

Small Dishes

-

Crispy Duck£20.50

-

Cucumber, chilli, spring onion, hoisin sauce

-

-

Wasabi Prawns£15.00

-

-

Tofu Cubes£11.00

-

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

-

-

Calamari£9.50

-

Tamarind dressing, tomato, red onion, mint

-

-

White Miso Soup£6.50

-

Tofu, spring onion, wakame & nameko

-

-

Edamame£4.50

-

Rock salt

-

Salads

-

Duck Salad£18.00

-

Lime mustard maple syrup

-

-

Chicken or Beef Salad£10.50

-

Coriander, mint, chilli, shallots, cucumber, red onion

-

-

Iceberg Salad£6.50

-

Wafu dressing, sesame seeds

-

Tempura

-

Stuffed Red Chilli & Soft Shell Crab£14.50

-

Ponzu sauce, green chilli aioli

-

-

Prawns Wrapped in Shisho Leaf

-

Ponzu sauce

-

- 2 Pieces£12.00

-

Market Vegetables£7.00

-

Soy, mirin

-

Raw

-

Sashimi Set£25.00

-

3 types of fish

-

-

Tuna Tatar£16.50

-

Wasabi, ponzu

-

Nigiri

-

Seared Tuna Nigiri

-

Apple mustard vinaigrette

-

- 2 Pieces£9.00

-

Marinated Blowtorched Salmon

-

- 2 Pieces£9.00

Main Course

Meat

-

Wagyu Beef

-

Ishiyaki, hot Himalyan salt block

-

- 150g£60.00

-

Casterbridge Sirloin Steak

-

Served on hot rocks, soy, mirin, garlic

-

- 180g£24.50

- 300g£37.50

-

Iberico Pork£28.00

-

Soy jalapeno sauce, pastel de choclo

-

-

Duck Breast£27. 50

-

Aji amarillo miso marinade, marjoram, lime

-

-

Slow Cooked Prime Beef Short Rib£26. 00

-

Teriyaki sauce

-

-

Baby Chicken£20. 00

-

Plum sauce

-

-

Pork Belly£18. 50

-

Soy sauce, lemon grass, plam sugar galangal, Nashi salsa

-

-

Thai Green Chicken Curry£18. 00

-

Aubergine, lychee, straw mushroom, cherry tomato

-

Seafood

-

Black Cod£35.00

-

Spicy miso

-

-

Seared Salmon£23.00

-

Grapefruit miso, pickled cucumber

-

Vegetable

-

Aubergine Salad£15.00

-

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

-

-

Vegetable Green Curry£15.00

-

Aubergine, lychee, straw mushroom, cherry tomato

-

-

Black Bean Tofu£15.00

-

Cabbage steak, aji Amarillo, chive oil

-

Sides

-

Baby Spinach Salad£7.00

-

Goma dressing, sesame seeds

-

-

Mixed Leaf Salad£7.00

-

Cherry tomatoes, balsamic miso

-

-

Tenderstem Broccoli£7.00

-

Moro miso

-

-

Steamed Bok Choi£6.00

-

Sweet soy, sesame

-

-

Peruvian Corn£6.00

-

Sautéed butter

-

-

Cassava Chips£5.50

-

-

Jasmine Rice£4.00

-

Sushi & Sashimi

Sushi

-

Surf & Turf Roll

-

Prawn, sirloin, avocado, cucumber, chive

-

- 8 Pieces£16.00

-

Spider Roll

-

Soft shell crab, avocado, cucumber

-

- 5 Pieces£14.50

-

Tiger Maki

-

Prawns, crab, takuwan, sesame beetroot yoghurt dressing

-

- 8 Pieces£14.50

-

Tenkasu Roll

-

Tuna, salmon, seabass, avocado

-

- 8 Pieces£14.50

-

California Roll

-

Crab meat, avocado, cucumber

-

- 8 Pieces£14.50

-

Seared Salmon Roll

-

Asparagus, red onion, sesame seeds, wasabi mayo

-

- 6 Pieces£13.00

-

Jalapeño Maki

-

Cos, cucumber, onion, tomato, avocado, truffle

-

- 8 Pieces£12.00

Dim Sum

-

Chilean Seabass & Crayfish Gyoza

-

- 2 Pieces£10.00

-

Pancetta Wrapped Dates£10.00

-

-

Crispy Duck Spring Roll£9.00

-

-

Chicken Sui Mai

-

Foie gras, Shiitake mushrooms, teriyaki sauce

-

- 2 Pieces£8.50

-

Har Gau

-

Steamed, XO chilli oil

-

- 2 Pieces£8.00

-

Vegetable Gyoza

-

Aubergine, ginger, garlic, preserve beans black vinegar

-

- 2 Pieces£6.50

Taquitos

-

Casterbridge Beef Taquitos

-

Aji panca, red onion, jalapeño avocado

-

- 4 Pieces£14.50

-

Vegetable Taquitos

-

Sweetcorn, French beans, ginger, honey yoghurt

-

- 4 Pieces£9.50

Skewers

-

Skewer Combo

-

Two of each kind

-

- 6 Pieces£16.00

-

Flank Steak

-

Aji panca sauce, spring onion

-

- 2 Pieces£8.00

-

Chicken

-

Honey Korean marinade, spring onion

-

- 2 Pieces£6.00

-

Grilled Tofu

-

Wafu dressing, spring onion

-

- 2 Pieces£5.00

Desserts

-

Chino's Dessert Platter

-

- For Two£25.50

-

Exotic Pavlova£10.00

-

Meringue, exotic compote, vanilla & lime chantilly, exotic gel

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-

Exotic Fruit Platter£10.00

-

-

Chocolate Fondant£10.00

-

Vanilla ice cream

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-

Banoffee Tart£10.00

-

Caramelized peanuts, caramel, banana, vanilla mousse

-
-

Espresso Martini Cocktail Dessert£10.00

-

Tiramisu mousse, chocolate soil, chocolate sponge, coffee & kalhua

-
-

Sweet Miso Cheesecake£10.00

-

Sea buckthorn & pear compote, caramel chantilly

-
-

Vegan Ice Cream£3.50

-

Tasting Menu

Rengin' Chino Set Menu

£65 PP / Min 2. Diners

Maki Rolls & Salads

-

Tiger Maki

-

(269 cal)

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•

Marinated Blow-Torched Salmon

•

(624 cal)

•

•

Duck & Watermelon Salad

•

(829 cal)

•

Small Dishes

•

Calamari

•

(251 cal)

•

•

Prawns Wrapped in Shiso Leaf

•

(187 cal)

•

•

Vegetable Gyoza

•

(101 cal)

-

Main Dishes

-

Casterbridge Sirloin Steak

-

(602 cal)

-

-

Black Cod

-

(495 cal)

-

Dessert Platter

-

Dessert Platter*

-

(1063 cal)

-

Sake

-

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

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- 125ml£10.00

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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

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- 125ml£15.00

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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

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- 125ml£13.50