

T
A
S
T
I
N
G

M
E
N
U

**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*

D
E
S
S
E
R
T
S

CHINO'S DESSERT PLATTER *115 kCal*
for two
25.50

EXOTIC FRUIT PLATTER *38 kCal*
10.00

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
8.50

VEGAN ICE CREAM *139 kCal*
3.50

C
H
I
N
O

L
A
T
I
N
O

L
O
N
D
O
N

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

S
M
A
L
L

D
I
S
H
E
S

CRISPY DUCK 178 kCal
Cucumber, chilli, spring onion, hoisin sauce
20.50

WASABI PRAWNS ^(v) 73 kCal
15.00

TOFU CUBES^(v) 73 kCal
Yuzu, miso, wakame, hijiki, spring onion, aonori powder
11.00

TOFU CUBES^(v) 73 kCal
Yuzu, miso, wakame, hijiki, spring onion, aonori powder
11.00

CALAMARI 124 kCal
Tamarind dressing, tomato, red onion, mint
9.50

WHITE MISO SOUP 106 kCal
Tofu, spring onion, wakame & nameko
6.50

EDAMAME^(v) 80 kCal
Rock salt
4.50

SALADS

DUCK SALAD 190 kCal
Lime mustard maple syrup
18.00

CHICKEN OR BEEF SALAD 183 / 224 kCal
Coriander, mint, chilli, shallots, cucumber, red onion
10.50 / 12.50

ICEBERG SALAD ^(v) 9 kCal
Wafu dressing, sesame seeds
6.50

TEMPURA

STUFFED RED CHILLI & SOFT SHELL CRAB 42 kCal
Ponzu sauce, green chilli aioli
14.50

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

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

RAW

SASHIMI SET 82 kCal
3 types of fish
25.00

TUNA TATAR 82 kCal
Wasabi, ponzu
16.50

NIGIRI

SEARED TUNA NIGIRI 212 kCal
Apple mustard vinaigrette (2 pieces)
9.00

MARINATED BLOWTORCHED SALMON 203 kCal
(2 pieces)
9.00

**M
A
I
N

C
O
U
R
S
E**

MEAT

WAGYU BEEF 150G *225 kCal*
Ishiyaki, hot Himalyan salt block
60.00

CASTERBRIDGE SIRLOIN STEAK 180G / 300G *244 / 605 kCal*
Served on hot rocks, soy, mirin, garlic
24.50 / 37.50

IBERICO PORK *209 kCal*
Soy jelapeno sauce, pastel de choclo
28.00

DUCK BREAST ^(S) *209 kCal*
Aji amarillo miso marinade, marjoram, lime
27.50

SLOW COOKED PRIME BEEF SHORT RIB *127 kCal*
Teriyaki sauce
26.00

BABY CHICKEN *141 kCal*
Plum sauce
20.00

PORK BELLY *173 kCal*
Soy sauce, lemon grass, plam sugar galangal, Nashi salsa
18.50

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

SEAFOOD

BLACK COD *122 kCal*
Spicy miso
35.00

SEARED SALMON *456 kCal*
Grapefruit miso, pickled cu-
cumber
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

TENDERSTEM BROCCOLI ^(V) *14 kCal*
Moro miso
7.00

STEAMED BOK CHOI ^(V) *69 kCal*
Sweet soy, sesame
6.00

PERUVIAN CORN ^(V) *73 kCal*
Sautéed butter
6.00

CASSAVA CHIPS ^(V) *129 kCal*
5.50

JASMINE RICE ^(V) *176 kCal*
4.00

S
U
S
H
I

&

S
A
S
H
I
M
I

S
A
K
E

SUSHI

SURF & TURF ROLL 157 kCal

Prawn, sirloin, avocado, cucumber, chive (8 pieces)
16.00

SPIDER ROLL 212 kCal

Soft shell crab, avocado, cucumber (5 pieces)
14.50

TIGER MAKI 126 kCal

Prawns, crab, takuwan, sesame
beetroot yoghurt dressing (8 pieces)
14.50

TENKASU ROLL 215 kCal

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

CALIFORNIA ROLL^(v) 184 kCal

Crab meat, avocado, cucumber (8 pieces)
14.50

SEARED SALMON ROLL^(v) 184 kCal

Asparagus, red onion, sesame seeds, wasabi mayo (6 pieces)
13.00

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

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

DIM SUM

CHILEAN SEABASS & CRAYFISH GYOZA 107 kCal

(2 pieces)
10.00

PANCETTA WRAPPED DATES ^(v) 135 kCal

10.00

CRISPY DUCK SPRING ROLL ^(v) 46 kCal

9.00

CHICKEN SUI MAI 162 kCal

Foie gras, Shiitake mushrooms, teriyaki sauce (2 pieces)
8.50

HAR GAU ^(v) 46 kCal

Steamed, XO chilli oil
8.00(2 pieces)

VEGETABLE GYOZA ^(v) 19 kCal

Aubergine, ginger, garlic, preserve beans black vinegar (2 pieces)
6.50

TAQUITOS

CASTERBRIDGE BEEF TAQUITOS 194 kCal

Aji panca, red onion, jalapeño avocado
(4 pieces)
14.50

VEGETABLE TAQUITOS 62 kCal

Sweet corn, French beans, ginger, honey yoghurt
(4 pieces)
9.50

SKEWERS

SKEWER COMBO ^(v) 18 kCal

Two of each kind (6 pieces)
16.00

FLANK STEAK 9 kCal

Aji panca sauce, spring onion (2 pieces)
8.00

CHICKEN 9 kCal

Honey Korean marinade, spring onion (2 pieces)
6.00

GRILLED TOFU ^(v) 9 kCal

Wafu dressing, spring onion (2 pieces)
5.00