

kisetsu no kaiseki
seasonal tasting menu

£85 per person
2600 cal

yasaidashi no miso-shiru (vg)(gf)
white miso soup with shiitake
sashimi moriwase
tuna, seabass and salmon sashimi
hamachi no taru taru (gf)
yellowtail tartare, lemon, chilli and ginger pearls

california maki
crab meat, avocado, mayonnaise
and wasabi tobiko
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 with padron pepper skewers
hinadori no lemon miso yaki (gf)
cedar roast baby chicken with garlic, 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
4780 cal

kampachi sashimi no salada (gf)
yellowtail sashimi, yuzu-truffle dressing
sashimi no moriwase san shu
chu-toro, seabass and hamachi sashimi
tuna tartare with wasabi, ponzu and caviar
wagyu gunkan
wagyu sushi, oscietra caviar

age watari gani maki
soft shell crab, cucumber and kim chi
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

£35 canape menu

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 and tempura flakes

kihada maguro - yellowfin tuna

sake - salmon

suzuki - sea bass

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 onion

£45 canape menu

pirikara edamame (vg)(gf)

spicy edamame

avocado maki (v)(gf)

avocado, cucumber and wasabi pea

california maki

crab meat, avocado, mayonnaise
and wasabi tobiko

maguro - tuna

sake - salmon

hamachi - yellowtail

kuruma-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

lamb cutlets with korean

£55 canape menu

pirikara edamame (vg)(gf)

spicy edamame

age watari gani maki

soft shell crab, cucumber and kim chi
with chilli mayonnaise

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, wasabi pea seasoning

gindara to kani no gyoza

crab and black cod dumplings with roasted chilli dressing

kankoku fu kohitsuji

lamb cutlets with korean spices

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