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**RENGIN'
CHINO SET MENU**
65.00 PP / MIN 2. DINERS

MAKI ROLLS & SALADS

TIGER MAKI *126 kCal*
MARINATED BLOW-TORCHED SALMON *203 kCal*
DUCK & WATERMELON SALAD *190 kCal*

SMALL DISHES

CALAMARI *124 kCal*
PRAWNS WRAPPED IN SHISO LEAF *60 kCal*
VEGETABLE GYOZA^(v) *19 kCal*

MAIN DISHES

CASTERBRIDGE SIRLOIN STEAK *202 kCal*
BLACK COD *122 kCal*

DESSERT PLATTER ⁽ⁿ⁾ *115 kCal*

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CHOCOLATE FONDANT *152 kCal*

Vanilla ice cream
10.00

SALTED CARAMEL BANANA MOUSSE *155 kCal*

Matcha ice cream
10.00

THREE WAY LATTE *223 kCal*

Coffee crunch, whiskey brûlée and vanilla ice cream
10.00

KOMBUCHA BRÛLÉE *59 kCal*

Cinnamon, vanilla, plantain chips, maple syrup

VEGAN ICE CREAM *139 kCal*

3.50

EXOTIC FRUIT PLATTER *38 kCal*

11.00

CHINO'S DESSERT PLATTER *115 kCal*

for two
27.50

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RESTAURANT MENU

All prices include VAT at the current rate and are quoted in Pound Sterling. A discretionary 12.5% service charge will be added to your bill. If you suffer from any allergy or food intolerance and wish to find out more about the ingredients we use, please inform your server.

Please note: the recommended daily calorie intake is 2000 kCal for women and 2500 kCal for men. All calories provided per dish are based on 1 serving.

^(v) Vegetarian
^(s) Spicy
⁽ⁿ⁾ Nuts

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CRISPY DUCK 178 kCal

Cucumber, chilli, spring onion, hoisin sauce
20.50

CHICKEN OR BEEF SALAD 224 / 183 kCal

Coriander, mint, chilli, shallots, cucumber, red onion
11.50 / 13.50

DUCK & WATERMELON SALAD 190 kCal

Lime palm sugar dressing, cashew, compressed watermelon
19.50

CALAMARI 124 kCal

Tamarind dressing, tomato, red onion, mint
11.00

WHITE MISO SOUP 106 kCal

Tofu, spring onion, wakame & nameko
5.50

CASTERBRIDGE BEEF TAQUITOS 194 kCal

Aji panca, red onion, jalapeño avocado
(4 pieces)
16.00

VEGETABLE TAQUITOS 62 kCal

Sweet corn, French beans, ginger, honey yoghurt
(4 pieces)
11.00

TOFU CUBES^(v) 73 kCal

Yuzu, miso, wakame, hijiki, spring onion, aonori powder
11.00

EDAMAME^(v) 80 kCal

Rock salt
4.50

SEAFOOD

BLACK COD 122 kCal

Spicy miso
39.00

SEARED SALMON 456 kCal

Grapefruit miso, pickled cucumber
23.00

VEGETABLE

AUBERGINE SALAD ^(v) 87 kCal

Fried Aubergine, soy, garlic, Chinese wine, butternut squash
15.00

VEGETABLE GREEN CURRY ^(v) ^(s) 159 kCal

Aubergine, lychee, straw mushroom, cherry tomato
15.00

BLACK BEAN TOFU ^(v) ^(s) 105 kCal

Cabbage steak, aji Amarillo, chive oil
15.00

SIDES

BABY SPINACH SALAD ^(v) 9 kCal

Goma dressing, sesame seeds
7.00

MIXED LEAF SALAD ^(v) 23 kCal

Cherry tomatoes, balsamic miso
7.00

STEAMED BOK CHOI ^(v) 69 kCal

Sweet soy, sesame
6.00

TENDERSTEM BROCCOLI ^(v) 14 kCal

Moro miso
7.00

PERUVIAN CORN ^(v) 73 kCal

Sautéed butter
6.00

CASSAVA CHIPS ^(v) 129 kCal

5.50

JASMINE RICE ^(v) 176 kCal

4.00

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MEAT

WAGYU BEEF 150G 225 kCal
Ishiyaki, hot Himalyan salt block
100.00

CASTERBRIDGE SIRLOIN STEAK 180G / 130G 218 / 202 kCal
Served on hot rocks, soy, mirin, garlic
24.50 / 37.50

SLOW COOKED PRIME BEEF SHORT RIB 127 kCal
Teriyaki sauce
31.00

IBERICO PORK 209 kCal
Soy jelapeno sauce, pastel de choclo
36.00

PORK BELLY 173 kCal
Soy sauce, lemon grass, plam sugar galangal, guava sauce, Nashi salsa
29.00

DUCK BREAST ^(S) 209 kCal
Aji amarillo miso marinade, marjoram, lime
31.00

BABY CHICKEN 141 kCal
Plum sauce
20.00

THAI GREEN CHICKEN CURRY ^(S) 201 kCal
Aubergine, lychee, straw mushroom, cherry tomato
18.00

DIM SUM

CHICKEN SUI MAI 162 kCal
Foie gras, Shiitake mushrooms, teriyaki sauce (2 pieces)
9.00

CHILEAN SEABASS & CRAYFISH GYOZA 107 kCal
(2 pieces)
10.00

VEGETABLE GYOZA ^(V) 19 kCal
Aubergine, ginger, garlic, preserve beans black vinegar (2 pieces)
6.50

PRAWN & CHIVE DUMPLINGS ^(V) 46 kCal
Steamed, XO chilli oil
8.00(2 pieces)

TEMPURA

PRAWNS WRAPPED IN SHISHO LEAF 60 kCal
Ponzu sauce (2 pieces)
12.00

MARKET VEGETABLES ^(V) 60 kCal
Soy, mirin
7.00

STUFFED RED CHILLI & SOFT SHELL CRAB 42 kCal
Ponzu sauce, green chilli aioli
16.00

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SUSHI

SURF & TURF ROLL 157 kCal

Prawn, sirloin, avocado, cucumber, chive (8 pieces)
17.50

SPIDER ROLL 212 kCal

Soft shell crab, avocado, cucumber (5 pieces)
16.00

TIGER MAKI 126 kCal

Prawns, crab, takuwan, sesame
beetroot yoghurt dressing (8 pieces)
15.00

TENKASU ROLL 215 kCal

Tuna, salmon, seabass, avocado (8 pieces)
14.50

JALAPEÑO MAKI^(V) 184 kCal

Cos, cucumber, onion, tomato, avocado, truffle (8 pieces)
12.00

SHIRAKABERUGA-MIO

Sparkling Junmai. A deliciously lively, sparkling cloudy sake which undergoes a secondary fermentation in the bottle just like Champagne. Works with full and light flavoured dishes.

Only served chilled
125ml 10.00

AKASHI-TAI-JUNMAI SPARKLING XXX kCal

Medium dry and easy drinking with clean mineral notes of citrus, peach and melon on both nose and palate.

Only served chilled
125ml 15.00

TOSATSURU AZURE-GINGO

Made with deep sea water from a natural spring located at the bottom of the pacific Ocean. It has a deep gingo bouquet and smooth dry and mellow taste. Great with sashimi and ponzu sauce.

Serve chilled
125ml 13.50

RAW

TUNA SASHIMI SALAD 82 kCal

Cucumber, green apple carrot, daiko, apple dressing
18.50

SALMON SASHIMI SALAD 187 kCal

Cucumber, carrot, mix salad, daiko, pickle mandarin,
sesame seed, Mandarine Leche di Tigre
16.00

SASHIMI SET 82 kCal

3 types of fish
25.00

PRAWN & CHIVE DUMPLINGS ^(V) 46 kCal

Steamed, XO chilli oil
8.00(2 pieces)

NIGIRI

SEARED TUNA NIGIRI 212 kCal

Apple mustard vinaigrette (2 pieces)
9.00

MARINATED BLOWTORCHED SALMON 203 kCal

(2 pieces)
9.00