal  
Quinoa, baby corn, sweet potato, courgette, bok-choi & aji amarillo sauce  
16.00

**HOT AUBERGINE MAKI** 562 kCal  
Penang curry sauce, coconut milk, sesame crust  
16.50

**BABY MIXED SALAD (v)** 106 kCal  
Ceviche dressing  
5.85

**STEAMED BOK CHOI (v)** 111 kCal  
5.20

**JASMINE RICE (v)** 704 kCal  
3.50

£51.75/PERSON, SHARED BETWEEN 2 DINERS

**TENKASU ROLL** 867 kCal  
Salmon, tuna, seabass, avocado, wasabi

**CHICKEN OR BEEF SALAD (s)** 180 / 129 kCal  
Garlic, chili, cucumber, spring onion, red onion, wonton pastry crisps & ceviche dressing

**BEEF TACQUITO (s)** 145 kCal  
A gyoza pastry filled with avocado, chopped beef, red onion and chili mixed with a reduced teriyaki sauce

**PORK AND VEGETABLE GYOZA** 250 / 204 kCal  
Miso (2 pieces)

MAIN COURSES

**SIRLOIN STEAK PRESENTED ON HOT ROCKS 180G** 600 kCal  
Beef sirloin marinated in a soy, mirin and garlic sauce served on hot rocks with a garnish of sesame seeds, garlic and chives

**SEARED SALMON** 1387 kCal  
Edamame purée, pomegranate and salsa

**THAI YELLOW CHICKEN CURRY (v)** 1579 kCal  
Jasmine rice

**DESSERT PLATTER (n)** 250 kCal

ALL TASTING MENU MAINS ARE SERVED WITH A SIDE OF JASMINE RICE

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**SURF AND TURF ROLL** 294 kCal

Prawns deep fried in a tempura batter, avocado, spicy chili mayonnaise, thinly cut sirloin on top served medium rare  
13.85

**TIGER MAKI** 323 kCal

Prawns, avocado, takuwan, sesame, spicy mayonnaise  
13.85

**TENKASU ROLL** 867 kCal

Salmon, tuna, seabass, avocado, wasabi  
10.50

**CRISPY DUCK ROLL** 620 kCal

Pickled plums, spring onion, chili, wasabi, tempura crunch  
10.40

**JALAPENO MAKI** 454 kCal

Red quinoa, cos lettuce, cucumber, onion, cherry tomato and jalapeño, avocado, carrot, jalapeño spicy mayonnaise  
10.00

**CARAMELISED SALMON ROLL** 275 kCal

Cucumber and avocado inside rice finished with caramelised salmon and soy mirin  
£10.35

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**SASHIMI PLATTER 2/4 (s)** 524 kCal

Salmon, Sea bass & Tuna

Served with fresh wasabi, pickled ginger, bamboo leaf, daikon

(2 or 4 pieces each)

13.85 / 24.00

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£40.00/person SHARED BETWEEN 2 DINERS

**TENKASU ROLL** 867 kCal

Salmon, tuna, seabass, avocado, wasabi (8 pieces)

**CHICKEN OR BEEF SALAD (s)** 180 / 129 kCal

Garlic, chili, cucumber, spring onion, red onion, wonton pastry crisps and a ceviche dressing

**BEEF TACQUITO (s)** 145 kCal

Gyoza pastry filled with avocado, chopped beef, red onion and chili all mixed in a reduced teriyaki sauce

**SESAME PRAWN SPRING ROLL (s)** 281 kCal

Chili garlic sauce

**MAIN COURSE**

**KOREAN PORK BELLY** 407 kCal

In Korean hot pepper paste, garnished with pickled onions, spring onions, daikon, chili and bok-choi

**SEARED SALMON** 1387 kCal

Edamame purée, pomegranate and salsa

**THAI VEGETABLE YELLOW CURRY (s)** 1688 kCal

Jasmine Rice

ALL TASTING MENU MAINS ARE SERVED WITH A SIDE OF JASMINE RICE

**A P P E T I S E R S**

**INSIDE OUT CHICKEN WINGS (s)** 425 kCal  
with rock salt  
5.30

**EDAMAME (v) (s)** 449 kCal  
with rock salt  
3.50

**PORK AND VEGETABLE GYOZA (s)** 250 / 204 kCal  
Miso  
5.30

**A N D**

**WHITE MISO SOUP** 219 kCal  
Tofu, spring onion, wakame, enoki mushroom  
5.30

**S A L A D**

**BEEF TACQUITO** 145 kCal  
A gyoza pastry filled with avocado, chopped beef, red onion and chili all mixed with a reduced teriyaki sauce  
6.95

**T E M P U R A**

**SESAME PRAWN SPRING ROLL (s)** 28.1 kCal  
With garlic and chili sauce, garnished with mooli and sesame seeds  
7.50

**SEA BASS** 473 kCal  
with rock salt  
13.85

**S M A L L**

**MARKET VEGETABLE TEMPURA (v) (s)** 163 kCal  
Curried tempura, chimichurri  
13.85

**D I S H E S**

**CRISPY DUCK PANCAKES (s)** 949 kCal  
Crispy whole duck leg, along with a side of hoisin sauce, accompanied by sliced cucumber, red chili peel, spring onion, red onion and steamed pancakes  
16.50

**CHICKEN OR BEEF SALAD (s)** 180 / 129 kCal  
Garlic, chili, cucumber, spring onion, red onion, wonton pastry crisps and ceviche dressing (s)  
10.40 / 11.50

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£43.00PP / SHARED BETWEEN 2 DINERS

**JALAPENO MAKI** 454 kCal  
Red quinoa, cos lettuce, cucumber, onion, on top cherry tomato and jalapeño, avocado, carrot, jalapeño spicy mayonnaise (8 pieces)

**MARKET VEGETABLES TEMPURA (v) (s)** 163 kCal  
Curried tempura and chimichurri

**VEGETABLE GYOZA** 204 kCal

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**EDAMAME (v) (s)** 449 kCal  
with rock salt

**MAIN COURSES**

**QUINOA WITH SAUTEED VEGETABLES** 372 kCal  
Quinoa, baby corn, sweet potato, courgette, bok choy, aji amarillo sauce

**THAI YELLOW VEGETABLE CURRY (v)** 803 kCal

**HOT AUBERGINE MAKI** 562 kCal  
Penang curry sauce, coconut milk, sesame crust

**B A S E D**

**DESSERTS**

**DESSERT PLATTER (n)** 250 kCal

**M E N U**

ALL TASTING MENU MAINS ARE SERVED WITH A SIDE OF JASMINE RICE