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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<sup>(v)</sup> 19 *kCal*

**MAIN DISHES**

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

**DESSERT PLATTER** <sup>(n)</sup> 115 *kCal*

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**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

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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.

<sup>(v)</sup> Vegetarian  
<sup>(s)</sup> Spicy  
<sup>(n)</sup> Nuts

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

**WASABI PRAWNS** 73 *kCal*  
15.00

**TOFU CUBES**<sup>(v)</sup> 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**<sup>(v)</sup> 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** <sup>(v)</sup> 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** <sup>(v)</sup> 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

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**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 jalapeno sauce, pastel de choclo  
28.00

**DUCK BREAST** <sup>(S)</sup> *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** <sup>(S)</sup> *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** <sup>(V)</sup> *87 kCal*  
Fried Aubergine, soy, garlic, Chinese wine, butternut squash  
15.00

**VEGETABLE GREEN CURRY** <sup>(V)</sup> <sup>(S)</sup> *159 kCal*  
Aubergine, lychee, straw mushroom, cherry tomato  
15.00

**BLACK BEAN TOFU** <sup>(V)</sup> <sup>(S)</sup> *105 kCal*  
Cabbage steak, aji Amarillo, chive oil  
15.00

**SIDES**

**BABY SPINACH SALAD** <sup>(V)</sup> *9 kCal*  
Goma dressing, sesame seeds  
7.00

**MIXED LEAF SALAD** <sup>(V)</sup> *23 kCal*  
Cherry tomatoes, balsamic miso  
7.00

**TENDERSTEM BROCCOLI** <sup>(V)</sup> *14 kCal*  
Moro miso  
7.00

**STEAMED BOK CHOI** <sup>(V)</sup> *69 kCal*  
Sweet soy, sesame  
6.00

**PERUVIAN CORN** <sup>(V)</sup> *73 kCal*  
Sautéed butter  
6.00

**CASSAVA CHIPS** <sup>(V)</sup> *129 kCal*  
5.50

**JASMINE RICE** <sup>(V)</sup> *176 kCal*  
4.00

## 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** 184 kCal

Crab meat, avocado, cucumber (8 pieces)  
14.50

### **SEARED SALMON ROLL** 184 kCal

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

### **JALAPEÑO MAKI**<sup>(v)</sup> 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** 46 kCal

10.00

### **CRISPY DUCK SPRING ROLL** 46 kCal

9.00

### **CHICKEN SUI MAI** 162 kCal

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

### **HAR GAU** 46 kCal

Steamed, XO chilli oil  
8.00(2 pieces)

### **VEGETABLE GYOZA** <sup>(v)</sup> 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** <sup>(v)</sup> 62 kCal

Sweetcorn, French beans, ginger, honey yoghurt  
(4 pieces)  
9.50

## SKEWERS

### **SKEWER COMBO** 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** <sup>(v)</sup> 9 kCal

Wafu dressing, spring onion (2 pieces)  
5.00