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Limitless Japanese &
Asian Inspired Dining.

MENU

LIMITLESS

LIMITLESS MENU

£45pp (excludes drinks & desserts)

Savor without limits. Select two dishes every 10 minutes from our curated menu. Discover the art of limitless dining



WELCOME TO KINU

**Indulge
without
limits.**

At Kinu, dining is an elevated ritual. Every detail from the menu to the lighting has been designed to honour the mindful spirit of Japanese hospitality. Our distinctive service rhythm allows you to savour each course in perfect sequence.



ZENSAI

SMALL BEGINNINGS

Hokkaido Edamame

Soybeans with Maldon sea salt or togarashi spice 🌱🌿

Gochujang Glazed Wings

Double-fried chicken wings, Korean chilli lacquer 🌶️🌿

Tori Karaage

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

Chilli Squid

Deep fried with Sichuan peppercorns and crispy shallots 🐙🌶️

Ebi Tempura

Crisp prawns with tangy mayo sauce 🍤🥚🌾

Miso-Mirin Chicken Lollipop

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

Char Siu Pork Ribs

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

Seasonal Tsukemono

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

Emerald Greens

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

House Kimchi

Korean-style fermentation with gochugaru chilli 🌿🌶️

Tempura Yasai

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

Crimson Crispy Beef

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

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

Bao Bun

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

Xiao Long Bao

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

SHIRUMONO

LIQUID COMFORT

Hatcho Miso Shiru

Aged miso broth with wakame seaweed and silken tofu 🌱🌿

Yasai Ramen

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

Chicken Ramen

Silky chicken broth with house noodles and marinated egg 🌾🥚

Make it Volcanic 🔥🔥🔥

Turn up the heat with our signature fiery chilli infusion

TEPPAN

IRON PLATE MASTERY

Yaki Soba

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

Yasai Yaki Soba

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

Beef Tataki

Seared sirloin with teriyaki reduction and caramelised red onions 🌾

Salmon Tataki

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

Yaki Udon

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

Yasai Yaki Udon

Thick noodles with seasonal vegetables and dashi butter 🌱🌿🥛

Yuzu Miso Sakana

Steamed skin on cod with citrus miso glaze 🐟🌿

Chicken Kushi-yaki

Chicken skewers with teriyaki glaze 🌾

WOK HEI

BREATH OF FIRE

Signature Curries

Imperial Lamb Massaman

Slow-braised lamb shoulder in a velvet massaman sauce 🌿

Red Ember Beef Rendang

Sumatran-style beef in a deep coconut reduction 🌿

Golden Chicken Katsu Kare

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

Yasai Katsu Kare

Panko crisp vegetables with curry velouté and pickled radish 🌿

Tofu Katsu Kare

Tofu with curry velouté and pickled radish 🌿

Emerald Prawn Green Curry

Coastal prawns with coconut silk and Thai basil 🌿🍷

Noodles & Rice

Tamago Chahan

Egg fried rice with scallions and white pepper 🥚🌿

Rayu Garlic Rice

Chilli oil infusion with crispy garlic 🌿🌿

Sichuan Inspirations

Imperial Kung Pao Chicken

Caramelised chilli with spring onions and red chilli 🌿🌶️

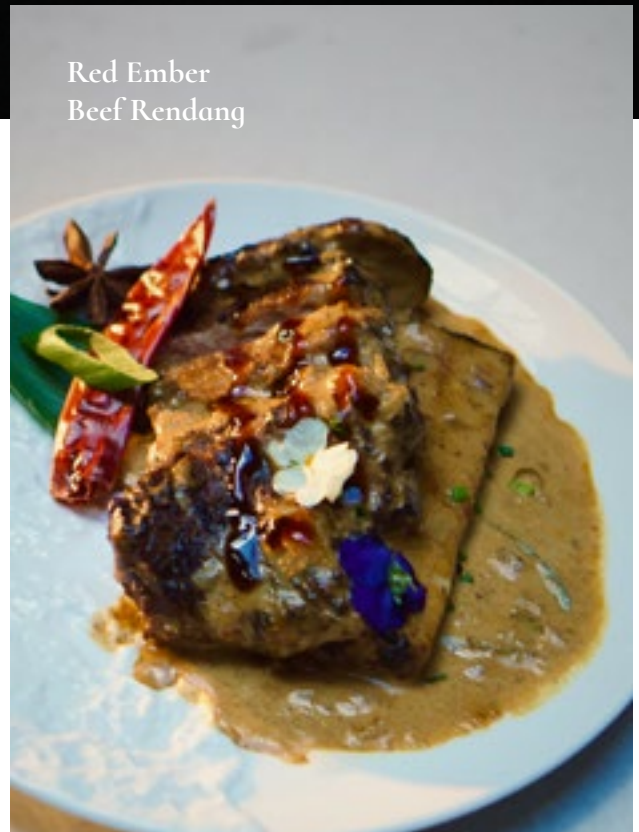
Chongqing Fire Pork

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) 🐟🌾
- ◇ Sake Nigiri (Salmon) 🐟🌾
- ◇ Ebi Nigiri (Prawn) 🍤🌾
- ◇ Avocado Nigiri 🥑🌿🌾
- ◇ Chirashi Selection – chef's daily sashimi with seasoned rice 🐟🍤🌾

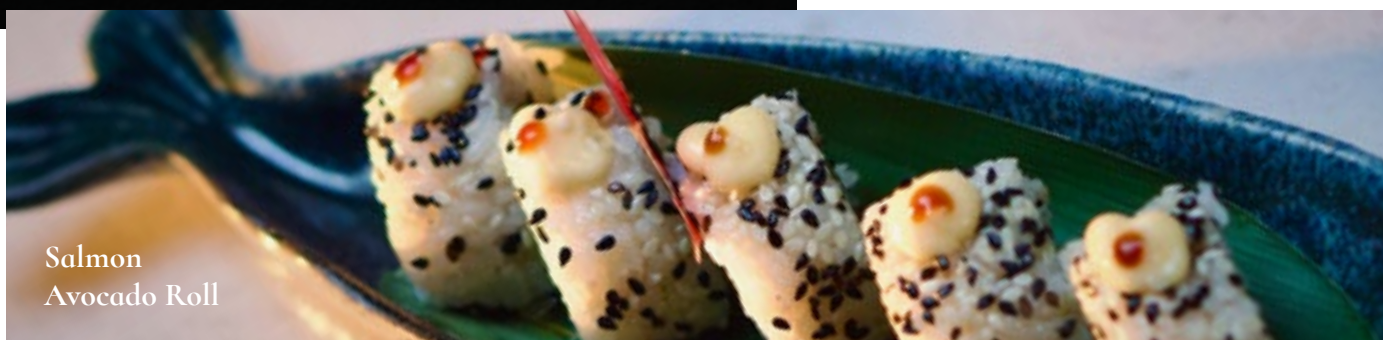
Maki Rolls

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

Chef's Sushi Platter



Salmon
Avocado Roll



SARADA

GARDEN FRESH

Sunomono

Cucumber ribbons in rice vinegar pearls with toasted sesame 🌿🌿

Kamo Sarada

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

Agedashi Tofu Sarada

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

Crispy Aubergine with Miso Caramel

Glazed aubergine with sesame crunch 🌿🌿🌾

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

Drinks

Apple Juice

Orange Juice

Still Water

Sweet Treat

Scoop of Ice Cream (today's flavour)

Gyoza



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