

kisetsu no kaiseki

seasonal tasting menu

iceberg salad no wafu (vg)(gf)

iceberg lettuce with caramelised onion dressing

sashimi moriwase

tuna and salmon sashimi with seabass garlic tosazu jelly

hamachi no tarutaru to goma no cracker (gf)

yellowtail tartare with sesame rice cracker

kihada maguro no tataki

yellowfin tuna tataki with apple mustard dressing

sake to avocado maki

raw salmon, avocado and yuzu mayonnaise

gyuniku to goma no gyoza

beef, ginger and sesame dumpling

kuruma-ebi

tiger prawn tempura

sake teriyaki

salmon fillet teriyaki with sansho salt

yaki asparagus (v)

asparagus with sweet soy and sesame

konasu (vg)(gf)

eggplant in mirin, ginger and soy

hinadori no lemon miso yaki (gf)

cedar roast baby chicken with chilli and lemon

dessert

ROKA mini dessert platter

£70 per person

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

all items include VAT, none inclusive of a 13.5% discretionary service charge

tokujo

premium tasting menu

kampachi sashimi no salada (gf)

yellowtail sashimi with yuzu-truffle dressing

sashimi no moriwase san shu

selection of premium sashimi

scallop sashimi salad with yuzu kosho

wagyu gunkan

wagyu sushi, oscietra caviar

ebi no tempura

rock shrimp tempura with chilli mayonnaise

wagyu tempura maki

wagyu maki tempura, roasted white onions

oscietra caviar

gindara to kani no gyoza

crab and black cod dumpling with roasted chilli dressing

broccoli no shinme, shoga to moromi miso (v)

tenderstem broccoli, ginger and moromi miso

yaki hotate

scallop skewers with wasabi and shiso

kankoku fu kohitsuji

lamb cutlets with korean spices

gindara no saikyo-yaki (gf)

black cod marinated in yuzu miso

or

tokujou wagyu to kinoko

100g pure breed japanese wagyu A4

eryngii mushrooms and wasabi ponzu sauce

£20 supplement per person

dessert

ROKA dessert platter

£90 per person