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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 PANCAKES *559 kCal*  
Cucumber, chilli, spring onion, hoisin sauce  
22.50

WASABI PRAWNS *174 kCal*  
Prawns, avocado, sesame seed  
15.00

CALAMARI *279 kCal*  
Tamarind dressing, tomato, red onion, mint  
9.50

WHITE MISO SOUP *454 kCal*  
Tofu, spring onion, wakame & nameko  
6.50

EDAMAME<sup>(V)</sup> *174 kCal*  
Rock salt  
4.50

### SALADS

DUCK SALAD *492 kCal*  
Lime mustard maple syrup  
18.00

CHICKEN OR BEEF SALAD *275 / 254 kCal*  
Coriander, mint, chilli, shallots, cucumber, red onion  
10.50 / 12.50

### TEMPURA

STUFFED RED CHILLI & SOFT SHELL CRAB *107 kCal*  
Ponzu sauce, green chilli aioli  
14.50

PRAWNS WRAPPED IN SHISHO LEAF *285 kCal*  
Ponzu sauce (2 pieces)  
12.00

MARKET VEGETABLES <sup>(V)</sup> *102 kCal*  
Soy, mirin  
7.00

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### 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.

*Served chilled*  
125ml 13.50

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SUSHI

SURF & TURF ROLL *343 kCal*  
Prawn, sirloin, avocado, cucumber, chive (8 pieces)  
17.00

SPIDER ROLL *313 kCal*  
Soft shell crab, avocado, cucumber (5 pieces)  
15.50

TIGER MAKI *427 kCal*  
Prawns, crab, takuwan, sesame  
beetroot yoghurt dressing (8 pieces)  
15.50

TENKASU ROLL *475 kCal*  
Tuna, salmon, seabass, avocado (8 pieces)  
15.50

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)  
14.00

COCO MANGO<sup>(v)</sup> *586 kCal*  
Mango, coconut, avocado (8 pieces)  
8.00

FLAMING SUSHI *619 kCal*  
Flamed salmon roll, spring onion, jalapeno, spicy miso  
10.00

RAW

SASHIMI SET *283 kCal*  
3 types of fish (tuna, salmon, seabass)  
25.00

TUNA TATAR *178 kCal*  
Wasabi, ponzu  
16.50

SEABASS TIRADITO *274 kCal*  
Asi amarillo, borage flowers (6 pieces)  
8.00

NIGIRI

SEARED TUNA NIGIRI *594 kCal*  
Apple mustard vinaigrette  
(2 pieces)  
9.00

MARINATED  
BLOWTORCHED SALMON *658 kCal*  
(2 pieces)  
9.00

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DIM SUM

BLACK COD *138 kCal*  
Wrapped in spinach, yuzu soya (2 pieces)  
10.00

CHILEAN SEABASS & CRAYFISH GYOZA *131 kCal*  
*Spring onion, fried shallot, sweet miso*  
(2 pieces)  
10.00

PANCETTA WRAPPED DATES *307 kCal*  
Manchego cheese, linguica, mustard mayo  
10.00

CRISPY DUCK SPRING ROLL *651 kCal*  
Spring onion, bean sprout, hoi sin sauce  
9.00

CHICKEN SUI MAI *351 kCal*  
Foie gras, Shiitake mushrooms, teriyaki sauce (2 pieces)  
9.50

HAR GAU *65 kCal*  
Steamed, chilli oil  
(2 pieces) 8.00

VEGETABLE GYOZA<sup>(v)</sup> *101 kCal*  
Aubergine, ginger, garlic, black vinegar  
(2 pieces) 6.50

TAQUITOS

CASTERBRIDGE BEEF TAQUITOS *242 kCal*  
Aji panca, red onion, jalapeño avocado  
(4 pieces)  
14.50

VEGETABLE TAQUITOS<sup>(v)</sup> *172 kCal*  
Sweetcorn, French beans, ginger, honey yoghurt  
(4 pieces)  
9.50

SKEWERS

SKEWER COMBO *360 kCal*  
Two of each kind (6 pieces)  
16.00

FLANK STEAK *220 kCal*  
Aji panca sauce, spring onion (2 pieces)  
8.00

CHICKEN *219 kCal*  
Honey Korean marinade, spring onion (2 pieces)  
6.00

GRILLED TOFU<sup>(v)</sup> *157 kCal*  
Wafu dressing, spring onion (2 pieces)  
5.00

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MEAT

WAGYU BEEF 150G *426 kCal*  
Ishiyaki, hot Himalyan salt block  
60.00

CASTERBRIDGE SIRLOIN STEAK 180G / 300G *413 / 626 kCal* Served on  
hot rocks, soy, mirin, garlic  
24.50 / 37.50

LAMB CUTLET *1742 kCal*  
Korean hot pepper sauce  
35.00

DUCK BREAST (S) *949 kCal*  
Aji amarillo miso marinade, marjoram, lime  
28.50

SLOW COOKED PRIME BEEF SHORT RIB *1649 kCal*  
Teriyaki sauce  
28.00

BABY CHICKEN *495 kCal*  
Plum sauce  
22.00

PORK BELLY *550 kCal*  
Soy sauce, lemon grass, plam sugar galangal, Nashi pear  
19.00

THAI GREEN CHICKEN CURRY (S) *653 kCal*  
Aubergine, lychee, straw mushroom, cherry tomato  
18.00

PORK RIBS *717 kCal*  
Smoked sticky pork ribs  
24.00

BEEF PICANHA AND GIANT PRAWN (4 People) *1494 kCal*  
Served with cassava chips, rice and bok choi Requires 45minutes  
to prepare  
150.00

SEAFOOD

BLACK COD *495 kCal*  
Spicy miso  
38.00

SEARED SALMON *472 kCal*  
Grapefruit miso, pickled cucumber  
28.00

PRAWN MOQUECA *1107 kCal*  
Spicy prawn and coconut sofrito  
26.00

VEGETABLE

FORAGED MUSHROOM HOT POT (V) *554 kCal*  
Wild mushrooms, soya, yuzu  
15.00

VEGETABLE GREEN CURRY *524 kCal*  
Aubergine, lychee, straw mushroom, cherry tomato  
15.00

BLACK BEAN TOFU *187 kCal*  
Cabbage steak, aji Amarillo, chive oil  
15.00

SIDES

BABY SPINACH SALAD (V) *15 kCal*  
Goma dressing, sesame seeds  
7.00

MIXED LEAF SALAD (V) *51 kCal*  
Cherry tomatoes, balsamic miso  
7.00

TENDERSTEM BROCCOLI (V) *35 kCal*  
Moro miso  
7.00

STEAMED BOK CHOI (V) *151 kCal*  
Sweet soy, sesame  
6.00

PERUVIAN CORN (V) *144 kCal*  
Sautéed butter  
6.00

CASSAVA CHIPS (V) *118 kCal*  
5.50

JASMINE RICE (V) *176 kCal*  
4.00

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

MAKI ROLLS & SALADS  
Tiger maki *427 kCal*  
Marinated blowtorched salmon *658 kCal*  
Duck and watermelon salad *492 kCal*

SMALL DISHES  
Calamari *279 kCal*  
Prawns wrapped in shiso leaf *174 kCal*  
Vegetable gyoza<sup>(V)</sup> *101 kCal*

MAIN DISHES  
Casterbridge sirloin steak *626 kCal*  
Black cod *495 kCal*

DESSERT PLATTER <sup>(N)</sup> *1063 kCal*

CHINO'S DESSERT PLATTER  
*1063 kCal* for two  
25.50

SWEET MISO CHEESECAKE *566 kCal*  
Sea buckthorn & pear compote, caramel chantilly  
12.00

THREE WAY LATE *644 kCal*  
Coffee crunch, whiskey brulee and milk ice cream  
12.00

CHOCOLATE MATCHA FOUNDANT *1150 kCal*  
Macha infused, Vanilla ice cream  
11.00

ZEN GARDEN *1044 kCal*  
Pistachio rock, almond soil  
11.00

MOCHI ICE CREAM *804 kCal*  
10.00

HOT YOGHURT *759 kCal*  
Mango sorbet and coconut foam  
10.00

EXOTIC FRUIT PLATTER *102 kCal*  
10.00

ICE CREAM *139 kCal*  
3.50

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