

ANIMAL

- CHINESE 5 SPICE SPARE RIB \$15**
slow cooked and seasoned with honey, hoisin and chinese 5 spice
- CHURRASCO SKEWERS \$18**
grilled meat skewers with Peruvian fingerling potatoes and chimichurri aioli
- BANG BANG FIRECRACKER WING \$17**
sriracha spiked chicken wings with a cooling sesame dipping sauce
- KOREAN BULGOGI LETTUCE CUP \$17.50**
grilled and marinated kobe-style beef with red onion, rice, ginger-scallion, kimchee, ssamjang
- NACHOS DEL SOL \$13.50**
crispy plantain chips topped with black beans, chorizo, queso fresco, pico de gallo, jalapenos, and sour cream
- TOSTADA DE TINGA \$5(solo)\$14(3some)**
smokey and spicy chicken tostada with queso fresco, sour cream, radish and lettuce
- PLAUTAS-YOU'RE HERE FOR IT \$12**
crispy chicken tinga taquitos, salsa verde, crema, tomato, avocado, cilantro with queso fresco

SEA

- TUNA TATAKI BOWL \$15**
Sushi rice, cucumber, avocado, carrots, seaweed salad and radish topped with wasabi aioli
- BANGKOK MUSSELS \$18**
pei mussels steamed with RED THAI CURRY, fresnos and cilantro Add a side of traditional naan bread for \$6 to soak up the awesome sauce
- CALAMARI-MEXICALI \$12**
Cornmeal crusted, citrus aioli and chilis en escabeche
- SHRIMP LOLLIPOPS \$16**
tempura batter shrimps with sweet and sour sauce and pineapple salsa
- KRABBY PATTY CRAB CAKES \$16**
snow crab cakes with tomato aioli, apple and fennel slaw

- *SHRIMPIN AIN'T EASY ROLL \$21**
tempura shrimp, cucumber, kaiware, avocado, toasted sesame, red tobiko, spicy mayo, unagi
- *KHALIFORNICATION ROLL \$19**
for all the west coast plays's, canadian snow crab, sesame, avocado, cucumber, orange tobiko
- *4 SEASON ROLL \$22**
fried roll cut in 4, scallops, green beans, avocado, tobiko with spicy mayo and unagi sauce
- *CEVICHE de REINA \$15.50**
lime-marinated shrimp, cucumber, fresh mango, sliced red onion, serrano and fresno chiles, cilantro, avocado, togarashi spice

- BIG KAHUNA POLYNESIAN PUPU PLATTER \$39**
coconut shrimp, five-spiced ribs, crispy calamari, fried chicken potstickers, crispy chicken wings, and grilled fruit satays for the table
- ADobo CHICKEN \$25**
FILIPINO style chicken served with jasmine rice pineapple salsa, fresno peppers and cilantro
- *SWINGERS PARTY PLATTER \$35**
can't decide? have both! a platter of slow cooked beef barbacoa and chipotle spiked chicken tinga served with Cuban black beans, guacamole, salsas and fresh corn tortillas
- *COCONUT SHRIMP CURRY \$31**
shrimp with pineapple, red bell peppers, Thai red curry and jasmine rice, served in a pineapple
- SEARED SCALLOPS \$30**
pan seared scallops, green mole sauce served with jasmine rice, tomatillo relish. pepitas, radish
- *KUNG PAO CHICKEN \$23**
tender chicken tossed in a spicy Kung Pao Sauce with bamboo shoots, scallion, red bell pepper topped with peanuts and served with jasmine rice

* please note: these items are served raw or undercooked, or may contain raw or undercooked ingredients

consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

LITTLE DISHES TO SHARE

VEGETABLES [MOSTLY]

- CHINO Salad or LATINO SALAD \$10**
w/ STEAK \$16 w/ SHRIMP \$19
- CHINO-napa cabbage, jicama, red bell pepper, carrots, oranges, scallions and crispy wontons with honey lime vinaigrette**
- LATINO-baby heirloom tomatoes, avocado, grilled sweet corn salsa, red onion, queso fresco, jalapenos, cilantro and lettuce-w/ citrus vinaigrette**
- Queso Fundido \$15 w/CHORIZO \$17**
molten cheese with sautéed mushrooms, pico de gallo, chile de arbol and chips
- CREAM CHEESE WONTONS \$14.50**
ginger infused fried cream cheese wontons with sesame sweet and sour sauce
- DON QUIXOTE DE LA MACHA-EGO \$12**
spanish cheese plate, deep fried manchego with red wine balsamic glaze and apple conserva
- ELOTE-ESQUITE STYLE \$10**
cut sweet corn, queso fresco, epazote, mayonesa, tajin and lime
- WOK-M-ROLL GREEN BEANS \$10**
garlic and black bean sauce and sliced almonds

EAT THE
WORLD!!!!

SUSHI LOCO

AND OTHER RAW WORLDLY DELIGHTS

- *MANGO SHRIMP CATERPILLAR ROLL \$22**
avocado, kaiware, tobiko topped with mangos, and to be fancy poached shrimp
- *CHINO-REBETO \$20**
two hands on this one. tempura shrimp, salmon, tuna, cucumber, avocado, spicy mayo and unagi sauce
- *BUDDHA'S HAPPY TUNA ROLL \$23**
ahi tuna, hamachi, and super white tuna rolled with avocado, jalapeno and cilantro and drizzled with sesame ponzu
- *HO LEE CHIT ROLL \$22**
spicy salmon, cucumber, jalapeno topped with salmon, avocado, tempura flake, ponzu, spicy mayo, fresno, green tabiko outside

FOLDED + MOLDED

(TACOS, BAO & DUMPLINGS)

- STEAM BUN w/PORK \$5 solo \$14(3some)**
kewpie mayo, jalapeno, cilantro
- SHRIMP \$6 solo \$15(3some)**
spicy mayo, radish, cucumber
- CHICKEN \$5 SOLO \$14(3SOME)**
spicy mayo, pickle, korean bbq
- CHICKEN OR VEGGIE POTSTICKERS \$11.50**
steamed or fried, with ginger soy dipping sauce
- EMPANADAS DE JANEIRO \$16**
empanadas stuffed with ground beef, olives, and cilantro served with molho apimentado and heart of palm
- MEXICO CITY QUESADILLA**
w/veggies \$14 w/meat \$17
flour tortilla, queso chihuahua and pepperjack cheeses, ancho-tomatillo and cilantro crema. served with pork belly refried beans, guac and queso
- TIO PEPE'S TACO'S -**
\$4 each | 3 for \$11 | 10 for \$30
- BeEf BaRbAcOA TaCos**
slow cooked spice marinated beef with ancho-tomatillo salsa and pickled cabbage
- CHICKEn TiNgA TaCos**
chicken with chipotle chiles, onions and roasted tomato
- CARniTAS TaCos**
slow cooked pork with salsa verde, onion and cilantro
- TaCos dE PEScADO**
grilled mahi mahi, avocado crema, slaw with carrots, fresnos and cilantro
- The CHiNo special taCO**
our special taco changes all the damn time, ask your server

- THE HIPPIE ROLL \$18**
a vegetarian roll stuffed with tempura green beans and jalapeno and topped with avocado, cucumber salsa and chili sauce
- *FIRE ROLL \$23**
spicy tuna and salmon, avocado, jalapeno & cilantro wrapped in tempura flakes, with unagi sauce and habanero aioli
- *TUNE IN TOKYO" SUSHI SAMPLER \$39**
an assortment of items from our sushi menu featuring Buddha's happy tuna roll, mango shrimp caterpillar, wasabi tuna drano balls and the fire roll
- *BAKANA SUSHI BOAT \$95**
a variety of sushi and raw items including three different specialty maki rolls, the CHiNo-rEBeto and shrimp ceviche

🔥 = flaming hot

BIGGER DISHES TO SHARE

- MOLCAJETE \$43**
volcanic rock filled to the brim with grilled short ribs, chorizo, adobo chicken, pork loin, chihuahua cheese, spring onions, roasted jalapenos, salsas, guacamole and fresh tortillas
- CUBAN PORK CRISIS \$28.95**
an international flavor incident! citrus marinated pork slow roasted & set on top of jasmine rice, black beans, cabbage slaw, queso fresco & fried bananas
- BELAFONTE'S BANANA BOAT CHICKEN \$29**
crunchy plantain crusted chicken breast served over jasmine rice with a sweet-tart passionfruit sauce, sauteed peppers & onions
- FILIPINO PAELLA \$38**
jumbo shrimp, mussels, calamari and chicken, salsicha stewed together with a saffron-annatto rice, tomato
- GAUCHO STEAK AND FEIJODA \$30**
cap sirloin steak, bacon sausage black beans, jasmine rice topped with chimichurri

- MR. WANG'S ORANGE CHICKEN \$23**
tender chicken, marinated and breaded, tossed in a sweet & savory orange sauce, sesame and scallions, served with jasmine rice
- *PHUKET NOODLES**
regular \$20/ tofu \$23/ chicken \$25/ shrimp \$29
pad thai served with rice noodles, scallion, bean sprouts, onions, egg and peanuts, tossed with fish sauce and tamarind
- DRAGON LADY'S FRIED RICE**
veggie \$14/ pineapple \$17/ chicken \$19/ BBQ pork \$19/ spicy shrimp \$23/ Chino #1 House Special \$26
with vegetables, oyster-soy sauce and fried egg
- *SENEGALeSe PEANUT CURRY**
vegetable \$21/ chicken \$26/ beef \$28/ shrimp \$30
stewed sweet potatoes, yams, ginger and jalapenos in a spicy peanut and curry sauce served with fluffy jasmine rice. Add a side of traditional naan bread for \$6 to soak up the awesome sauce
- CHINATOWN LO MEIN**
vegetable \$21/ chicken \$26/ beef \$28/ shrimp \$30
lo mein noodles wok tossed with onion, carrot, bell pepper & straw mushrooms

CHINO SSAM KOREAN PORK FEAST
\$30 per person (minimum 10 people)

72 hour notice please!

12 hour roasted pork shoulder, white rice, bibb lettuce, steam buns, ssamjang sauce, hoisin sauce, kimchee, bean sprout salad and ginger scallion sauce

FIDEL'S CAPITALIST PIG ROAST
\$40 per person (minimum 10 people)

72 hour notice please!

Havana style whole suckling pig; served with mango chipotle glaze, black beans, jasmine rice and fried bananas

In order to maintain quality benefit program Chino Latino adds a 3% employee benefits service charge to our guest check. This is not an employee gratuity.