

## ROKA terasu brunch

£89.50 per person

served with red, white, rose & sparkling wine throughout your meal plus a bellini on arrival

all dishes are designed to share

<b>edamame (vg)(gf)</b> steamed edamame with sea salt	<b>umekyu maki to shiso (vg) (gf)</b> cucumber maki with umeboshi and roasted sesame seeds
<b>otsukemono no moriwase</b> selection of vegetable pickles	<b>ebi furai to avocado maki</b> crispy prawn and avocado maki
<b>salad no wafu (vg)(gf)</b> mixed lettuce with caramelised onion dressing	<b>sake no peri peri maki</b> spicy salmon and cucumber maki
<b>yasai tempura</b> sweet potato tempura with yuzu miso mayonnaise	<b>tori karage</b> japanese fried chicken with chilli mayo
<b>ebi gyoza to yuzu toriyufu no doresshingu</b> prawn dumplings with yuzu truffle dressing	

in addition a premium sashimi platter for the table

**sashimi moriwase**  
chef's premium 5 sashimi selection  
**maguro to caviar no tartare**  
tuna tartare, wasabi ponzu dressing  
**kampachi sashimi no salada (gf)**  
yellowtail sashimi, yuzu-truffle dressing

select one dish to share from the robata or main kitchen

<b>tori no kamameshi</b> rice hot pot with crispy chicken, shiitake mushrooms and seasonal truffle	<b>kobuta no ribs yawaraka nikomiyaki</b> glazed baby back pork ribs with cashew nuts
<b>gindara no saikyo-yaki (gf)</b> black cod marinated in yuzu miso	<b>kankoku fu kohitsuji</b> lamb cutlets with korean spices
<b>kinoko no kamameshi (vg)(gf)</b> mushroom hot pot with truffle	<b>gyuhireniku no pirikara yakiniku</b> beef fillet, chilli, ginger and spring onion
<b>sake teriyaki</b> salmon fillet teriyaki with sansho salt	<b>hinadori no lemon miso yaki (gf)</b> cedar roast baby chicken with garlic, chilli and lemon
<b>yaki yasai moriwase (vg)</b> selection of grilled vegetables	

**tomahawk to tsukemono kinoko no chimichurri £18 supplement**  
1kg dry aged tomahawk, japanese style chimichurri sauce

**tokujou wagyu to kinoko £18 supplement**  
100g A4 japanese wagyu sirloin,  
eryngii mushrooms and wasabi ponzu sauce

## ROKA dessert platter

we comply with an alcohol and social responsibility policy  
we therefore reserve the right to stop serving alcohol at any time during brunch

allergens: gluten free (gf), vegan (vg), vegetarian (v)

please ask your waiter for assistance with information on allergens or any dietary requirements

a 14.5% discretionary service charge will be added to your bill