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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 in Soy; Mirin and Miso. Edamame Purée; Shisho Leaf; Pomegranate and Miso. With Tomato and Red Onion Salsa £25.00

SEA BASS 473 kCal

Spicy Chilli Ponzu with Ma Po sauce; Bok Choi and Chilli
21.50

SIRLOIN STEAK 180G 600 kCal

Beef Sirloin marinated in a Soy; Mirin and Garlic Sauce served on hot rocks garnished with Sesame Seeds; Garlic and Chives £32.00
32.00

SLOW COOKED PRIME BEEF SHORT RIB 372 kCal

With Teriyaki garnished with Spring Onion; Coriander; Chilli and Lemon Juice £21.85

KOREAN PORK BELLY 407 kCal

In Korean Hot Pepper Paste; garnished with Pickled Onions; Spring Onions; Daikon; Chilli and Bok Choi £18.70

THAI CHICKEN YELLOW CURRY (s) 1579 kCal

Jasmine rice
17.50

THAI VEGETABLE YELLOW CURRY (s) 1688 kCal

Jasmine rice
£15.00

QUÍNOA WITH TOFU AND ASPARAGUS 381 kcal

Quínoa; Asparagus; Pickles and Spicy Chilli Sauce
£16.00

HOT AUBERGINE MAKI 562kcal

Penang Curry Sauce; Coconut Milk and Sesame Crust £16.50

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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

STARTERS

TENKASU ROLL 867 kCal

Salmon; Tuna; Seabass; Avocado and Wasabi

CHICKEN OR BEEF SALAD (s) 180 / 129 kCal

Garlic; Chilli; Cucumber; Spring Onion; Red Onion; Wonton Pastry Crisps and Ceviche dressing

BEEF TACQUITO (s) 145 kCal

Gyoza pastry filled with Avocado; Chopped Beef; Red Onion and Chilli mixed in 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 Soy; Mirin and Garlic Sauce served on hot rocks garnished with 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 Tempura Batter; Avocado; Spicy Chilli mayo; medium rare, thinly cut Sirloin on top
£16.85

TIGER MAKI 323 kcal
Prawns; Avocado; Takuwan; Sesame and Spicy Mayo
£13.85

TENKASU ROLL 867 kcal
Salmon; Tuna; Seabass; Avocado; Wasabi
£12.50

CRISPY DUCK ROLL 620 kcal
Pickled Plums; Spring Onion; Chilli; Wasabi and Tempura Crunch
£12.40

JALAPEÑO MAKI 454 kcal
Red Quínoa; Cos Lettuce; Cucumber; Onion; Cherry Tomato; Jalapeño; Avocado; Carrot and Jalapeño Spicy Mayonnaise
13.85

CARAMELISED SALMON ROLL 275 kcal
Cucumber and Avocado wrapped in Rice topped with Caramelised Salmon and Soy Mirin
£15.85

SASHIMI PLATTER 2/4 (s) 524 kcal
Salmon; Sea Bass and Tuna served with fresh Wasabi; Picked Ginger; Bamboo Leaf and Daikon.
(2 or 4 pieces each) £13.85 / £24.00

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£40.00/PERSON

STARTERS

TENKASU ROLL 867 kcal
Salmon; Tuna; Seabass; Avocado; Wasabi

CHICKEN OR BEEF SALAD (s) 180 / 129 kcal

Garlic; Chilli; Cucumber; Spring onion; Red Onion; Wonton Pastry Crisps and Ceviche dressing

BEEF TACQUITO (s) 145 kcal

Gyoza pastry filled with Avocado; Chopped Beef; Red Onion and Chilli

mixed in reduced Teriyaki Sauce

SESAME PRAWN SPRING ROLL (s) 281 kcal

Chilli Garlic Sauce

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MAIN COURSE

KOREAN PORK BELLY 407 kcal

In Korean Hot Pepper Paste; garnished with Pickled Onions; Spring Onions; Daikon; Chilli and Bok Choi

SEARED SALMON 1387 kcal

Edamame purée; Pomegranate and Salsa

THAI VEGETABLE YELLOW CURRY (s) 1688 kcal

Jasmine Rice

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

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INSIDE OUT CHICKEN WINGS (s) 425 kCal
with rock salt
£8.00

EDAMAME (v) (s) 449 kCal
with rock salt
4.50

CHICKEN OR VEGETABLE GYOZA (s) 250 / 204 kCal
Miso
£7.00

WHITE MISO SOUP 219 kCal
Tofu; Spring Onion; Wakame and Enoki Mushroom
5.30

BEEF TACQUITO 145 kCal
Gyoza Pastry Filled with Avocado; Chopped Beef; Red Onion and Chili mixed with reduced Teriyaki Sauce
£6.95

SESAME PRAWN SPRING ROLL (s) 28.1 kCal
With Garlic and Chilli sauce, Garnished with Mooli and Sesame Seeds
£10.00

SEA BASS 473 kCal
with rock salt
£13.85

VEGETABLE TEMPURA (v) (s) 163 kCal
With Tempura Sauce
13.85

CRISPY DUCK PANCAKES (s) 949 kCal
Crispy whole Duck Leg with a side of Hoisin Sauce, accompanied by sliced Cucumber; Red Chilli Peel; Spring Onion; Red Onion and Steamed Pancakes
16.50

CHICKEN OR BEEF SALAD (s) 180 / 129 kCal
Garlic; Chilli; Cucumber; Spring Onion; Red Onion; Wonton Pastry Crisps and Ceviche Dressing (s)
£11.40 / £12.40

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£43.00/PERSON

JALAPENO MAKI 454 kCal
Red Quinoa; Cos Lettuce; Cucumber; Onion; Cherry Tomato and jalapeño; Avocado; Carrot, Jalapeño Spicy Mayonnaise (8 pieces)

VEGETABLES TEMPURA (v) (s) 163 kCal
Tempura Sauce

VEGETABLE GYOZA 204 kCal

EDAMAME (v) (s) 449 kCal
With Rock Salt

MAIN COURSES

QUÍNOA WITH SAUTEED VEGETABLES 372 kCal
Quinoa; baby corn; Sweet Potato; Courgette; Bok Choi and Aji Amarillo sauce

THAI YELLOW VEGETABLE CURRY (v) 803 kCal

HOT AUBERGINE MAKI 562 kCal
Penang Curry Sauce; Coconut Milk and Sesame Crust

DESSERTS

DESSERT PLATTER (n) 250 kCal

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