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RESTAURANT MENU

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server.

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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CRISPY DUCK PANCAKES *559 kCal*
Cucumber, chilli, spring onion, hoisin sauce
22.50

WASABI PRAWNS *174 kCal*
Prawns, avocado, sesame seed
15.00

CALAMARI *279 kCal*
Tamarind dressing, tomato, red onion, mint
9.50

WHITE MISO SOUP *454 kCal*
Tofu, spring onion, wakame & nameko
6.50

EDAMAME^(V) *174 kCal*
Rock salt
4.50

SALADS

DUCK SALAD *492 kCal*
Lime mustard maple syrup
18.00

CHICKEN OR BEEF SALAD *275 / 254 kCal*
Coriander, mint, chilli, shallots, cucumber, red onion
10.50 / 12.50

TEMPURA

STUFFED RED CHILLI & SOFT SHELL CRAB *107 kCal*
Ponzu sauce, green chilli aioli
14.50

PRAWNS WRAPPED IN SHISHO LEAF *285 kCal*
Ponzu sauce (2 pieces)
12.00

MARKET VEGETABLES ^(V) *102 kCal*
Soy, mirin
7.00

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SHIRAKABERUGA-MIO

Sparkling Junmai. A deliciously lively, sparkling cloudy sake which undergoes a secondary fermentation in the bottle just like Champagne. Works with full and light flavoured dishes.

Only served chilled
125ml 10.00

AKASHI-TAI-JUNMAI SPARKLING

Medium dry and easy drinking with clean mineral notes of citrus, peach and melon on both nose and palate.

Only served chilled
125ml 15.00

TOSATSURU AZURE-GINGO

Made with deep sea water from a natural spring located at the bottom of the Pacific Ocean. It has a deep gingo bouquet and smooth dry and mellow taste. Great with sashimi and ponzu sauce.

Served chilled
125ml 13.50

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SUSHI

SURF & TURF ROLL *343 kCal*
Prawn, sirloin, avocado, cucumber, chive (8 pieces)
17.00

SPIDER ROLL *313 kCal*
Soft shell crab, avocado, cucumber (5 pieces)
15.50

TIGER MAKI *427 kCal*
Prawns, crab, takuwan, sesame
beetroot yoghurt dressing (8 pieces)
15.50

TENKASU ROLL *475 kCal*
Tuna, salmon, seabass, avocado (8 pieces)
15.50

CALIFORNIA ROLL *184 kCal*
Crab meat, avocado, cucumber (8 pieces)
14.50

SEARED SALMON ROLL *184 kCal*
Asparagus, red onion, sesame seeds, wasabi mayo (6 pieces)
14.00

COCO MANGO^(v) *586 kCal*
Mango, coconut, avocado (8 pieces)
8.00

FLAMING SUSHI *619 kCal*
Flamed salmon roll, spring onion, jalapeno, spicy miso
10.00

RAW

SASHIMI SET *283 kCal*
3 types of fish (tuna, salmon, seabass)
25.00

TUNA TATAR *178 kCal*
Wasabi, ponzu
16.50

SEABASS TIRADITO *274 kCal*
Asi amarillo, borage flowers (6 pieces)
8.00

NIGIRI

SEARED TUNA NIGIRI *594 kCal*
Apple mustard vinaigrette
(2 pieces)
9.00

MARINATED
BLOWTORCHED SALMON *658 kCal*
(2 pieces)
9.00

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DIM SUM

BLACK COD *138 kCal*
Wrapped in spinach, yuzu soya (2 pieces)
10.00

CHILEAN SEABASS & CRAYFISH GYOZA *131 kCal*
Spring onion, fried shallot, sweet miso
(2 pieces)
10.00

PANCETTA WRAPPED DATES *307 kCal*
Manchego cheese, linguica, mustard mayo
10.00

CRISPY DUCK SPRING ROLL *651 kCal*
Spring onion, bean sprout, hoi sin sauce
9.00

CHICKEN SUI MAI *351 kCal*
Foie gras, Shiitake mushrooms, teriyaki sauce (2 pieces)
9.50

HAR GAU *65 kCal*
Steamed, chilli oil
(2 pieces) 8.00

VEGETABLE GYOZA^(v) *101 kCal*
Aubergine, ginger, garlic, black vinegar
(2 pieces) 6.50

TAQUITOS

CASTERBRIDGE BEEF TAQUITOS *242 kCal*
Aji panca, red onion, jalapeño avocado
(4 pieces)
14.50

VEGETABLE TAQUITOS^(v) *172 kCal*
Sweetcorn, French beans, ginger, honey yoghurt
(4 pieces)
9.50

SKEWERS

SKEWER COMBO *360 kCal*
Two of each kind (6 pieces)
16.00

FLANK STEAK *220 kCal*
Aji panca sauce, spring onion (2 pieces)
8.00

CHICKEN *219 kCal*
Honey Korean marinade, spring onion (2 pieces)
6.00

GRILLED TOFU^(v) *157 kCal*
Wafu dressing, spring onion (2 pieces)
5.00

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MEAT

WAGYU BEEF 150G *426 kCal*
Ishiyaki, hot Himalyan salt block
60.00

CASTERBRIDGE SIRLOIN STEAK 180G / 300G *413 / 626 kCal* Served on
hot rocks, soy, mirin, garlic
24.50 / 37.50

LAMB CUTLET *1742 kCal*
Korean hot pepper sauce
35.00

DUCK BREAST (S) *949 kCal*
Aji amarillo miso marinade, marjoram, lime
28.50

SLOW COOKED PRIME BEEF SHORT RIB *1649 kCal*
Teriyaki sauce
28.00

BABY CHICKEN *495 kCal*
Plum sauce
22.00

PORK BELLY *550 kCal*
Soy sauce, lemon grass, plam sugar galangal, Nashi pear
19.00

THAI GREEN CHICKEN CURRY (S) *653 kCal*
Aubergine, lychee, straw mushroom, cherry tomato
18.00

PORK RIBS *717 kCal*
Smoked sticky pork ribs
24.00

BEEF PICANHA AND GIANT PRAWN (4 People) *1494 kCal*
Served with cassava chips, rice and bok choi Requires 45minutes
to prepare
150.00

SEAFOOD

BLACK COD *495 kCal*
Spicy miso
38.00

SEARED SALMON *472 kCal*
Grapefruit miso, pickled cucumber
28.00

PRAWN MOQUECA *1107 kCal*
Spicy prawn and coconut sofrito
26.00

VEGETABLE

FORAGED MUSHROOM HOT POT (V) *554 kCal*
Wild mushrooms, soya, yuzu
15.00

VEGETABLE GREEN CURRY *524 kCal*
Aubergine, lychee, straw mushroom, cherry tomato
15.00

BLACK BEAN TOFU *187 kCal*
Cabbage steak, aji Amarillo, chive oil
15.00

SIDES

BABY SPINACH SALAD (V) *15 kCal*
Goma dressing, sesame seeds
7.00

MIXED LEAF SALAD (V) *51 kCal*
Cherry tomatoes, balsamic miso
7.00

TENDERSTEM BROCCOLI (V) *35 kCal*
Moro miso
7.00

STEAMED BOK CHOI (V) *151 kCal*
Sweet soy, sesame
6.00

PERUVIAN CORN (V) *144 kCal*
Sautéed butter
6.00

CASSAVA CHIPS (V) *118 kCal*
5.50

JASMINE RICE (V) *176 kCal*
4.00

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RENGIN'
CHINO SET MENU
65.00 PP / MIN 2. DINERS

MAKI ROLLS & SALADS
Tiger maki *427 kCal*
Marinated blowtorched salmon *658 kCal*
Duck and watermelon salad *492 kCal*

SMALL DISHES
Calamari *279 kCal*
Prawns wrapped in shiso leaf *174 kCal*
Vegetable gyoza^(v) *101 kCal*

MAIN DISHES
Casterbridge sirloin steak *626 kCal*
Black cod *495 kCal*

DESSERT PLATTER ^(v) *1063 kCal*

KEI MONO
CHINO SET MENU
50.00 PP / MIN 2. DINERS

MAKI ROLLS & SALADS
Tenkasu rolls *427 kCal*
Chicken salad *658 kCal*
beef skewers *492 kCal*

SMALL DISHES
Har Kau *279 kCal*
Prawns tempura *285 kCal*

MAIN DISHES
Baby chicken *495 kCal*
Salmon fillet *472 kCal*

SIDE DISHES
Jasmine rice *176 kCal*
Bok choy *151 kCal*

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MENZIFU
CHINO SET MENU
80.00 PP / MIN 2. DINERS

MAKI ROLLS & SALADS
Surf and turf roll *343 kCal*
California roll *184 kCal*
Beef taquitos *242 kCal*

SMALL DISHES
Wasabi prawns *174 kCal*
Pancetta wrapped dates *307 kCal*

MAIN DISHES
Wagyu beef 150g *426 kCal*
Black cod *495 kCal*
SIDE DISHES
Jasmine rice *176 kCal*
Tenderstem broccoli *35 kCal*

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CHINO'S DESSERT PLATTER
1063 kCal for two
25.50

SWEET MISO CHEESECAKE *566 kCal*
Sea buckthorn & pear compote, caramel
chantilly
12.00

THREE WAY LATE *644 kCal*
Coffee crunch, whiskey brulee and milk ice
cream
12.00

CHOCOLATE MATCHA FOUNDANT *1150*
kCal Macha infused, Vanilla ice cream
11.00

ZEN GARDEN *1044 kCal*
Pistachio rock, almond soil
11.00

MOCHI ICE CREAM *804 kCal*
10.00

HOT YOGHURT *759 kCal*
Mango sorbet and coconut foam
10.00

EXOTIC FRUIT PLATTER *102 kCal*
10.00

ICE CREAM *139 kCal*
3.50