

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

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

in addition a premium sashimi platter for the table

sashimi moriawase
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

tori no kamameshi
rice hot pot with crispy chicken,
shiitake mushrooms and seasonal truffle

kobuta no ribs yawaraka nikomiyaki
glazed baby back pork ribs
with cashew nuts

gindara no saikyo-yaki (gf)
black cod marinated in yuzu miso

kankoku fu kohitsuji
lamb cutlets with korean spices

kinoko no kamameshi (vg)(gf)
mushroom hot pot with truffle

gyuhireniku no pirikara yakiniku
beef fillet, chilli, ginger and spring onion

sake teriyaki
salmon fillet teriyaki
with sansho salt

hinadori no lemon miso yaki (gf)
cedar roast baby chicken
with garlic, chilli and lemon

yaki yasai moriawase (vg)
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

kisetsu no kaiseki
seasonal tasting menu

£85 per person
2600 cal

goma fuumi no horenso salada (vg)(gf)
spinach leaves and sesame dressing
sashimi moriawase
tuna, seabass and salmon sashimi
hamachi no taru taru (gf)
yellowtail tartare, lemon, chilli and ginger pearls

sake to avocado maki
raw salmon, avocado and asparagus
with wasabi tobiko and tenkasu
gyuniku to goma no gyoza
beef, ginger and sesame dumplings
kuruma-ebi
tiger prawn tempura with tentsuyu
and spicy yuzu sauce

gyuniku to padron yaki (gf)
spicy beef skewers with padron peppers
hinadori no lemon miso yaki (gf)
cedar roast baby chicken with chilli and lemon
yaki asparagus (vg)
asparagus with sweet soy and sesame
tai no miso-yaki (gf)
seabream fillet, ryotei miso and red onion

dessert

ROKA dessert platter

kinenbi kōsu
premium tasting menu

£105 per person
4400 cal

kampachi sashimi no salada (gf)
yellowtail sashimi, yuzu-truffle dressing
sashimi no moriawase san shu
chu-toro, salmon and hamachi sashimi
tuna tartare, oscietra caviar and egg yolk
steamed oyster with piri piri and ginger pearl
wagyu gunkan
wagyu sushi, oscietra caviar

age watari gani maki
soft shell crab, cucumber and kimchi
with chilli mayonnaise
ebi no tempura
rock shrimp tempura, wasabi pea seasoning
and chilli mayonnaise
gindara to kani no gyoza
crab, black cod and prawn dumplings
with roasted chilli dressing

kankoku fu kohitsuji
lamb cutlets with korean spices
broccoli no shinme, shoga to moromi miso (vg)
tenderstem broccoli, ginger and moromi miso
gindara no saikyo-yaki (gf)
black cod marinated in yuzu miso
tokujou wagyu to kinoko
50g pure breed japanese wagyu A4
eryngii mushrooms and wasabi ponzu sauce

dessert

ROKA dessert platter



canape menu

£35 per person

edamame (v)(gf)

steamed edamame with sea salt

avocado maki (v)(gf)

avocado, cucumber and wasabi pea

piripiri maguro maki

spicy yellowfin tuna, cucumber, chives + tempura flakes

kihada maguro

yellowfin tuna

sake

salmon

suzuki

seabass

nama yasai tempura (vg)

assorted vegetables tempura

gyuniku to goma no gyoza

beef ginger and sesame dumplings

yaki asparagus (vg)

asparagus with sweet soy and sesame

yakitori-negima yaki

chicken skewers with spring onions

canape menu

£45 per person

edamame (v)(gf)

steamed edamame with sea salt

avocado maki (v)(gf)

avocado, cucumber and wasabi pea

california maki

crab meat, avocado, mayonnaise + wasabi tobiko

maguro

tuna

sake

salmon

hamachi

yellowtail

kurama ebi

tiger prawn tempura

gyuniku to goma no gyoza

beef ginger and sesame dumplings

gyuniku to shishito yaki (gf)

spicy beef and shishito pepper skewers

kankoku fu kohitsuji

korean lamb cutlets

canape menu

£55 per person

edamame (v)(gf)

steamed edamame with sea salt

age watari gani maki

soft shell crab, cucumber + kim chi with chilli mayo

wagyu tempura maki

wagyu maki tempura, roasted white onions

chu toro

semi fatty tuna

sake

salmon

wagyu gunkan

wagyu sushi, oscietra caviar

kampachi sashimi no salada (gf)

yellowtail sashimi, yuzu-truffle dressing

ebi no tempura

rock shrimp tempura, chilli mayonnaise

gindara to kani no gyoza

crab and black cod dumplings with roasted chilli dressing

kankoku fu kohitsuji

korean lamb cutlets

yaki asparagus (vg)

asparagus with sweet soy and sesame

all canape menus are priced and portioned per person

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

all items include VAT, none inclusive of a 14.5% discretionary service charge