



KINU 絹

LIMITLESS DINING



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Welcome to KINU

We're delighted to have you join us

At KINU, dining is a journey meant to be savoured at your own rhythm. Our menu celebrates the art of exploration – every dish is a small plate, freshly prepared and brought to your table when it is ready.

Choose your experience

Limitless Dining

£45pp*

Explore our entire menu at your own pace. Select two dishes per person each round, and let your curiosity guide you. It's an invitation to taste freely and discover your favourites.

As each dish is prepared fresh, we recommend allowing at least two hours to fully experience the limitless journey.

Excludes drinks, desserts and chef's sushi platter.

A La Carte

Curate your own experience, dish by dish.

Perfect for those who know exactly what they're craving or prefer a lighter journey through our menu.



Your well-being matters

Your well-being is at the heart of what we do. Should you have any allergies or dietary requirements, please speak with your server so we can tailor your experience with care. We may be unable to accommodate severe allergies as our dishes may contain trace ingredients.



Relax, indulge, and let us take care of the rest.

A discretionary 12.5% service charge is added to your bill and shared amongst our team

** Price may differ on special days*

Hajimiri

The beginning

Light and vibrant bites

Hokkaido Edamame 5

Soy beans with Maldon sea salt and Tomagashi seasoning V, Ve, GF

Gochujang Hummus 5.5

Hummus swirled with gochujang served with prawn crackers

Spring Rolls 5.5

Crispy rolls filled with fresh vegetables V, Ve, GF

Gyoza 5

Deep fried, golden dumplings

* **Trio** - selection of prawn, vegetables, chicken

* **Chicken** - juicy chicken filling with ginger, garlic, spring onions

* **Vegetable** - fresh vegetable filling with carrot, cabbage & onion V

Corn Potage 5.5

Creamy, hearty and smooth sweetcorn soup

Xiao Long Bao 5.5

Delicate soup dumplings, topped with ginger and chilli oil

(Choose from chicken or pork)

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.

Sushi-Ya

Fresh sushi selections

Hand rolled perfection, with the finest ingredients

Uramaki - Inside out rolls 4.5

Choose from: GF

- * Salmon
- * Tuna with Togarashi
- * Tempura Dragon Roll
- * Vegetarian (V, Ve)
- * Beef Dragon
- * Salmon Dragon
- * Duck Uramaki

+1

Maki - Traditional rolls 4.5

Choose from: GF

- * Tempura Prawn
- * Avocado (V, Ve)
- * Cucumber (V, Ve)
- * Salmon
- * Tuna

Nigiri - Topping on rice 4.5

Choose from: GF

- * Salmon
- * Tuna
- * Avocado (V, Ve)
- * Prawn
- * Eel*

+1

** Despite careful preparation, eel may contain small soft bones*

Gunkan - Seaweed Boats 4.5

Choose from: GF

- * Spicy Tuna
- * Salmon
- * Sweetcorn & Surimi

Temaki - Handrolls 5

Choose from: GF

- * Salmon
- * Tuna
- * Prawn
- * Vegetable (V, Ve)

Chef's Sushi Platter 20

GF

Handpicked favourites
selected by our head chef

A LA CARTE ONLY

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Kobashii

Fragrant and crispy

Golden fried plates with mouthwatering flavours

Golden Onigiri

6.5

Crispy, crusted rice ball served with wasabi mayo

* Tuna

* Salmon

Dynamite Cauliflower

6.5

Lightly battered florets, covered in spicy creamy dynamite sauce

V, Ve

Tempura Yasai

6.5

Seasonal garden vegetables in a delicate tempura, paired with our spicy dip

V, Ve, GF

Gochujang Wings

7.5

Double fried chicken wings, Korean chilli lacquer

Char - Sui Pork Ribs

7

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

GF

Karashi Tori

7.5

Double-fried chicken with an intense spice blend and fresh chilli heat



Chilli Squid

7.5

Deep fried with Sichuan pepper, topped with crispy shallots



Golden Chicken Katsu Kare

9.5

Panko-crisp cutlet with curry velouté topped with pickled radish

Omoi Zara

Hearty and bold signatures

From the wok and grill, deeply satisfying flavours

Pork Kushiyaki 7.5

Tender pork belly skewer with our signature caramelised glaze GF

Chilli Beefy Noodles 6.5

Silky noodles with seasoned beef mince in a garlic, chilli sauce

Chilli Noodles 6

Wok-tossed noodles in a fiery garlic-ginger-chilli sauce V, Ve

Crimson Crispy Beef 7.5

Wok fried beef strips in a chilli caramelised lacquer GF

Chicken Yakitori 7.5

Grilled chicken thigh skewer with peppers, finished with house garnish GF

Salmon Tataki 8

Flame-seared salmon with sesame crust and caramelised red onions GF

Kinoko Steak 6.5

Ginger-garlic portobello mushroom steak topped with
peppers, onions and chilli V, Ve, GF

Imperial Lamb Massaman 10

Slow braised lamb shoulder in a velvety massaman sauce
served with jasmine rice GF

Midori Prawn Curry

Succulent prawns in a fragrant green coconut curry served with jasmine rice

9.5

 GF

Garden Curry

Seasonal vegetables in a warming, deeply spiced curry served with jasmine rice

9.5

V, Ve, GF

Rayu Garlic Rice

Chilli oil infused rice with garlic

7

V, Ve, GF

Fiery Edamame

Wok-fired edamame beans in a punchy garlic, ginger & chilli paste

6

 V, Ve, GF

Emerald Greens

Seasonal wok tossed greens with aromatic black garlic soy

6

V, Ve, GF

Accompaniments

4

V, Ve, GF

Furikake
Fries

Kimchi

Crunchy
Cucumber

Jasmine
Rice

Kaiso
Salad

Did you know we offer a
private dining experience?

Ask your server for more information!

Betsubara

Sweet endings

Delicate desserts to complete your journey (excluded from limitless)

Miso Caramel Brownie 9

Fudge chocolate brownie with a warm drizzle of miso caramel and vanilla ice cream

Yuzu & White Chocolate Pavlova 9

Crisp meringue with Japanese yuzu curd, white chocolate shavings GF

Salted Pistachio Semifreddo 9

Salted pistachio semifreddo on a nutty crumb base, drizzled with white chocolate and crispy kunafa

Chocolate Truffle Brownie 9

Chocolate biscuit brownie topped with Belgian chocolate truffle mousse V, Ve, GF

Mini KINU

For under 10's

Small portion for our mini guests

Choose a
Main course

Choice of
Juice

Vanilla
Ice Cream

Chicken Katsu Kare 8

Golden crispy chicken cutlet served with your choice of rice or fries GF

Vegetable Noodles 8

Stir-fried noodles with garden vegetables V, Ve





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