

SIGNATURE SMALL PLATES

Kato Fried Chicken: £8.50

- *Chef Favorite Dressed in caramelised London honey co. honey, Shaoxing wine, green chilli, spring onion*

OR

- *Dressed in Penang curry sauce with chilli and spring onion (MILD SPICE LEVEL)*

Oyster Mushroom (VG) £9.50

Pulled oyster mushroom with tahini sauce and bean sprouts.. Topped with our signature S&V cashews.

Kato Fried Tofu: £8.50

- *Dressed in Penang Curry sauce with chilli and spring onion (SPICY) (VG)*

OR

- *Undressed with our black garlic dip (VG)*

XO Baby Back 1/3 Rack Ribs £11.00

With Honey and XO glaze

SIDES

Malaysian Pancakes (V) £5.00

With Penang curry sauce

Noodles - Chilli or Wok (V) £5.25

Broad Noodles with our in-house sauce - chilli or wok

Kato Fries (VG) £4.50

Rosemary dressed, skin on, double cooked fries - comes with one of our dips from below

Jasmine Rice (VG) £4.50

ADDITIONS

Kato Pickled Carrot (VG) £2.50

Our signature Carrot + Ume Su pickles

Kato Cashews (VG) £2.50

Roasted with salt and vinegar

Dips £1.25 each

Vadouvan Curry Mayo (V)

Sudachi + Nori Mayo (V)

Fermented Red Pepper + Black Garlic Kanzuri (VG)

Kewpie Mayo (regular mayo) (V)

Vegan mayo (VG)

BAOS (any 6 for £30)

XO Pork Bao £6

Chef Favorite - Miso radish, salt + vinegar cashews, sudachi mayo

Chicken Bao £6

Our signature fried chicken with kewpie mayo, kimchi, black garlic and Thai basil

Spicy Chicken Bao £6

Our chicken bao with a spicy gochujang kimchi sauce

Kanzuri Beef Bao £6

Slow cooked short rib with black garlic kanzuri, pickled carrot and red sorrel

Wasabi Beef Bao £6

Slow cooked short rib with wasabi mayo, kimchi, pickled daikon and coriander

Tofu Bao (VG) £6

Yuzu + gochujang sauce, kewpie mayo, kimchi, Thai basil

Mushroom Bao (VG) £6

Pulled mushroom with kimchi, black garlic kanzuri and pickled carrot and red sorrel

DESSERTS (Great for sharing)

Kato Hong Kong French Toast (V) £8.25

*- Soy kombu caramel and banana
With Madagascar vanilla whipped cream*



Keep up to date with the latest events, new dishes and new openings. Follow us on Instagram @kato.kitchen or find out more about Kato Kitchen at kato.co.uk