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Limitless Japanese &
Asian Inspired Dining.

MENU

A LA CARTE



WELCOME TO KINU

Kinu is more than a restaurant

It's a destination where indulgence meets meaning, a place to immerse yourself in exquisite food, exceptional atmosphere, and moments worth savouring.

ZENSAI

SMALL BEGINNINGS

Hokkaido Edamame

£4.50

Soybeans with Maldon sea salt or togarashi spice 🌱

Gochujang Glazed Wings

£6.50

Double-fried chicken wings, Korean chilli lacquer 🌶️

Tori Karaage

£6.50

Twice-fried chicken, soy marinade, fresh yuzu kosho 🌱

Chilli Squid

£6.50

Deep fried with Sichuan peppercorns and crispy shallots 🐟

Ebi Tempura

£6.50

Crisp prawns with tangy mayo sauce 🍤🥚

Miso-Mirin Chicken Lollipop

£6.50

Garlic miso-mirin marinated confit chicken, lightly battered, deep-fried, and finished with a glossy soy glaze and toasted sesame. 🌱

Char Siu Pork Ribs

£7.50

12-hour slow-braised pork with five-spice honey glaze 🌱

Seasonal Tsukemono

£3.50

Chef's pickled vegetables in a sweet-sour balance 🌱

Emerald Greens

£5.50

Wok-fried broccoli and choy sum with black garlic soy 🌱

House Kimchi

£3.50

Korean-style fermentation with gochugaru chilli 🌱🌶️

Tempura Yasai

£6.50

Seasonal garden vegetables in a delicate tempura, paired with house tentsuyu and chilli-garlic emulsion 🌱🌱

Crimson Crispy Beef

£7.50

Wok-fried beef strips in a chilli caramel lacquer 🌱

LEGEND

🌱 Vegetarian

🌱 Vegan

🌱 Gluten

🐟 Fish

🍤 Shellfish

🥛 Dairy

🌶️ Spicy

(GF) Gluten Free

Please inform our team of any allergy or dietary requirements you may have. Full allergen chart available.

Miso-Mirin
Chicken Lollipops



MUSHIMONO

STEAMED ARTISTRY

Gyoza Trio

£5.50

Chicken, prawn, or seasonal vegetable dumplings with black vinegar and chilli oil 🌾🍣🥚 (🌱 option available)

Bao Bun

£5.50

Braised pork belly or crispy vegetables in a fluffy bao bun 🌾🥚🍷 (🌱 option available)

Xiao Long Bao

£5.50

Delicate soup dumplings with pork or chicken filling, ginger-scallion oil 🌾

SHIRUMONO

LIQUID COMFORT

Hatcho Miso Shiru

£4.50

Aged miso broth with wakame seaweed and silken tofu 🌱🌿

Chicken Ramen

£7.50

Silky chicken broth with house noodles and marinated egg 🌾🥚

Yasai Ramen

£6.50

Umami-rich mushroom soy dashi with seasonal vegetables and house tofu 🌱🌿🌾

Make it Volcanic 🌶️🌶️🌶️

Turn up the heat with our signature fiery chilli infusion

TEPPAN

IRON PLATE MASTERY

Yaki Soba

£7.50

Wok-tossed noodles with chicken, prawns & vegetables finished with pickled ginger & sesame seeds 🌾🍣

Yaki Udon

£7.50

Thick noodles with chicken, prawns, seasonal vegetables and dashi butter 🌾🍷

Yasai Yaki Soba

£7.50

Wok-tossed noodles with tofu & seasonal vegetables finished with pickled ginger & sesame seeds 🌱🌿🌾

Yasai Yaki Udon

£7.50

Thick noodles with seasonal vegetables and dashi butter 🌱🌿🍷

Beef Tataki

£8.50

Seared sirloin with teriyaki reduction and caramelised red onions 🌾

Yuzu Miso Sakana

£7.50

Steamed skin on cod with citrus miso glaze 🐟🌾

Salmon Tataki

£8.50

Flame-seared with sesame crust and caramelised red onions 🐟🌾

Chicken Kushiyaki

£7.50

Chicken skewers with teriyaki glaze 🌾

WOK HEI

BREATH OF FIRE

Signature Curries

Imperial Lamb Massaman £9.50

Slow-braised lamb shoulder in a velvet massaman sauce 🌿

Red Ember Beef Rendang £9.50

Sumatran-style beef in a deep coconut reduction 🌿

Golden Chicken Katsu Kare £9.50

Panko-crisp cutlet with curry velouté and pickled radish 🌿🥚

Yasai Katsu Kare £8.50

Panko crisp vegetables with curry velouté and pickled radish 🌿

Tofu Katsu Kare £8.50

Tofu with curry velouté and pickled radish 🌿

Emerald Prawn Green Curry £9.50

Coastal prawns with coconut silk and Thai basil 🌿🍷

Noodles & Rice

Tamago Chahan £4.50

Egg fried rice with scallions and white pepper 🥚🌿

Rayu Garlic Rice £4.50

Chilli oil infusion with crispy garlic 🌿🌿

Sichuan Inspirations

Imperial Kung Pao Chicken £9.50

Caramelised chilli with spring onions and red chilli 🌶️🌿

Chongqing Fire Pork £9.50

Crisp pork bites with Sichuan peppercorn and dry chilli 🌶️🌿

Yuzu Miso
Sakana



Red Ember
Beef Rendang



SUSHI-YA

FRESH SUSHI SELECTIONS

Nigiri & Sashimi

- ♦ Maguro Nigiri (Tuna) 🐟🌾 £3.50
- ♦ Sake Nigiri (Salmon) 🐟🌾 £3.50
- ♦ Ebi Nigiri (Prawn) 🍤🌾 £3.50
- ♦ Avocado Nigiri 🥑🌿🌾 £2.50
- ♦ Chirashi Selection – chef's daily sashimi with seasoned rice 🐟🍤🌾 £3.50

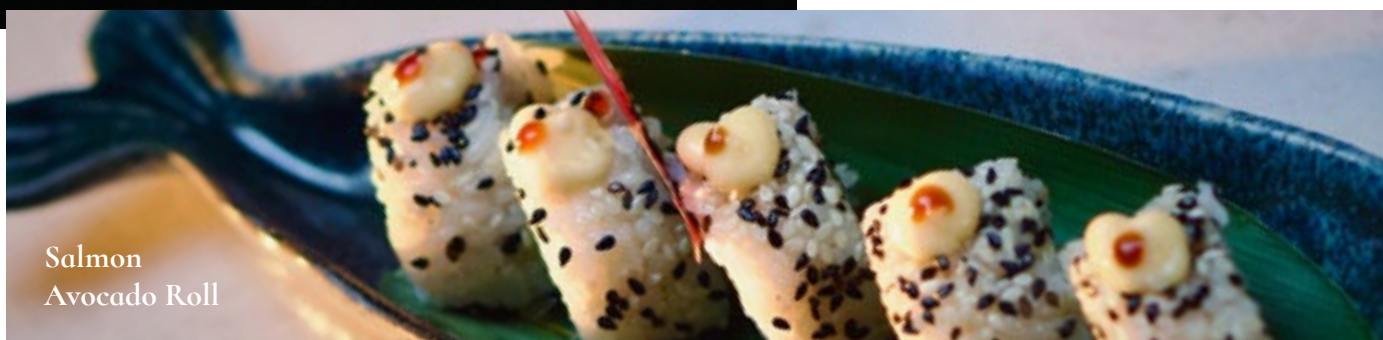
Maki Rolls

- ♦ Uramaki – inside-out signature rolls 🌾🍤🥚 £3.50
(Veg/Vegan option available)
- ♦ Tempura Maki – crisp-fried specialty rolls 🌾🍤🥚 £3.50
- ♦ Crispy Rice with Tuna – jalapeño tuna tartare on crisp rice 🐟🌾 £3.50

Chef's Sushi Platter



Salmon
Avocado Roll



SARADA

GARDEN FRESH

Sunomono

Cucumber ribbons in rice vinegar pearls with toasted sesame 🌿🌿

£3.50

Agedashi Tofu Sarada

Silken tofu and seasonal greens with goma-dare dressing 🌿🌿🌾

£5.50

Kamo Sarada

Five-spice duck breast with mixed greens and plum vinaigrette 🌿

£7.50

Crispy Aubergine with Miso Caramel

Glazed aubergine with sesame crunch 🌿🌿🌾

£5.50

BATSUBARA

DESSERTS

Miso Caramel Brownie

£9.00

Fudgy chocolate brownie with a warm drizzle of miso caramel and vanilla ice cream 🌾 🍷 🍳

Kuro Goma Purin

£9.00

Silky black sesame panna cotta with roasted coconut shavings (GF) 🌱 🍷 🍳

Rhubarb & Ginger Slice

£9.00

Rhubarb & chocolate filling, finished with a sprinkling of chocolate flake & raspberry coulis

Lemon & White

£9.00

Chocolate Pavlova

Crisp meringue with Japanese yuzu curd, white chocolate shavings & fresh strawberries (GF) 🌱 🍷 🍳

Mochi Ice Cream Selection

£7.00

Trio of chewy mochi ice cream in rotating flavours, served with seasonal garnishes (GF) 🌱 🍷

MINI KINU

£8.00

For under 12s – includes 1 main, 1 side or starter, 1 drink, and 1 sweet treat

Starters & Sides

Mini Katsu Chicken Tenders

Chicken Gyoza

Veggie Gyoza 🌱

Fish-Less Fingers 🌱

Edamame Pods 🌱

Mains

Chicken Ramen in a Mild Broth

Yasai Ramen 🌱

Chicken Noodles

Veggie Noodles 🌱

Teriyaki Chicken Rice Bowl

Sweet Treat

Scoop of Ice Cream (today's flavour)

Drinks

Apple Juice

Orange Juice

Still Water

Gyoza



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In Japan, Kinu means silk a material
treasured for the quiet luxury it embodies.